

青 結 寿 司

FROM THE KITCHEN



BLUE RIBBON FRIED CHICKEN	37
<i>WASABI HONEY</i>	
OXTAIL FRIED RICE	42
<i>BONE MARROW, SHIITAKE MUSHROOM & DAIKON RADISH</i>	
VEGETABLE FRIED RICE	32
<i>SEASONAL VEGETABLES & CRISPY FARM EGG</i>	
DUCK FRIED RICE	38
<i>POACHED EGG & JUJUBE SAUCE</i>	

ON JAPANESE CHARCOAL



JAPANESE GRILLED SHORT RIBS	36
<i>JAPANESE STYLE BBQ YAKINIKU MARINADE & OKINAWAN SWEET POTATOES</i>	
SALMON TOBANYAKI	38
<i>6OZ CLAY POT BAKED, GREEN BEANS, BEAN SPROUTS, CARAMELIZED ONIONS & HOMEMADE TERIYAKI</i>	
GRILLED LAMB RIBS	36
<i>SPICY GOCHUJANG SAUCE & HOMEMADE PICKLES</i>	
BBQ GRILLED PORK SPARE RIBS	36
<i>SAKURA WOOD SMOKED, TONKATSU BBQ SAUCE & HOMEMADE PICKLES</i>	
NY STRIP STEAK	62
<i>14 OZ PRIME NY STRIP STEAK, ROASTED LEEKS & HOUSE SAUCES</i>	
WAGYU FLAMBE	75
<i>7OZ AMERICAN WAGYU STRIP, GARLIC MUSHROOM BUTTER, ROASTED LEEKS, FLAMBE WITH BOURBON</i>	

ROLLS



*CALIFORNIA	
<i>WITH KANIKAMA CRABSTICK</i>	
	12
<i>WITH BLUE CRAB</i>	
	22
*SPICY TUNA & TEMPURA FLAKES	17
<i>WITH CUCUMBER, INSIDE OUT</i>	
*BLUE RIBBON	29.5
<i>1/2 CHILLED LOBSTER, MASAGO MAYO, SHISO & BLACK CAVIAR</i>	
*NEGI HAMA	17
<i>YELLOWTAIL & SCALLION</i>	
*DRAGON	28
<i>EEL, AVOCADO, MASAGO & RADISH SPROUTS</i>	
*NIJI	30
<i>SEVEN COLOR RAINBOW</i>	
*SPICY CRAB ROLL	21
<i>BLUE CRAB & SHISO</i>	
*KARAI KAIBASHIRA	18.5
<i>SPICY SCALLOP & SMELT ROE</i>	
*SAKANA SAN SHU	18
<i>YELLOWTAIL, TUNA, SALMON & SCALLION</i>	
*SAKE IKURA	20
<i>SALMON & SALMON CAVIAR</i>	
*SPICY LOBSTER ROLL	18
*EBI TEMPURA	19.5
<i>FRIED SHRIMP, RADISH SPROUTS, MASAGO MAYO & AVOCADO</i>	
*NEGI TORO	24
<i>FATTY TUNA & SCALLIONS</i>	
*SPIDER ROLL	22
<i>FRIED SOFTSHELL CRAB, AVOCADO, MASAGO MAYO & CUCUMBER</i>	
YASAI	14
<i>MIXED VEGETABLES</i>	
AVOCADO	11
KAPPA MAKI	10
<i>CUCUMBER</i>	

*PLATTERS



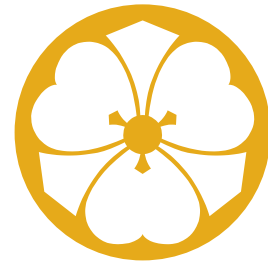
HONOO	<i>ASSORTED SPICY GUNKAN SUSHI & ROLLS</i>	41
<i>1 GUNKAN EACH OF SPICY CRAB, SPICY WHITE FISH & SPICY SALMON</i>		
<i>1 ROLL EACH OF SPICY SCALLOP, SPICY TUNA & SPICY YELLOWTAIL</i>		
SUSHI		39
<i>7PCS OF NIGIRI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)</i>		
SUSHI DELUXE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

