

Tako Yawarakani 22



Sushi Sampler 50

Sushi Ann Bluefin Tuna Flight 90

Chef's Sushi Omakase of ten 80

fifteen 125

Chef's Sashimi and Sushi Omakase 145

Chef's Sashimi Omakase 115

Chef's Spring Omakase 225

: Five course tasting menu

by Executive Chef Noriyuki Takahashi

SUSHI & SASHIMI A LA CARTE

Blue Fin Tuna

- AKAMI(lean tuna) 7
- ZUKE(soy-marinated tuna) 8
- CHU-TORO(med-fatty tuna) 10
- OH-TORO(fatty tuna) 13
- ABURI-OH-TORO(seared fatty tuna) 13

White Fish

- HIRAME(fluke) 7
- KINMEDAI(golden eyes snapper) 10
- MADAI(Japanese sea bream) 9
- KAMASU(Japanese barracuda) 8
- MEHIKARI(green eyes) 9
- SHIRAUO(ice fish) 8

Yellowtail Family

- HAMACHI(yellowtail) 6
- KANPACHI(amber jack) 7

Silverfish

- AJI(horse mackerel) 8
- IWASHI(sardine) 7
- SAYORI(needle fish) 8

Salmon family

- SCOTTISH 6
- KING SALMON 9
- SAKURA MASU(cherry salmon) 8

Eel

- UNAGI(freshwater eel) 7
- ANAGO(sea eel) 9

Shellfish

- HOTATE(Hokkaido scallop) 7
- BOTAN EBI(spotted sweet shrimp) 8
- NAMADAKO(fresh octopus) 8
- HOTARU IKA(firefly squid) 8

Roe

- IKURA(salmon roe) 8

- UNI, California 15
- UNI, Hokkaido 20