

# 青 結 寿 司

## FROM THE KITCHEN



<b>BLUE RIBBON FRIED CHICKEN</b>	36
<i>WASABI HONEY</i>	
<b>OXTAIL FRIED RICE</b>	35
<i>BONE MARROW, SHIITAKE MUSHROOM &amp; DAIKON RADISH</i>	
<b>VEGETABLE FRIED RICE</b>	28
<i>SEASONAL VEGETABLES &amp; CRISPY FARM EGG</i>	
<b>DUCK FRIED RICE</b>	33
<i>POACHED EGG &amp; JUJUBE SAUCE</i>	

## ON JAPANESE CHARCOAL



<b>JAPANESE GRILLED SHORT RIBS</b>	35
<i>JAPANESE STYLE BBQ YAKINIKU MARINADE &amp; OKINAWAN SWEET POTATOES</i>	
<b>SALMON TOBANYAKI</b>	31
<i>6OZ CLAY POT BAKED, GREEN BEANS, BEAN SPROUTS, CARAMELIZED ONIONS &amp; HOMEMADE TERIYAKI</i>	
<b>GRILLED LAMB RIBS</b>	35
<i>SPICY GOCHUJANG SAUCE &amp; HOMEMADE PICKLES</i>	
<b>BBQ GRILLED PORK SPARE RIBS</b>	33
<i>HICKORY SMOKED, TONKATSU BBQ SAUCE &amp; HOMEMADE PICKLES</i>	
<b>NY STRIP STEAK</b>	60
<i>14 OZ PRIME NY STRIP STEAK, ROASTED LEEKS &amp; HOUSE SAUCES</i>	
<b>WAGYU FLAMBE</b>	60
<i>7OZ WAGYU, GARLIC SHISO BUTTER, ROASTED LEEKS, FLAMBE WITH BOURBON</i>	

## ROLLS



<b>*CALIFORNIA</b>	
<i>WITH KANIKAMA CRABSTICK</i>	
	12
<i>WITH BLUE CRAB</i>	
	17
<b>*SPICY TUNA &amp; TEMPURA FLAKES</b>	17
<i>WITH CUCUMBER, INSIDE OUT</i>	
<b>*BLUE RIBBON</b>	29.5
<i>1/2 CHILLED LOBSTER, MASAGO MAYO, SHISO &amp; BLACK CAVIAR</i>	
<b>*NEGI HAMA</b>	17
<i>YELLOWTAIL &amp; SCALLION</i>	
<b>*DRAGON</b>	28
<i>EEL, AVOCADO, MASAGO &amp; RADISH SPROUTS</i>	
<b>*NIJI</b>	30
<i>SEVEN COLOR RAINBOW</i>	
<b>*SPICY CRAB ROLL</b>	20
<i>BLUE CRAB &amp; SHISO</i>	
<b>*KARAI KAIBASHIRA</b>	18.5
<i>SPICY SCALLOP &amp; SMELT ROE</i>	
<b>*SAKANA SAN SHU</b>	18
<i>YELLOWTAIL, TUNA, SALMON &amp; SCALLION</i>	
<b>*SAKE IKURA</b>	19
<i>SALMON &amp; SALMON CAVIAR</i>	
<b>*SPICY LOBSTER ROLL</b>	18
<b>*EBI TEMPURA</b>	19.5
<i>FRIED SHRIMP, RADISH SPROUTS, MASAGO MAYO &amp; AVOCADO</i>	
<b>*NEGI TORO</b>	18
<i>FATTY TUNA &amp; SCALLIONS</i>	
<b>*SPIDER ROLL</b>	22
<i>SOFTSHELL CRAB, AVOCADO, MASAGO MAYO &amp; CUCUMBER</i>	
<b>YASAI</b>	14
<i>MIXED VEGETABLES</i>	
<b>AVOCADO</b>	11
<b>KAPPA MAKI</b>	10
<i>CUCUMBER</i>	

## \*PLATTERS



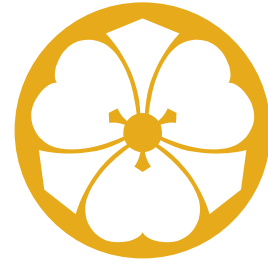
<b>HONOO</b>	<i>ASSORTED SPICY GUNKAN SUSHI &amp; ROLLS</i>	41
<i>1 GUNKAN EACH OF SPICY CRAB, SPICY WHITE FISH &amp; SPICY SALMON</i>		
<i>1 ROLL EACH OF SPICY SCALLOP, SPICY TUNA &amp; SPICY YELLOWTAIL</i>		
<b>SUSHI</b>		39
<i>7PCS OF NIGIRI &amp; CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)</i>		
<b>SUSHI DELUXE</b>		45
<i>10PCS OF NIGIRI &amp; CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA OR CUCUMBER)</i>		
<b>SASHIMI</b>		45
<i>12 PCS OF SEASONAL JAPANESE FISH</i>		
<b>SASHIMI DELUXE</b>		57
<i>18 PCS OF SEASONAL JAPANESE FISH</i>		
<b>SUSHI SASHIMI COMBINATION</b>		54
<i>6PCS SUSHI, 9PCS SASHIMI &amp; CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA OR CUCUMBER)</i>		

## SPECIAL PLATTERS

<b>*BLUE RIBBON SPECIAL</b>	240
<i>OUR MOST POPULAR ROLLS, NIGIRI &amp; SASHIMI</i>	
<i>FOR 2 TO 4 PEOPLE</i>	
<i>FOR 5 SUPP - \$60</i>	

\*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, PORK, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS.

