

Tako Yawarakani - Slow Poached octopus 20  
Yellowtail Sashimi Flight 34  
Japanese Sea Urchin Flight MP



Sushi Sampler 45

Sushi Ann Bluefin Tuna Flight 90

Chef's Sushi Omakase of ten 80 / fifteen 125

Chef's Sashimi Omakase 115

Chef's Sashimi and Sushi Omakase 145

Chef's seasonal Omakase 180 and up  
: Five course Chef's tasting menu

by Executive Chef Noriyuki Takahashi

## SUSHI & SASHIMI A LA CARTE

### **Bluefin 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) 6
- KINMEDAI (Golden eyes snapper) 10
- MADAI (Japanese sea bream) 9
- KAMASU (Japanese barracuda) 8

### **Yellowtail Family**

- HAMACHI (Yellowtail) 6
- KANPACHI (Amberjack) 7
- SHIMAAJI (Striped jack) 8

### **Silverfish**

- AJI (Horse mackerel) 8
- SAWARA (Spanish mackerel) 5
- IWASHI (Sardine) 7
- SANMA (Pike Mackerel) 8
- KATSUO (Bonito) 8

### **Salmon family**

- SCOTTISH 6
- KING SALMON 9

### **Eel**

- UNAGI (Freshwater eel) 7
- ANAGO (Sea eel) 9

### **Shellfish**

- HOTATE (Scallop) 7
- BOTAN EBI (Spotted sweet shrimp) 7
- YARI IKA (Squid) 6
- NAMATAKO (Fresh octopus) 8

### **Roe**

- IKURA (Salmon roe) 8

- UNI, BAFUN 18
- UNI, MURASAKI 18
- UNI, AKA 20

- TAMAGO (Egg omelette) 5