

APPETIZERS



MISO SOUP <i>TOFU, SCALLIONS & WAKAME</i>	7
EDAMAME <i>STEAMED SOY BEANS & SEA SALT</i>	9
ROASTED SHISHITO PEPPERS <i>MALDON SEA SALT</i>	13
SHISHITO PEPPERS & WATERMELON <i>MALDON SEA SALT, AMASU & SESAME SEEDS</i>	15
WAKAME <i>GREEN SEAWEED & SESAME DRESSING</i>	9
WAGYU GYOZA <i>PAN SEARED DUMPLING & TOBANJAN SAUCE</i>	23
*KANPACHI USUZUKURI <i>THINLY SLICED AMBERJACK, YUZU PEPPER & YUZU PONZU</i>	21
*SUNOMONO VINEGAR SAUCE	
MIXED <i>ASSORTED SEAFOOD</i>	18
TAKO <i>COOKED OCTOPUS</i>	15
KANI <i>SNOW CRAB WRAPPED IN CUCUMBER</i>	21
*MAGURO ZUKE <i>SOY MARINATED TUNA, GARLIC CHIPS & ONION PONZU</i>	19
*SALMON SERRANO <i>SOY MARINATED SALMON, LIME MISO & SERRANO PEPPER</i>	19
*USUZUKURI <i>THINLY SLICED SEASONAL WHITE FISH & VINEGAR SAUCE</i>	21
*CRISPY RICE <i>SPICY TUNA, AVOCADO & EEL SAUCE</i>	23

LUNCH SPECIALS



*DON BURI SUSHI BOWLS	24
TEKKA TUNA	
HAMACHI SERRANO YELLOWTAIL	
UNAGI FRESHWATER EEL	
SAKE IKURA SALMON & SALMON CAVIAR	
*CHIRASHI SUSHI	21
<i>ASSORTED SASHIMI, IKURA & SUSHI RICE</i>	
*SPICY TUNA BOWL	23
<i>SPICY TUNA, AVOCADO, SPICY MAYO & TEMPURA FLAKES</i>	
OXTAIL DON	19
<i>BRAISED OXTAIL WITH ONIONS, CRISPY GARLIC & CILANTRO</i>	
CHICKEN KATSUDON	19
<i>BREADED CHICKEN THIGH, TONKATSU, SCALLIONS & EGG</i>	
FRIED CHICKEN SANDWICH	19
<i>LETTUCE, TOMATO, SPECIAL SAUCE ON POTATO BUN & FRENCH FRIES</i>	
PLYMOUTH BURGER	20
<i>LETTUCE, TOMATO, ONION, TONKATSU SAUCE & FRENCH FRIES</i>	
<i>ADD SMOKED CHEDDAR 2</i>	
*SUSHI PLATTERS	
SUSHI	40
<i>10PCS OF NIGIRI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)</i>	
SASHIMI	38
<i>10PCS OF SEASONAL JAPANESE FISH</i>	
SUSHI & SASHIMI COMBINATION	47
<i>6PCS SUSHI, 9PCS SASHIMI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)</i>	
HONOO ASSORTED SPICY GUNKAN SUSHI & ROLLS	38
1 GUNKAN EACH OF <i>SPICY CRAB, SPICY WHITE FISH & SPICY SALMON</i>	
1 ROLL EACH OF <i>SPICY SCALLOP, SPICY TUNA & SPICY YELLOWTAIL</i>	

青結壽司

HOT KITCHEN



BLUE RIBBON FRIED CHICKEN <i>WASABI HONEY</i>	32
VEGETABLE FRIED RICE <i>SEASONAL VEGETABLES & CRISPY FARM EGG</i>	15
OXTAIL FRIED RICE <i>BONE MARROW, SHIITAKE MUSHROOM & DAIKON RADISH</i>	18
SALMON TOBANYAKI <i>6OZ CLAY POT BAKED, GREEN BEAN, BEAN SPROUT, CARAMELIZED ONION, HOMEMADE TERIYAKI</i>	31

SALADS



HOUSE SALAD <i>GREENS, AVOCADO, SCALLION, CARROT & GINGER DRESSING</i> <i>ADD SALMON 8, ADD CHICKEN 5</i>	19
HEARTS OF PALM <i>JAPANESE PEACHES, SHISO & YUZU HONEY VINAGRETTE</i>	20
STRACCIATELLA <i>LOCAL CHEESE WITH ASIAN PEAR, OLIVE OIL, CAPER BERRIES & MISO</i>	19
SPANISH OCTOPUS SALAD <i>ONIONS, TOMATILLOS, SWEET PEPPERS & AMASU SOY</i>	21



SUSHI TO SASHIMI

*PACIFIC OCEAN



MASU-NO-SUKE	KING SALMON	8
BINNAGA	ALBACORE TUNA	6
EBI	COOKED SHRIMP	5
TAKO	COOKED OCTOPUS	5
KAIBASHIRA	SEA SCALLOP	6
MADAI	JAPANESE RED SNAPPER	6
ANAGO YUZU	SEA EEL W/ SEA CITRUS PEPPER	8
ANAGO TARE	SEA EEL W/ SEA EEL SAUCE	8
MASAGO	SMELT ROE	5
KANPACHI	AMBERJACK	8
SHIMA-AJI	STRIPED JACK	8
AJI	HORSE MACKEREL	9
HAMACHI	YELLOWTAIL	7
HIRAME	FLUKE	6
KINMEDAI	GOLDENEYE PERCH	12

*ATLANTIC OCEAN



SAKE	SALMON	6
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	7

*REST OF THE WORLD



KANIKAMA	CRABSTICK	4
TAMAGO	SWEET EGG	5
UNAGI	FRESH WATER EEL	7

*ROLLS



*CALIFORNIA		
WITH KANIKAMA	CRABSTICK	12
WITH BLUE CRAB		15.5
*SPICY TUNA & TEMPURA FLAKES		15
WITH CUCUMBER	INSIDE OUT	
*BLUE RIBBON		29.5
1/2 CHILLED LOBSTER,	MASAGO MAYO, SHISO & BLACK CAVIAR	
*NEGI HAMA		14
YELLOWTAIL & SCALLION		
*DRAGON		26
EEL, AVOCADO,	MASAGO MAYO & RADISH SPROUTS	
*NIJI		28
SEVEN COLOR RAINBOW		
*SPICY CRAB ROLL		18
BLUE CRAB & SHISO		
*KARAI KAIBASHIRA		18.5
SPICY SCALLOP & SMELT ROE		
*SAKANA SAN SHU		18
YELLOWTAIL, TUNA,	SALMON & SCALLION	
*SAKE IKURA		17
SALMON & SALMON CAVIAR		
*EBI TEMPURA		19.5
FRIED SHRIMP,	RADISH SPROUTS, MASAGO MAYO & AVOCADO	
*SPIDER ROLL		22
SOFTSHELL CRAB,	AVOCADO, MASAGO MAYO & CUCUMBER	
YASAI		14
MIXED VEGETABLES		
AVOCADO		11
KAPPA MAKI		10
CUCUMBER		

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