

FROM THE KITCHEN



BLUE RIBBON FRIED CHICKEN 37
WASABI HONEY

OXTAIL FRIED RICE 42
BONE MARROW, SHITAKE 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



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 37 / 67
7 OZ OR 14 OZ PRIME NY STRIP STEAK WITH HOUSE SAUCES: TERIYAKI, TRUFFLE AIOLI & ROMESCO

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ROLLS



***CALIFORNIA** 12
WITH KANIKAMA CRABSTICK
WITH SNOW 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
SNOW 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

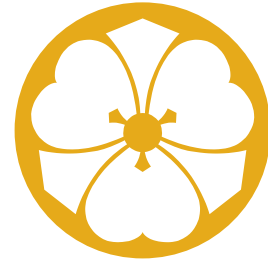
SUSHI SASHIMI COMBINATION 54
6PCS SUSHI, 9PCS SASHIMI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA OR CUCUMBER)

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
KAIBASHIRA	SEA SCALLOP	9.5
MADAI	JAPANESE RED SNAPPER	10
MASAGO	SMELT ROE	7
KANPACHI	AMBERJACK	10
HAMACHI	YELLOWTAIL	9
KANIKAMA	CRABSTICK	6
TAMAGO	SWEET EGG	6

*ATLANTIC OCEAN



SAKE	SALMON	9
SAKE TORO	SALMON BELLY	11
YAKI SALMON	SALMON MARINATED IN MISO	11
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

EXTRAS

*UDAMA QUAIL EGG +\$2.50 AVOCADO +\$3.00
 KYURI CUCUMBER +\$2.50 SHISO MINT LEAF +\$1.00 *SPICY SMELT ROE +\$2.50
 *CAVIAR +\$8 FRESH WASABI +\$12

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APPETIZERS



HOUSE SALAD	21	EDAMAME	10
<i>GREENS, AVOCADO, CARROT, SCALLION & GINGER DRESSING</i>		<i>STEAMED SOYBEANS & SEA SALT</i>	
HEARTS OF PALM SALAD	23	GRILLED AVOCADO	15
<i>JAPANESE PEACHES & HONEY-YUZU VINAIGRETTE</i>		<i>PONZU & SESAME SEEDS</i>	
WAKAME	12	ROASTED SHISHITO PEPPERS	15
<i>GREEN SEAWEED & SESAME DRESSING</i>		<i>MALDON SEA SALT</i>	
*SUNOMONO	25	SHISHITO PEPPERS & WATERMELON	18
<i>VINEGAR SAUCE</i>		<i>FRESH CUT WATERMELON, AMASU & SESAME SEEDS</i>	
MIXED	21	ROCK SHRIMP TEMPURA	26
<i>ASSORTED SEAFOOD</i>		<i>SHISO AIOLI</i>	
KANI	24	CRISPY CAULIFLOWER TONKATSU	17
<i>SNOW CRAB WRAPPED IN CUCUMBER</i>		<i>SCALLIONS & CELERY RIBBONS</i>	
*MAGURO ZUKE	24	CRISPY BRUSSELS SPROUTS	17
<i>SOY MARINATED TUNA, GARLIC CHIPS & ONION PONZU</i>		<i>MISO BUTTER & CHILI STRINGS</i>	
*SALMON SERRANO	25	WAGYU GYOZAS	26
<i>SOY MARINATED SALMON, YUZU MISO & SERRANO PEPPER</i>		<i>PAN SEARED DUMPLINGS & TOBANJAN SAUCE</i>	
*KANPACHI USUZUKURI	29	*CRISPY RICE	26
<i>THINLY SLICED AMBERJACK, YUZU PEPPER & YUZU PONZU</i>		<i>SPICY TUNA, AVOCADO & EEL SAUCE</i>	
*HAMACHI BLOOD ORANGE	25	ROASTED GREEN BEANS	18
<i>GINGER, ORANGE OLIVE OIL, CHIVES & SOY</i>		<i>SWEET MUSTARD, GARLIC SOY, WALNUTS & BONITO</i>	
BEEF TATAKI	8		
<i>TRUFFLE CREAM & BIQUINIO PEPPERS</i>			
MISO SOUP			
<i>TOFU, WAKAME & SCALLION</i>			

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