

APPETIZERS



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

LUNCH SPECIALS



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| *DON BURI <i>SUSHI BOWLS WITH DICED AVOCADO</i>
TEKKA TUNA | 26 |
| HAMACHI SERRANO <i>YELLOWTAIL</i>
UNAGI <i>FRESHWATER EEL</i>
SAKE IKURA <i>SALMON & SALMON CAVIAR</i> | |
| *CHIRASHI SUSHI
<i>ASSORTED SASHIMI, IKURA & SUSHI RICE</i> | 28 |
| OXTAIL DON
<i>BRAISED OXTAIL WITH CARAMELIZED ONIONS, CRISPY GARLIC & EGG</i> | 19 |
| CHICKEN KATSUDON
<i>BREADED CHICKEN THIGH, TONKATSU SAUCE, SCALLIONS & EGG</i> | 19 |
| FRIED CHICKEN SANDWICH
<i>LETTUCE, TOMATO, SPECIAL SAUCE ON POTATO BUN & FRENCH FRIES</i> | 19 |
| PLYMOUTH BURGER
<i>LETTUCE, TOMATO, ONION, TONKATSU SAUCE & FRENCH FRIES</i>
ADD SMOKED CHEDDAR 2 | 20 |
| *SUSHI PLATTERS | |
| SUSHI
<i>7PCS OF NIGIRI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)</i> | 39 |
| SUSHI DELUXE
<i>10PCS OF NIGIRI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA OR CUCUMBER)</i> | 45 |
| SASHIMI
<i>12 PCS OF SEASONAL JAPANESE FISH</i> | 45 |
| SASHIMI DELUXE
<i>18 PCS OF SEASONAL JAPANESE FISH</i> | 57 |
| SUSHI SASHIMI COMBINATION
<i>6PCS SUSHI, 9PCS SASHIMI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA OR CUCUMBER)</i> | 54 |
| HONOO <i>ASSORTED SPICY GUNKAN SUSHI & ROLLS</i>
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> | 41 |

青結寿司

HOT KITCHEN



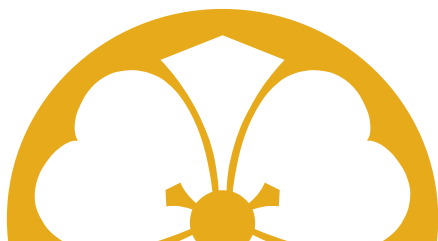
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| BLUE RIBBON FRIED CHICKEN
<i>WASABI HONEY</i> | 37 |
| VEGETABLE FRIED RICE
<i>SEASONAL VEGETABLES & CRISPY FARM EGG</i> | 17 |
| OXTAIL FRIED RICE
<i>BONE MARROW, SHIITAKE MUSHROOM & DAIKON RADISH</i> | 21 |
| SALMON TOBANYAKI
<i>6OZ CLAY POT BAKED,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

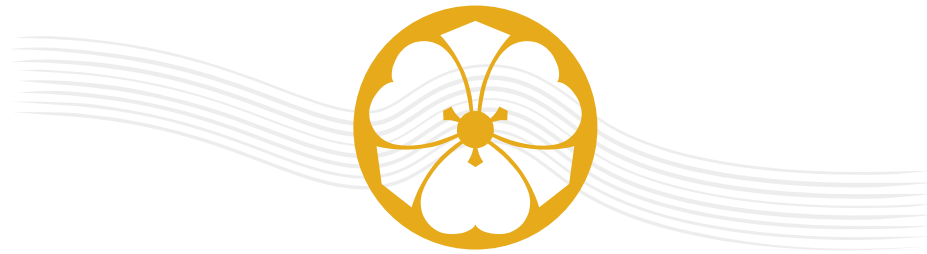
SALADS



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| HOUSE SALAD
<i>GREENS, AVOCADO, SCALLION, CARROT & GINGER DRESSING</i>
ADD SALMON 8, ADD CHICKEN 5 | 21 |
| TUNA TATAKI NICOISE SALAD
<i>SEARED TUNA, RAMEN EGG, GREEN BEANS, KABOCHA PUMPKIN, MAITAKE MUSHROOMS, HEIRLOOM TOMATOES, MUSTARD DRESSING</i> | 23 |
| BURRATA
<i>HEIRLOOM TOMATO, THAI BASIL & LEMON MISO DRESSING</i> | 21 |
| SPANISH OCTOPUS SALAD
<i>ONIONS, TOMATILLOS, SWEET PEPPERS & AMASU SOY</i> | 24 |

*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	11
BINNAGA	ALBACORE TUNA	7
EBI	COOKED SHRIMP	6
TAKO	COOKED OCTOPUS	6
KAIBASHIRA	SEA SCALLOP	8
MADAI	JAPANESE RED SNAPPER	9
HOKKAIDO UNI	JAPANESE SEA URCHIN	18.5
MASAGO	SMELT ROE	6
KANPACHI	AMBERJACK	9
AJI	HORSE MACKEREL	9
SHIMA-AJI	STRIPED JACK	8
HAMACHI	YELLOWTAIL	9
KINMEDAI	GOLDENEYE PERCH	12
KANIKAMA	CRABSTICK	5
TAMAGO	SWEET EGG	5

*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	11
HON-MAGURO	BLUEFIN TUNA	12
CHU-TORO	MEDIUM FATTY TUNA BELLY	16
O-TORO	FATTY TUNA BELLY	18
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 +\$10

*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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