

Sushi Ann

38 E 51st St 10022-6801 · +12127551780 · Updated: Jan 14, 2026

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HOT COOKED APPETIZERS 8

| | |
|---|----------------|
| Satsuma Age | \$8.00 |
| deep fried seafood fishcake | |
| Unagi Yaki | \$12.00 |
| broiled eel with sweet savory sauce | |
| Ni Yariika | \$8.00 |
| simmered squid with sweet sauce or fresh ginger | |
| Geso Yaki | \$8.00 |
| grilled squid legs with salt or soy sauce | |
| Hamachi Kamayaki | \$12.00 |
| grilled yellowtail cheek | |
| Sake Kamayaki | \$10.00 |
| grilled salmon cheek | |
| Tarabagani | \$20.00 |
| grilled alaskan king crab legs | |
| Eda Mame | \$5.00 |
| boiled soy bean | |

COLD COOKED APPETIZERS 4

| | |
|--|----------------|
| Horenso Gomaee | \$6.00 |
| steamed spinach with sesame dressing | |
| Tsukemono | \$7.00 |
| a selection of japanese pickles | |
| Unagi Kyuri Maki | \$12.00 |
| broiled eel & cucumber roll | |
| Tarabagani | \$20.00 |
| alaskan king crab legs served sashimi or with vinegar dressing | |

COLD APPETIZERS FROM SUSHI BAR 7

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|---|----------------|
| Ikura Oroshi | \$8.50 |
| salmon caviar with grated japanese radish | |
| Negi Maguro | \$10.00 |
| tuna tartare with chopped scallions | |
| Negi Hamachi | \$10.00 |
| yellowtail tartare with chopped scallions | |
| Sunomono | \$10.00 |
| mixed seafood & vegetables with vinegar dressing | |
| Tataki | \$12.00 |
| minced japanese mackerel or sardine with japanese basil | |
| Nama Uni | \$12.00 |
| fresh sea urchin | |
| Usuzukuri | \$15.00 |
| thinly sliced fluke served with ponzu sauce | |

SOUPS AND SALADS 9

| | |
|---|---------------|
| Clam Clear Soup | \$6.00 |
| Miso Soup | |
| with tofu | |
| Miso Soup | \$6.00 |
| with clams | |
| Miso Soup | \$6.00 |
| with japanese mushroom | |
| Miso Soup | \$6.00 |
| with japanese fresh seaweed | |
| Seaweed Salad | \$9.00 |
| Green Salad | \$6.00 |
| tomato, cucumber and mixed green with ginger dressing | |
| Broiled Salmon Skin Salad | \$8.00 |
| Avocado Salad | \$9.00 |
| mixed green, tomato, cucumber, avocado with ginger dressing | |

HOT COOKED ENTREE 2

| | |
|--------------------|----------------|
| Salmon Yaki | \$16.00 |
| grilled salmon | |

Marinated Black Cod **\$18.00**
grilled marinated black cod fish

SUSHI 7

Sushi Special **\$28.00**

the chefs special assortment of sushi (10 pieces of sushi and 1 reg roll)

Sushi Deluxe **\$25.00**

a variety of raw fish and shellfish sushi (9 pieces of sushi and 1 reg roll)

Sushi And Sashimi Combination **\$34.00**

a special assortment of choice sushi & sashimi (approximately 9 pieces of sashimi, 5 pieces of sushi and 4 pieces roll)

Chirashi **\$27.00**

an assortment of fresh fish filets on a bed of vinegar seasoned rice (8 pieces of sashimi, some cooked vegetable and pickles)

Special Deluxe Bento **\$40.00**

our head chefs special selection of sushi, sashimi & appetizers beautifully arranged in a bento box (approximately 9 pieces of sashimi, 8 pieces of sushi and 1 reg roll)

Special Makimono **\$22.00**

three kinds of sushi rolls : eel, california & new york (smoked salmon & sliced onion)

Cooked Sushi Assortment **\$21.00**

for the sushi novice an assortment of sushi featuring cooked items only (approximately 4 pieces of sushi and 11 pieces of roll)

SASHIMI 2

Sashimi Regular **\$25.00**

our regular assortment of sashimi (approximately 12 pieces of sashimi)

Sashimi Deluxe **\$30.00**

a choice assortment with a wider variety of sashimi (approximately 15 pieces of sashimi)

HEAD CHEFS SELECTION 4

Head Chefs Sashimi Selection **\$65.00**

omakase the head chefs recommended assortment of seasonal sashimi (approximately 15 pieces)

Head Chefs Sushi Selection **\$55.00**

omakase the head chefs recommended assortment of seasonal sushi (approximately 10 pieces of sushi and 1 reg roll)

Head Chefs Sushi And Sashimi Combination Selection **\$85.00**

omakase the head chefs recommended assortment of seasonal sushi and sashimi (approximately 12 pieces of sashimi, 5 pieces of sushi and 1 reg roll)

Head Chefs Omakase Course **\$100.00**

the head chefs recommended selection of appetizers, sashimi, grilled fish, sushi, dessert and come with miso soup
