

FROM THE KITCHEN



BLUE RIBBON FRIED CHICKEN 37
WASABI HONEY

OXTAIL FRIED RICE 42
BONE MARROW, SHIITAKE MUSHROOM & DAIKON RADISH

VEGETABLE FRIED RICE 32
SEASONAL VEGETABLES & CRISPY FARM EGG

DUCK FRIED RICE 38
POACHED EGG & JUJUBE SAUCE

SALMON TOBANYAKI 38
6OZ CLAY POT BAKED SALMON, GREEN BEANS, BEAN SPROUTS, CARAMELIZED ONIONS & HOMEMADE TERIYAKI

ON JAPANESE CHARCOAL



SEABASS HOBAYAKI 47
7OZ MUSTARD-MISO MARINATED SEABASS & KABOCHA

MADAGASCAR PRAWNS 55
YUZU KANZURI & SEAWEED SALAD

GRILLED LAMB RIBS 36
SPICY GOCHUJANG SAUCE & HOMEMADE PICKLES

BBQ GRILLED PORK SPARE RIBS 36
SAKURA WOOD SMOKED, TONKATSU BBQ SAUCE & HOMEMADE PICKLES

JAPANESE GRILLED SHORT RIBS 36
JAPANESE STYLE BBQ YAKINIKU MARINADE & OKINAWAN SWEET POTATOES

TENDERLOIN TEPPANYAKI 47
7OZ BEEF TENDERLOIN WITH RED MISO AU JUS

WAGYU ZABUTON 51
7OZ GOLD GRADE DENVER STEAK, SUNCHOKE PUREE & BLACK GARLIC TARE - ADD UNI BUTTER \$15

PRIME NY STRIP STEAK 67
14 OZ PRIME NY STRIP STEAK WITH HOUSE SAUCES: TERIYAKI, TRUFFLE AIOLI & ROMESCO

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ROLLS



***CALIFORNIA** 12
WITH KANIKAMA CRABSTICK

WITH BLUE CRAB 23

***SPICY TUNA & TEMPURA FLAKES** 17
WITH CUCUMBER, INSIDE OUT

***BLUE RIBBON** 29.5
1/2 CHILLED LOBSTER, MASAGO MAYO, SHISO & BLACK CAVIAR

***NEGI HAMA** 17
YELLOWTAIL & SCALLION

***DRAGON** 28
EEL, AVOCADO, MASAGO & RADISH SPROUTS

***NIJI** 30
SEVEN COLOR RAINBOW

***SPICY CRAB ROLL** 21
BLUE CRAB & SHISO

***KARAI KAIBASHIRA** 18.5
SPICY SCALLOP & SMELT ROE

***SAKANA SAN SHU** 18
YELLOWTAIL, TUNA, SALMON & SCALLION

***SAKE IKURA** 22
SALMON & SALMON CAVIAR

***SPICY LOBSTER ROLL** 18

***EBI TEMPURA** 19.5
FRIED SHRIMP, RADISH SPROUTS, MASAGO MAYO & AVOCADO

***NEGI TORO** 24
FATTY TUNA & SCALLIONS

***SPIDER ROLL** 22
FRIED SOFTSHELL CRAB, AVOCADO, MASAGO MAYO & CUCUMBER

YASAI 14
MIXED VEGETABLES

AVOCADO 12

KAPPA MAKI 10
CUCUMBER

*PLATTERS



HONOO *ASSORTED SPICY GUNKAN SUSHI & ROLLS* 41

1 GUNKAN EACH OF
SPICY CRAB, SPICY WHITE FISH & SPICY SALMON

1 ROLL EACH OF
SPICY SCALLOP, SPICY TUNA & SPICY YELLOWTAIL

SUSHI 39
7PCS OF NIGIRI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)

SUSHI DELUXE 47
10PCS OF NIGIRI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA OR CUCUMBER)

SASHIMI 47
12 PCS OF SEASONAL JAPANESE FISH

SASHIMI DELUXE 57
18 PCS OF SEASONAL JAPANESE FISH

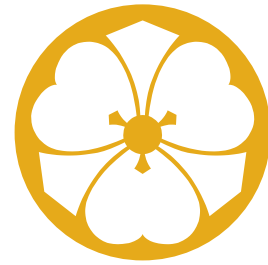
SUSHI SASHIMI COMBINATION 54
6PCS SUSHI, 9PCS SASHIMI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA OR CUCUMBER)

SPECIAL PLATTERS

***BLUE RIBBON SPECIAL** 275
OUR MOST POPULAR ROLLS, NIGIRI & SASHIMI
FOR 2 TO 4 PEOPLE
FOR 5 SUPP - \$70

*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	11
YAKI SALMON SALMON MARINATED IN MISO	11
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	11
WATARIGANI BLUE CRAB	11
HIRAME FLUKE	9

EXTRAS

*UDAMA QUAIL EGG +\$2.50 *MASAGO SMELT ROE +\$5.00 AVOCADO +\$3.00
 KYURI CUCUMBER +\$2.50 SHISO MINT LEAF +\$1.00 *SPICY SMELT ROE +\$2.50
 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
HEARTS OF PALM SALAD JAPANESE PEACHES & HONEY-YUZU VINAIGRETTE	23	GRILLED AVOCADO PONZU & SESAME SEEDS	15
WAKAME GREEN SEAWEED & SESAME DRESSING	12	ROASTED SHISHITO PEPPERS MALDON SEA SALT	15
*SUNOMONO VINEGAR SAUCE MIXED ASSORTED SEAFOOD	25	SHISHITO PEPPERS & WATERMELON FRESH CUT WATERMELON, AMASU & SESAME SEEDS	18
TAKO COOKED OCTOPUS	18	ROCK SHRIMP TEMPURA SHISO AIOLI	26
KANI BLUE CRAB WRAPPED IN CUCUMBER	21	CRISPY CAULIFLOWER TONKATSU SCALLIONS & CELERY RIBBONS	17
*MAGURO ZUKE SOY MARINATED TUNA, GARLIC CHIPS & ONION PONZU	24	MUSHROOM & ASPARAGUS SALAD WILD MUSHROOMS, WHITE ASPARAGUS, MISO BUTTER, AGED PARMESAN & TRUFFLE OIL	25
*SALMON SERRANO SOY MARINATED SALMON, YUZU MISO & SERRANO PEPPER	24	ROASTED BROCCOLINI SMOKED ROMESCO & SHALLOT CHIPS	19
*USUZUKURI THINLY SLICED SEASONAL WHITE FISH & VINEGAR SAUCE	23	CRISPY BRUSSELS SPROUTS MISO BUTTER & CHILI STRINGS	17
*KANPACHI USUZUKURI THINLY SLICED AMBERJACK, YUZU PEPPER & YUZU PONZU	25	WAGYU GYOZAS PAN SEARED DUMPLINGS & TOBANJAN SAUCE	26
*HAMACHI BLOOD ORANGE GINGER, ORANGE OLIVE OIL, CHIVES & SOY	29	*CRISPY RICE SPICY TUNA, AVOCADO & EEL SAUCE	26
BEEF TATAKI TRUFFLE CREAM & BIQUINIO PEPPERS	25	ROASTED GREEN BEANS SWEET MUSTARD, GARLIC SOY, WALNUTS & BONITO	18
BURRATA HEIRLOOM TOMATO, POWDERED MISO & LEMON MISO DRESSING	23		
MISO SOUP TOFU, WAKAME & SCALLION	8		

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