# SUSHI TO SASHIMI



## \*PACIFIC OCEAN



MASU-NO-SUKE KING SALMON	10
BINNAGA ALBACORE TUNA	7
EBI COOKED SHRIMP	6
TAKO COOKED OCTOPUS	6
KAIBASHIRA SEA SCALLOP	7
MADAI JAPANESE RED SNAPPER	7
MASAGO SMELT ROE	6
KANPACHI AMBERJACK	8
SHIMA-AJI STRIPED JACK	8
HAMACHI YELLOWTAIL	7
KINMEDAI GOLDENEYE PERCH	12
KANIKAMA CRABSTICK	5
TAMAGO SWEET EGG	5

## \*ATLANTIC OCEAN



SAKE SALMON	8
SAKE TORO SALMON BELLY	9
YAKI SALMON SALMON MARINATED IN MISO	8.5
SAWARA SPANISH MACKEREL	8
KARAI ISE EBI SPICY LOBSTER	10
HON-MAGURO BLUEFIN TUNA	10
CHU-TORO MEDIUM FATTY TUNA BELLY	16
O-TORO FATTY TUNA BELLY	18
IKURA SALMON CAVIAR	9
UNAGI FRESH WATER EEL	8
WATARIGANI BLUE CRAB	7.5
HIRAME FLUKE	7

### EXTRAS

*UDAMA QUAIL EGG +\$1.25	*MASAGO SMELT ROE +\$3.00	AVOCADO +\$1.50
KYURI CUCUMBER +\$1.00	UNI +\$6.50	SHISO MINT LEAF +\$1.00
CAVIAR +\$6	FRESH WASABI +\$10	*SPICY SMELT ROE +\$1.50

\*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, PORK, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS.

# 青結寿司

## APPETIZERS



HOUSE SALAD GREENS, AVOCADO, CARROT, SCALLION & GINGER DRESSING	21	EDAMAME STEAMED SOYBEANS & SEA SALT	10
HEARTS OF PALM JAPANESE PEACHES, SHISO & YUZU HONEY VINAGRETTE	23	GRILLED AVOCADO PONZU & SESAME SEEDS	13
*SPANISH OCTOPUS SALAD ONIONS, TOMATILLOS, SWEET PEPPERS & AMASU SOY	23	ROASTED SHISHITO PEPPERS MALDON SEA SALT	14
WAKAME GREEN SEAWEED & SESAME DRESSING	12	SHISHITO PEPPERS & WATERMELON FRESH CUT WATERMELON, AMASU & SESAME SEEDS	16
*SUNOMONO VINEGAR SAUCE MIXED ASSORTED SEAFOOD	18	ROCK SHRIMP TEMPURA SHISO AIOLI	25
TAKO COOKED OCTOPUS	15	CRISPY CAULIFLOWER TONKATSU SCALLIONS & CELERY RIBBONS	15
KANI BLUE CRAB WRAPPED IN CUCUMBER	21	MUSHROOM & ASPARAGUS SALAD MAITAKE, BLACK TRUMPET, WHITE ASPARAGUS, MISO BUTTER, AGED PARMESAN & TRUFFLE OIL	25
*MAGURO ZUKE SOY MARINATED TUNA, GARLIC CHIPS & ONION PONZU	22	ROASTED BROCCOLINI SMOKED ROMESCO & SHALLOT CHIPS	19
*SALMON SERRANO SOY MARINATED SALMON, YUZU MISO & SERRANO PEPPER	21	CRISPY BRUSSEL SPROUTS MISO BUTTER & CHILI STRINGS	15
*USUZUKURI THINLY SLICED SEASONAL WHITE FISH & VINEGAR SAUCE	23	WAGYU GYOZAS PAN SEARED DUMPLINGS & TOBANJAN SAUCE	26
*KANPACHI USUZUKURI THINLY SLICED AMBERJACK, YUZU PEPPER & YUZU PONZU	25	*CRISPY RICE SPICY TUNA, AVOCADO & EEL SAUCE	25
*HAMACHI BLOOD ORANGE GINGER, ORANGE OLIVE OIL, CHIVES & SOY	23	ROASTED GREEN BEANS SWEET MUSTARD, GARLIC SOY, WALNUTS & BONITO	15
BEEF TATAKI TRUFFLE CREAM & BIQUINIO PEPPERS	25	MISO TOFU, WAKAME & SCALLION	8
BURRATA HEIRLOOM, TOMATILLOS, SWEET PEPPER & AMASU SOY	21		

\*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, PORK, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS.