TANCHO

Takeout Menu

Take Out Omakase 41

Sunomono Salad
Cucumber, Seaweed, Sanbaizu

Tuna Sashimi
Yuzu Ponzu, Scallions

Yellowtail – 2pcs
Yuzu Ponzu, Fumi Furikake

Salmon – 2pcs
House Soy, Black Sesame

Albacore – 1pc
Yuzu Ponzu, Japanese Kosho

Akami – 1pc
House Soy, Arima Sansho

Sea Bream – 1pc
Yuzu, Garlic Chili

Chef Select Cut Roll - 8pc
8pc of chef's daily selected roll

Take Out Light 30

Sunomono Salad
Cucumber, Seaweed, Sanbaizu

Tuna Sashimi
Yuzu Ponzu, Scallions

Yellowtail – 1pc
Yuzu Ponzu, Fumi Furikake

Salmon – 1pc
House Soy, Black Sesame

Albacore – 1pc
Yuzu Ponzu, Japanese Kosho

Sea Bream – 1pc
Yuzu, Garlic Chili

Chef Select Cut Roll - 8pc
8pc of chef's daily selected roll

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

Take Out Grand 58

Sunomono Salad
Cucumber, Seaweed, Sanbaizu

Tuna Sashimi
Yuzu Ponzu, Scallions

Yellowtail – 2pcs
Yuzu Ponzu, Fumi Furikake

Salmon – 2pcs
House Soy, Black Sesame

Albacore – 2pc
Yuzu Ponzu, Japanese Kosho

Sea Bream – 1pc
Yuzu, Garlic Chili

Chef Select Cut Roll - 8pc
8pc of chef's daily selected roll

Tuna Flight – 3pcs
Akami, Chūtoro, Toro Gunkan

Take Out Roll 38

Sunomono Salad
Cucumber, Seaweed, Sanbaizu

Spicy Tuna Cut Roll - 4pc
Nori, Spicy Aioli, Scallions

Yellowtail Cut Roll - 4pc
Nori, Yuzu Ponzu, Jalapeño

Shrimp Tempura Cut Roll - 4pc
Soy Paper, Mango Salsa, Micro Cilantro

Toro Cut Roll - 4pc
Nori, Takuwan, Scallions

Lobster Cut Roll - 4pc
Soy Paper, Bubu Arare

Salmon Cut Roll - 4pc
Nori, Miso Sauce, Black Sesame

Cut Rolls 8pcs

Cucumber & Avocado 10
Nori, Cucumber, Avocado

Lobster 18
Soy Paper, Bubu Arare

Salmon 14
Nori, Miso Sauce, Black Sesame

Shrimp Tempura 12
Soy Paper, Mango Salsa, Micro Cilantro

Spicy Tuna 12
Nori, Spicy Aioli, Scallions

Toro 14
Nori, Takuwan, Scallions

Yellowtail 14
Nori, Yuzu Ponzu, Jalapeño

Unagi 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

Sake

Kunizakari 9
Nigori · Aichi · Single serving 200ml

Amabuki Himawari 15
Junmai Ginjo · Saga · Single Serving 180ml

Kikusui 19
Junmai Ginjo · Niigata · 300ml

Kiku-Masamune Kinushiro 29
Junmai Nigori · Hyogo · 500ml

Hakkaisan 45 40
Junmai Daiginjo · Niigata · 300ml

Beer

Sapporo 12oz 7

Sapporo Light 12oz 7

Asahi Super Dry 12oz 7

Asahi Super Dry 0% 12oz 7

Wine

Miha · NZ 32
Sauvignon blanc

Lapis Luna · CA 32
Pinot Noir

Whispering Angel · FR 56
Pinot Noir Rosé

Vincent Bourgogne · FR 56
Chardonnay

Beverages

Organic Iced Green Tea 4.5
sweet or unsweet

Soda 3.5
Coke, Diet Coke, Sprite, Dr. Pepper

Appetizers

Edamame 5
Yuzu-shio (Yuzu Sea Salt)

Sunomono Salad 6
Cucumber, Seaweed, Sanbaizu

Tuna Sashimi 10
Yuzu Ponzu, Scallions

We are a non-tipping restaurant. Please do not tip – we apply a 17% fee to your bill, taxed per state law.

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.