SPECIAL PLATTERS

*BLUE RIBBON SPECIAL	240
<i>OUR MOST POPULAR ROLLS, NIGIRI & 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	12
BINNAGA ALBACORE TUNA	8
EBI COOKED SHRIMP	8
TAKO COOKED OCTOPUS	7
KAIBASHIRA SEA SCALLOP	9.5
MADAI JAPANESE RED SNAPPER	10
MASAGO SMELT ROE	7
KANPACHI AMBERJACK	10
SHIMA-AJI STRIPED JACK	10
HAMACHI YELLOWTAIL	9
KINMEDAI GOLDENEYE PERCH	12
KANIKAMA CRABSTICK	6
TAMAGO SWEET EGG	6

*ATLANTIC OCEAN



SAKE SALMON	9
SAKE TORO SALMON BELLY	10
YAKI SALMON SALMON MARINATED IN MISO	10
SAWARA SPANISH MACKEREL	10
KARAI ISE EBI SPICY LOBSTER	12
HON-MAGURO BLUEFIN TUNA	12
CHU-TORO MEDIUM FATTY TUNA BELLY	18
O-TORO FATTY TUNA BELLY	20
IKURA SALMON CAVIAR	11
UNAGI FRESH WATER EEL	10
WATARIGANI BLUE CRAB	10
HIRAME FLUKE	9

EXTRAS

*UDAMA QUAIL EGG +\$1.25 *MASAGO SMELT ROE +\$3.00 AVOCADO +\$1.50
 KYURI CUCUMBER +\$1.00 SHISO MINT LEAF +\$1.00 *SPICY SMELT ROE +\$1.50
 CAVIAR +\$6 FRESH WASABI +\$12

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APPETIZERS



HOUSE SALAD GREENS, AVOCADO, CARROT, SCALLION & GINGER DRESSING	21	EDAMAME STEAMED SOYBEANS & SEA SALT	10
WAKAME GREEN SEAWEED & SESAME DRESSING	12	GRILLED AVOCADO PONZU & SESAME SEEDS	15
*SUNOMONO VINEGAR SAUCE MIXED ASSORTED SEAFOOD	25	ROASTED SHISHITO PEPPERS MALDON SEA SALT	15
TAKO COOKED OCTOPUS	18	SHISHITO PEPPERS & WATERMELON FRESH CUT WATERMELON, AMASU & SESAME SEEDS	18
KANI BLUE CRAB WRAPPED IN CUCUMBER	21	ROCK SHRIMP TEMPURA SHISO AIOLI	26
*MAGURO ZUKE SOY MARINATED TUNA, GARLIC CHIPS & ONION PONZU	22	CRISPY CAULIFLOWER TONKATSU SCALLIONS & CELERY RIBBONS	17
*SALMON SERRANO SOY MARINATED SALMON, YUZU MISO & SERRANO PEPPER	24	MUSHROOM & ASPARAGUS SALAD WILD MUSHROOMS, WHITE ASPARAGUS, MISO BUTTER, AGED PARMESAN & TRUFFLE OIL	25
*USUZUKURI THINLY SLICED SEASONAL WHITE FISH & VINEGAR SAUCE	23	ROASTED BROCCOLINI SMOKED ROMESCO & SHALLOT CHIPS	19
*KANPACHI USUZUKURI THINLY SLICED AMBERJACK, YUZU PEPPER & YUZU PONZU	25	CRISPY BRUSSEL SPROUTS MISO BUTTER & CHILI STRINGS	15
*HAMACHI BLOOD ORANGE GINGER, ORANGE OLIVE OIL, CHIVES & SOY	29	WAGYU GYOZAS PAN SEARED DUMPLINGS & TOBANJAN SAUCE	26
BEEF TATAKI TRUFFLE CREAM & BIQUINIO PEPPERS	25	*CRISPY RICE SPICY TUNA, AVOCADO & EEL SAUCE	26
BURRATA HEIRLOOM TOMATO, POWDERED MISO & LEMON MISO DRESSING	21	ROASTED GREEN BEANS SWEET MUSTARD, GARLIC SOY, WALNUTS & BONITO	17
MISO TOFU, WAKAME & SCALLION	8		

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