Omakase

Below are Tancho's curated selections of the best fish and flavors.
Most guests order one of these omakase options.

Hiru (hee-roo) 30

A concise, lunch-minded set of plates crafted to refresh and revive the remainder of your day.

Sunomono Salad
Cucumber, Seaweed, Sanbaizu

Tuna Sashimi*
Yuzu Ponzu, Scallions

Hand Roll*
Chef's Choice

Yellowtail* – 1pc
Yuzu Ponzu, Fumi Furikake

Salmon* – 1pc
House Soy, Black Sesame

Albacore* – 1pc
Yuzu Ponzu, Japanese Kosho

Scallop – 1pc*
House Soy, Wasabi Salt

Toro Cut Roll*
Nori, Takuwan, Scallions

Signature 36

Leave the decisions to us. We have assembled an incredible progression of nigiri, sashimi and Open Hand Rolls finished to highlight and elevate the savory flavors of every piece.

Sunomono Salad
Cucumber, Seaweed, Sanbaizu

Tuna Sashimi*
Yuzu Ponzu, Scallions

Yellowtail* – 2pcs
Yuzu Ponzu, Fumi Furikake

Salmon* – 2pcs
House Soy, Black Sesame

Toro Open Hand Roll*
Nori, Takuwan, Scallions

Albacore* – 1pc
Yuzu Ponzu, Japanese Kosho

Akami* – 1pc
House Soy, Arima Sansho

Salmon Open Hand Roll*
Nori, Miso Sauce, Black Sesame

Grand 56

Experience an elevated sequence of our finest fish, including our guest favorites, the melt-in-your-mouth Chūtoro and Toro Gunkan.

Sunomono Salad
Cucumber, Seaweed, Sanbaizu

Tuna Sashimi*
Yuzu Ponzu, Scallions

Yellowtail* – 2pcs
Yuzu Ponzu, Fumi Furikake

Salmon* – 2pcs
House Soy, Black Sesame

Toro Open Hand Roll*
Nori, Takuwan, Scallions

Albacore* – 2pcs
Yuzu Ponzu, Japanese Kosho

Sea Bream* – 1pc
Yuzu, Garlic Chili

Yellowtail Open Hand Roll*
Nori, Yuzu Ponzu, Jalapeño

Tuna Flight* – 3pcs
Akami, Chūtoro, Toro Gunkan

Roll 32

A lively lineup of our Open Hand Rolls that play with texture and contrast, each finished to highlight crisp nori and vibrant flavors.

Sunomono Salad
Cucumber, Seaweed, Sanbaizu

Spicy Tuna Open Hand Roll*
Nori, Spicy Aioli, Scallions

Yellowtail Open Hand Roll*
Nori, Yuzu Ponzu, Jalapeño

Shrimp Tempura Open Hand Roll
Soy Paper, Mango Salsa, Micro Cilantro

Toro Open Hand Roll*
Nori, Takuwan, Scallions

Salmon Open Hand Roll*
Nori, Miso Sauce, Black Sesame

Appetizers

Edamame 5
Yuzu-shio (Yuzu Sea Salt)

Sunomono Salad 6
Cucumber, Seaweed, Sanbaizu

Tuna Sashimi* 10
Yuzu Ponzu, Scallions

Nigiri 2pcs

Albacore* 10
Yuzu Ponzu, Japanese Kosho

Akami* 11
House Soy, Arima Sansho

Chūtoro* 18
House Soy, Kizami Wasabi

Salmon* 10
House Soy, Black Sesame

Scallop* 10
House Soy, Wasabi Salt

Sea Bream* 10
Yuzu, Garlic Chili

Toro Gunkan* 11
House Soy, Truffle Aioli, Masago Arare

Tuna Flight* – 3pcs 23
Akami, Chūtoro, Toro Gunkan

Unagi 10
Eel Sauce, Katsuo Furikake

Yellowtail* 10
Yuzu Ponzu, Fumi Furikake

Rolls open hand roll / cut roll - 8pcs

Cucumber & Avocado 5/10
Nori, Cucumber, Avocado

Lobster 9/18
Soy Paper, Bubu Arare

Salmon* 7/14
Nori, Miso Sauce, Black Sesame

Hokkaido Scallop* 6
Soy Paper, Yuzu, Micro Cilantro

Shrimp Tempura 6/12
Soy Paper, Mango Salsa, Micro Cilantro

Spicy Tuna* 6/12
Nori, Spicy Aioli, Scallions

Toro* 7/14
Nori, Takuwan, Scallions

Yellowtail* 7/14
Nori, Yuzu Ponzu, Jalapeño

Unagi 6/12
Nori, Eel Sauce, Katsuo Furikake

Any Two Cut Rolls 14
4pcs each of any two nori wrapped cut rolls

Lobster + Shrimp Tempura 17
4pcs of Lobster cut roll with 4pcs of Shrimp Tempura cut roll on soy paper

Dessert

Seasonal Selection 6
Ask your server for details.

* Items are or may contain raw or undercooked ingredients. All fish we serve is raw, with the exception of the lobster, shrimp and eel. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform us of any allergies or dietary restrictions.