

APPETIZERS



- MISO SOUP** 8
TOFU, SCALLIONS & WAKAME
- EDAMAME** 10
STEAMED SOY BEANS & SEA SALT
- ROASTED SHISHITO PEPPERS** 15
MALDON SEA SALT
- SHISHITO PEPPERS & WATERMELON** 18
MALDON SEA SALT, AMASU & SESAME SEEDS
- WAKAME** 12
GREEN SEAWEED & SESAME DRESSING
- WAGYU GYOZA** 26
PAN SEARED DUMPLING & TOBANJAN SAUCE
- *KANPACHI USUZUKURI** 25
THINLY SLICED AMBERJACK, YUZU PEPPER & YUZU PONZU
- *SUNOMONO** 25
VINEGAR SAUCE
- MIXED** 18
ASSORTED SEAFOOD
- TAKO** 21
COOKED OCTOPUS
- KANI** 22
SNOW CRAB WRAPPED IN CUCUMBER
- *MAGURO ZUKE** 24
SOY MARINATED TUNA, GARLIC CHIPS & ONION PONZU
- *SALMON SERRANO** 23
SOY MARINATED SALMON, LIME MISO & SERRANO PEPPER
- *USUZUKURI** 26
THINLY SLICED SEASONAL WHITE FISH & VINEGAR SAUCE
- *CRISPY RICE**
SPICY TUNA, AVOCADO & EEL SAUCE

LUNCH SPECIALS



- *DON BURI** 26
SUSHI RICE BOWLS
- TEKKA** 19
TUNA & AVOCADO
- HAMACHI SERRANO** 19
YELLOWTAIL & AVOCADO
- UNAGI** 19
FRESHWATER EEL & TAKUAN PICKLES
- SAKE IKURA** 20
SALMON, SALMON CAVIAR & AVOCADO
- *CHIRASHI SUSHI** 28
ASSORTED SASHIMI, IKURA OVER SUSHI RICE
- OXTAIL DON** 19
BRAISED OXTAIL WITH CARAMELIZED ONIONS, CRISPY GARLIC & EGG
- CHICKEN KATSUDON** 19
BREADED CHICKEN THIGH, TONKATSU SAUCE, SCALLIONS & EGG
- FRIED CHICKEN SANDWICH** 19
LETTUCE, TOMATO, SPECIAL SAUCE ON POTATO BUN & FRENCH FRIES
- PLYMOUTH BURGER** 20
LETTUCE, TOMATO, ONION, TONKATSU SAUCE & FRENCH FRIES
- ADD SMOKED CHEDDAR** 2
- *SUSHI PLATTERS**
- SUSHI** 39
7PCS OF NIGIRI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)
- SUSHI DELUXE** 45
10PCS OF NIGIRI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA OR CUCUMBER)
- SASHIMI** 45
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)
- HONOO** 41
ASSORTED SPICY GUNKAN SUSHI & ROLLS
- 1 GUNKAN EACH OF**
SPICY CRAB, SPICY WHITE FISH & SPICY SALMON
- 1 ROLL EACH OF**
SPICY SCALLOP, SPICY TUNA & SPICY YELLOWTAIL

青結壽司

HOT KITCHEN



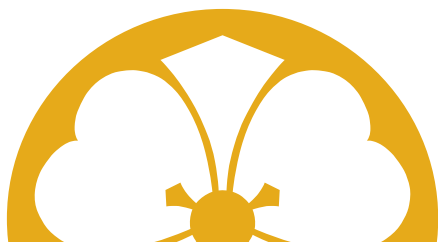
- BLUE RIBBON FRIED CHICKEN** 37
WASABI HONEY
- VEGETABLE FRIED RICE** 17
SEASONAL VEGETABLES & CRISPY FARM EGG
- OXTAIL FRIED RICE** 21
BONE MARROW, SHIITAKE MUSHROOM & DAIKON RADISH
- SALMON TOBANYAKI** 38
6OZ CLAY POT BAKED, GREEN BEAN, BEAN SPROUT, CARAMELIZED ONION, HOMEMADE TERIYAKI

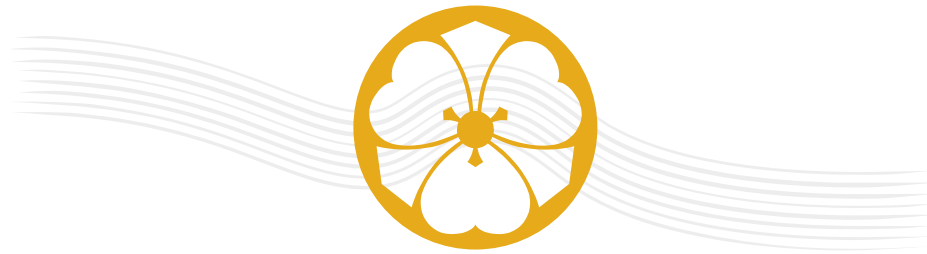
SALADS



- HOUSE SALAD** 21
GREENS, AVOCADO, SCALLION, CARROT & GINGER DRESSING
- ADD SALMON** 8, **ADD CHICKEN** 5
- TUNA TATAKI NICOISE SALAD** 23
SEARED TUNA, RAMEN EGG, GREEN BEANS, KABOCHA PUMPKIN, MAITAKE MUSHROOMS, HEIRLOOM TOMATOES, MUSTARD DRESSING
- BURRATA** 21
HEIRLOOM TOMATO, THAI BASIL & LEMON MISO 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
BINNAGA	ALBACORE TUNA	8
EBI	COOKED SHRIMP	8
TAKO	COOKED OCTOPUS	7
KAIBASHIRA	SEA SCALLOP	9.5
MADAI	JAPANESE RED SNAPPER	10
HOKKAIDO UNI	JAPANESE SEA URCHIN	20
MASAGO	SMELT ROE	7
KANPACHI	AMBERJACK	10
AJI	HORSE MACKEREL	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	10
YAKI SALMON	SALMON MARINATED IN MISO	10
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	10
WATARIGANI	BLUE CRAB	10
HIRAME	FLUKE	9

EXTRAS

*UDAMA QUAIL EGG +\$1.25 *MASAGO SMELT ROE +\$3.00 AVOCADO +\$1.50
 KYURI CUCUMBER +\$1.00 SHISO MINT LEAF +\$1.00 *SPICY SMELT ROE +\$1.50
 CAVIAR +\$6 FRESH WASABI +\$12

*ROLLS



*CALIFORNIA		
WITH KANIKAMA	CRABSTICK	12
WITH BLUE CRAB		22
*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 MAYO & 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		20
SALMON & SALMON CAVIAR		
*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		11
KAPPA MAKI		10
CUCUMBER		

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