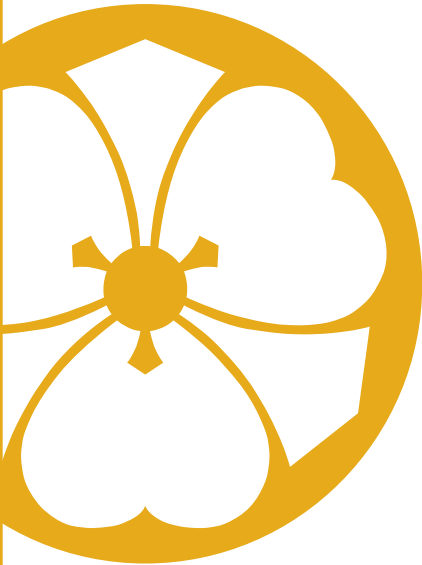




FROM THE KITCHEN



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	
SEA BASS HOBAYAKI	47
Miso-Mustard Marinated & Roasted Kabocha	
DUCK FRIED RICE	38
Poached Egg & Jujube Sauce	
SALMON TOBANYAKI	38
6 oz Clay Pot Baked with Bean Sprouts, Carmelized Onions & Homemade Terriyaki Sauce	

ON JAPANESE CHARCOAL



GRILLED LAMB RIBS	37
Spicy Gochujang Sauce & Homemade Pickles	
BBQ GRILLED PORK SPARE RIBS	37
Sakura Wood Smoked, Tonkatsu BBQ Sauce & Homemade Pickles	
JAPANESE GRILLED SHORT RIBS	37
Japanese Style BBQ Yakiniku Marinade & Okinawan Sweet Potatoes	
TENDERLOIN TEPPANYAKI	42
7oz Beef Tenderloin with Red Miso Au Jus	
BRANZINO SHIOYAKI	55
Charred Lemon, Salt, Pepper & Extra Virgin Olive Oil	
PRIME NY STRIP STEAK	37 67
7oz or 14 oz Prime NY Strip Steak with House Sauces: Teriyaki, Truffle Aioli & Romesco	

青 結 寿 司

ROLLS



CALIFORNIA		
WITH KANIKAMA	CRABSTICK	12
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		20
*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		
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

OUR MOST POPULAR ROLLS, NIGIRI & SASHIMI

FOR 2 TO 4 PEOPLE

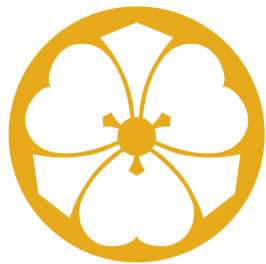
FOR 5 SUPP - \$70



275

* 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
SHIMA AJI	STRIPED JACK	10
KINMEDAI	GOLDEN EYE 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
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	+\$13				

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APPETIZERS



HOUSE SALAD	21	
GREENS, AVOCADO, CARROT, SCALLION & GINGER DRESSING		
HEARTS OF PALM SALAD	24	
JAPANESE PEACHES & HONEY-YUZU VINAIGRETTE		
WAKAME	13	
GREEN SEAWEED & SESAME DRESSING		
TAKO SUMISO	19	
COOKED CHILLED OCTOPUS WITH MISO SAUCE		
*SUNOMONO	VINEGAR SAUCE	
MIXED	ASSORTED SEAFOOD	25
KANI	SNOW CRAB WRAPPED IN CUCUMBER	21
*SALMON SERRANO	24	
SOY MARINATED SALMON, YUZU MISO & SERRANO PEPPER		
*KANPACHI USUZUKURI	25	
THINLY SLICED AMBERJACK, YUZU PEPPER & YUZU PONZU		
*HAMACHI BLOOD ORANGE	29	
GINGER, ORANGE OLIVE OIL, CHIVES & SOY		
BEEF TATAKI	25	
TRUFFLE CREAM & BQUINIO PEPPERS		

MISO SOUP	9
TOFU, WAKAME & SCALLION	
EDAMAME	10
STEAMED SOYBEANS & SEA SALT	
GRILLED AVOCADO	15
PONZU & SESAME SEEDS	
MUSHROOM & ASPARAGUS SALAD	25
TRUFFLE OIL & SHAVED PARMESAN	
ROASTED SHISHITO PEPPERS	15
MALDON SEA SALT	
SHISHITO PEPPERS & WATERMELON	18
FRESH CUT WATERMELON, AMASU & SESAME SEEDS	
ROCK SHRIMP TEMPURA	26
SHISO AIOLI	
ROASTED BROCCOLINI	19
ROMESCO SAUCE & CRIPSY SHALLOTS	
CRISPY CAULIFLOWER TONKATSU	17
SCALLIONS & CELERY RIBBONS	
CRISPY BRUSSELS SPROUTS	17
MISO BUTTER & CHILI STRINGS	
WAGYU GYOZAS	26
PAN SEARED DUMPLINGS & TOBANJAN SAUCE	
*CRISPY RICE	26
SPICY TUNA, AVOCADO & EEL SAUCE	
ROASTED GREEN BEANS	19
SWEET MUSTARD, GARLIC SOY, WALNUTS & BONITO	

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