

## APPETIZERS



- MISO SOUP** 9  
*TOFU, SCALLIONS & WAKAME*
- EDAMAME** 10  
*STEAMED SOY BEANS & SEA SALT*
- ROASTED SHISHITO PEPPERS** 16  
*MALDON SEA SALT*
- CRISPY BRUSSELS SPROUTS** 17  
*MISO BUTTER & CHILI STRINGS*
- SHISHITO PEPPERS & WATERMELON** 18  
*MALDON SEA SALT, AMASU & SESAME SEEDS*
- WAKAME** 13  
*GREEN SEAWEED & SESAME DRESSING*
- WAGYU GYOZA** 26  
*PAN SEARED DUMPLINGS & TOBANJAN*
- \*KANPACHI USUZUKURI** 25  
*THINLY SLICED AMBERJACK, YUZU PEPPER & YUZU PONZU*
- \*SALMON SERRANO** 28  
*SEARED SALMON, LIME MISO & SERRANO PEPPER*
- \*CRISPY RICE** 26  
*SPICY TUNA, AVOCADO & EEL SAUCE*
- ROCK SHRIMP TEMPURA** 26  
*SHISO AIOLI*
- \*HAMACHI BLOOD ORANGE** 30  
*GINGER, ORANGE, OLIVE OIL, CHIVES & SOY*

## LUNCH SPECIALS



- \*DON BURI SUSHI RICE BOWLS** 26  
*TEKKA TUNA & AVOCADO  
SAKE IKURA SALMON, SALMON CAVIAR & AVOCADO*
- \*CHIRASHI SUSHI** 34  
*ASSORTED SASHIMI & IKURA OVER SUSHI RICE*
- OXTAIL DON** 22  
*BRAISED OXTAIL WITH CARAMELIZED ONIONS, CRISPY GARLIC & EGG*
- CHICKEN KATSUDON** 24  
*BREADED CHICKEN THIGH, TONKATSU SAUCE, SCALLIONS & EGG*
- FRIED CHICKEN SANDWICH** 23  
*LETTUCE, TOMATO & SPECIAL SAUCE ON POTATO BUN WITH  
FRENCH FRIES*
- PLYMOUTH BURGER** 22  
*LETTUCE, TOMATO, ONION & TONKATSU SAUCE WITH FRENCH FRIES  
ADD SMOKED CHEDDAR 2*
- GYUNIKU TEPPAN** 25  
*CURRY SPICED FLANK STEAK, SAUTEED ONIONS & HOMEMADE TERIYAKI  
CHOICE OF FRENCH FRIES OR WHITE RICE*
- \*SUSHI PLATTERS**
- SUSHI** 39  
*7 PCS OF NIGIRI & CHOICE OF 1 ROLL  
(CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)*
- SUSHI DELUXE** 47  
*10 PCS 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** 57  
*6 PCS SUSHI, 9 PCS SASHIMI & CHOICE OF 1 ROLL  
(CALIFORNIA, TUNA, SPICY TUNA OR CUCUMBER)*

# 青結壽司

## HOT KITCHEN



- FRIED CHICKEN** 39  
*WASABI HONEY*
- VEGETABLE FRIED RICE** 17  
*SEASONAL VEGETABLES & CRISPY FARM EGG*
- OXTAIL FRIED RICE** 21  
*BONE MARROW, SHIITAKE MUSHROOM & DAIKON RADISH*
- SALMON TOBANYAKI** 44  
*6 OZ CLAY POT BAKED WITH BEAN SPROUTS,  
CARMELIZED ONIONS & HOMEMADE TERIYAKI*

## SALADS



- HOUSE SALAD** 23  
*ROMAINE, AVOCADO, SCALLION, CARROT & GINGER DRESSING  
ADD SALMON 8, ADD CHICKEN 5*
- HEARTS OF PALM SALAD** 27  
*JAPANESE PEACHES & YUZU-HONEY VINAIGRETTE*
- TUNA NICOISE SALAD** 28  
*SLICED TUNA, RAMEN EGG, GREEN BEANS, KABOCHA PUMPKIN,  
MAITAKE MUSHROOMS, HEIRLOOM TOMATOES & MUSTARD DRESSING*



\*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
KATSUO	BONITO	9
EBI	COOKED SHRIMP	8
KAIBASHIRA	SEA SCALLOP	10
MADAI	JAPANESE RED SNAPPER	10
MASAGO	SMELT ROE	7
KANPACHI	AMBERJACK	10
HAMACHI	YELLOWTAIL	10
SHIMA AJI	STRIPED JACK	10
HIRAME	FLUKE	9
KINMEDAI	GOLDEN EYE PERCH	12
KANIKAMA	CRABSTICK	6
TAMAGO	SWEET EGG	7

## \*ATLANTIC OCEAN



SAKE	SALMON	9
SAKE TORO	SALMON BELLY	11
KARAI ISE EBI	SPICY LOBSTER	12
HON-MAGURO	BLUEFIN TUNA	14
CHU-TORO	MEDIUM FATTY TUNA BELLY	18
O-TORO	FATTY TUNA BELLY	20
TAKO	COOKED OCTOPUS	9
IKURA	SALMON CAVIAR	11
UNAGI	FRESH WATER EEL	11

## \*ROLLS



CALIFORNIA		
WITH KANIKAMA	CRABSTICK	14
WITH SNOW CRAB		24
SPICY TUNA & TEMPURA FLAKES		19
WITH CUCUMBER, INSIDE OUT		
NEGI HAMA		18
YELLOWTAIL & SCALLION		
DRAGON		31
EEL, AVOCADO, MASAGO MAYO & RADISH SPROUTS		
NIJI		31
SEVEN COLOR RAINBOW		
SPICY CRAB		24
SNOW CRAB & SHISO		
KARAI KAIBASHIRA		20
SPICY SCALLOP & SMELT ROE		
SAKANA SAN SHU		19
YELLOWTAIL, TUNA, SALMON & SCALLION		
SAKE IKURA		23
SALMON & SALMON CAVIAR		
EBI TEMPURA		20
FRIED SHRIMP, RADISH SPROUTS, MASAGO MAYO & AVOCADO		
NEGI TORO		25
FATTY TUNA & SCALLIONS		
YASAI		16
MIXED VEGETABLES		
KAPPA MAKI		11
CUCUMBER		
AVOCADO		13

## EXTRAS

Avocado +4    Cucumber +3    Quail Egg +3    \*Caviar +8    Shiso +2    Spicy Masago +3