

青 結 寿 司

FROM THE KITCHEN



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

ON JAPANESE CHARCOAL



JAPANESE SHORT RIBS	35
<i>JAPANESE STYLE BBQ YAKINIKU MARINADE & OKINAWAN SWEET POTATOES</i>	
SALMON TOBANYAKI	31
<i>6OZ CLAY POT BAKED, GREEN BEANS, BEAN SPROUTS Caramelized Onions & Homemade Teriyaki</i>	
GRILLED LAMB RIBS	27
<i>SPICY GOCHUJANG SAUCE & HOMEMADE PICKLES</i>	
BBQ GRILLED PORK SPARE RIBS	33
<i>HICKORY SMOKED, TONKATSU BBQ SAUCE & HOMEMADE PICKLES</i>	
NY STRIP STEAK	60
<i>14 OZ PRIME NY STRIP STEAK, ROASTED LEEKS & HOUSE SAUCES</i>	

ROLLS



*CALIFORNIA	
<i>WITH KANIKAMA CRABSTICK</i>	
	12
<i>WITH BLUE CRAB</i>	
	17
*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	20
<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	19
<i>SALMON & SALMON CAVIAR</i>	
*SPICY LOBSTER ROLL	18
*EBI TEMPURA	19.5
<i>FRIED SHRIMP, RADISH SPROUTS, MASAGO MAYO & AVOCADO</i>	
*NEGI TORO	18
<i>FATTY TUNA & SCALLIONS</i>	
*SPIDER ROLL	22
<i>SOFTSHELL CRAB, AVOCADO, MASAGO MAYO & CUCUMBER</i>	
YASAI	14
<i>MIXED VEGETABLES</i>	
AVOCADO	11
KAPPA MAKI	10
<i>CUCUMBER</i>	

*PLATTERS



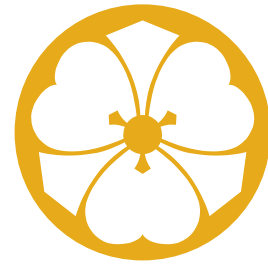
HONOO	<i>ASSORTED SPICY GUNKAN SUSHI & ROLLS</i>	41
<i>1 GUNKAN EACH OF SPICY CRAB, SPICY WHITE FISH & SPICY SALMON</i>		
<i>1 ROLL EACH OF SPICY SCALLOP, SPICY TUNA & SPICY YELLOWTAIL</i>		
SUSHI		38
<i>7PCS OF NIGIRI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)</i>		
SUSHI DELUXE		44
<i>10PCS OF NIGIRI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA OR CUCUMBER)</i>		
SASHIMI		44
<i>12 PCS OF SEASONAL JAPANESE FISH</i>		
SASHIMI DELUXE		56
<i>18 PCS OF SEASONAL JAPANESE FISH</i>		
SUSHI SASHIMI COMBINATION		52
<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	10
BINNAGA	ALBACORE TUNA	7
EBI	COOKED SHRIMP	6
TAKO	COOKED OCTOPUS	6
KAIBASHIRA	SEA SCALLOP	7
MADAI	JAPANESE RED SNAPPER	7
ANAGO YUZU	SEA EEL W/ SEA CITRUS PEPPER	8
ANAGO TARE	SEA EEL W/ SEA EEL SAUCE	8
HOKKAIDO UNI	JAPANESE SEA URCHIN	M/P
MASAGO	SMELT ROE	6
KANPACHI	AMBERJACK	8
SHIMA-AJI	STRIPED JACK	8
AJI	HORSE MACKEREL	9
HAMACHI	YELLOWTAIL	7
HIRAME	FLUKE	7
KINMEDAI	GOLDENEYE PERCH	12

*ATLANTIC OCEAN



SAKE	SALMON	7
HON-MAGURO	BLUEFIN TUNA	10
MEBACHI-MAGURO	BIGEYE TUNA	8
CHU-TORO	MEDIUM FATTY TUNA BELLY	16
O-TORO	FATTY TUNA BELLY	18
IKURA	SALMON CAVIAR	8

*REST OF THE WORLD



KANIKAMA	CRABSTICK	5
TAMAGO	SWEET EGG	5
UNAGI	FRESH WATER EEL	8

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 *SPICY SMELT ROE +\$1.50

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APPETIZERS



HOUSE SALAD	19	EDAMAME	10
<i>GREENS, AVOCADO, CARROT, SCALLION & GINGER DRESSING</i>		<i>STEAMED SOYBEANS & SEA SALT</i>	
HEARTS OF PALM	20	GRILLED AVOCADO	13
<i>JAPANESE PEACHES, SHISO & YUZU HONEY VINAGRETTE</i>		<i>PONZU & SESAME SEEDS</i>	
*SPANISH OCTOPUS SALAD	21	ROASTED SHISHITO PEPPERS	14
<i>ONIONS, TOMATILLOS, SWEET PEPPERS & AMASU SOY</i>		<i>MALDON SEA SALT</i>	
WAKAME	9	SHISHITO PEPPERS & WATERMELON	16
<i>GREEN SEAWEED & SESAME DRESSING</i>		<i>FRESH CUT WATERMELON, AMASU & SESAME SEEDS</i>	
*SUNOMONO	18	ROCK SHRIMP TEMPURA	24
<i>MIXED ASSORTED SEAFOOD</i>		<i>SHISO AIOLI</i>	
TAKO	15	CRISPY CAULIFLOWER TONKATSU	15
<i>COOKED OCTOPUS</i>		<i>SCALLIONS & CELERY RIBBONS</i>	
KANI	21	MUSHROOM & ASPARAGUS SALAD	24
<i>BLUE CRAB WRAPPED IN CUCUMBER</i>		<i>MAITAKE, BLACK TRUMPET, WHITE ASPARAGUS, MISO BUTTER, AGED PARMESAN & TRUFFLE OIL</i>	
*MAGURO ZUKE	22	ROASTED BROCCOLINI	19
<i>SOY MARINATED TUNA, GARLIC CHIPS & ONION PONZU</i>		<i>SMOKED ROMESCO & SHALLOT CHIPS</i>	
*SALMON SERRANO	21	CRISPY BRUSSEL SPROUTS	15
<i>SOY MARINATED SALMON, LIME MISO & SERRANO PEPPER</i>		<i>MISO BUTTER & CHILI STRINGS</i>	
*USUZUKURI	23	WAGYU GYOZAS	26
<i>THINLY SLICED SEASONAL WHITE FISH & VINEGAR SAUCE</i>		<i>PAN SEARED DUMPLINGS & TOBANJAN SAUCE</i>	
*KANPACHI USUZUKURI	25	*CRISPY RICE	25
<i>THINLY SLICED AMBERJACK, YUZU PEPPER & YUZU PONZU</i>		<i>SPICY TUNA, AVOCADO & EEL SAUCE</i>	
*HAMACHI BLOOD ORANGE	23	ROASTED GREEN BEANS	13
<i>GINGER, ORANGE OLIVE OIL, CHIVES & SOY</i>		<i>SWEET MUSTARD, GARLIC SOY, PECANS & BONITO</i>	
BEEF TATAKI	23	MISO	7
<i>TRUFFLE CREAM & BIQUINIO PEPPERS</i>		<i>TOFU, WAKAME & SCALLION</i>	
STRACCIATELLA	19		
<i>NASHI PEAR, CAPER BERRIES & MISO POWDER</i>			

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