

## APPETIZERS



<b>MISO SOUP</b> <i>TOFU, SCALLIONS &amp; WAKAME</i>	7
<b>EDAMAME</b> <i>STEAMED SOY BEANS &amp; SEA SALT</i>	9
<b>ROASTED SHISHITO PEPPERS</b> <i>MALDON SEA SALT</i>	13
<b>SHISHITO PEPPERS &amp; WATERMELON</b> <i>MALDON SEA SALT, AMASU &amp; SESAME SEEDS</i>	15
<b>WAKAME</b> <i>GREEN SEAWEED &amp; SESAME DRESSING</i>	9
<b>WAGYU GYOZA</b> <i>PAN SEARED DUMPLING &amp; TOBANJAN SAUCE</i>	26
<b>*KANPACHI USUZUKURI</b> <i>THINLY SLICED AMBERJACK, YUZU PEPPER &amp; YUZU PONZU</i>	25
<b>*SUNOMONO VINEGAR SAUCE</b>	
<b>MIXED</b> <i>ASSORTED SEAFOOD</i>	18
<b>TAKO</b> <i>COOKED OCTOPUS</i>	15
<b>KANI</b> <i>SNOW CRAB WRAPPED IN CUCUMBER</i>	21
<b>*MAGURO ZUKE</b> <i>SOY MARINATED TUNA, GARLIC CHIPS &amp; ONION PONZU</i>	22
<b>*SALMON SERRANO</b> 12 <i>SOY MARINATED SALMON, LIME MISO &amp; SERRANO PEPPER</i>	
<b>*USUZUKURI</b> <i>THINLY SLICED SEASONAL WHITE FISH &amp; VINEGAR SAUCE</i>	23
<b>*CRISPY RICE</b> <i>SPICY TUNA, AVOCADO &amp; EEL SAUCE</i>	25

## LUNCH SPECIALS



<b>*DON BURI SUSHI BOWLS</b> <b>TEKKA TUNA</b> <b>HAMACHI SERRANO YELLOWTAIL</b> <b>UNAGI FRESHWATER EEL</b> <b>SAKE IKURA SALMON &amp; SALMON CAVIAR</b>	24
<b>*CHIRASHI SUSHI</b> <i>ASSORTED SASHIMI, IKURA &amp; SUSHI RICE</i>	21
<b>*SPICY TUNA BOWL</b> <i>SPICY TUNA, AVOCADO, SPICY MAYO &amp; TEMPURA FLAKES</i>	23
<b>OXTAIL DON</b> <i>BRAISED OXTAIL WITH ONIONS, CRISPY GARLIC &amp; CILANTRO</i>	19
<b>CHICKEN KATSUDON</b> <i>BREADED CHICKEN THIGH, TONKATSU, SCALLIONS &amp; EGG</i>	19
<b>FRIED CHICKEN SANDWICH</b> <i>LETTUCE, TOMATO, SPECIAL SAUCE ON POTATO BUN &amp; FRENCH FRIES</i>	19
<b>PLYMOUTH BURGER</b> <i>LETTUCE, TOMATO, ONION, TONKATSU SAUCE &amp; FRENCH FRIES</i> <i>ADD SMOKED CHEDDAR 2</i>	20
<b>*SUSHI PLATTERS</b>	
<b>SUSHI</b> <i>10PCS OF NIGIRI &amp; CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)</i>	42
<b>SASHIMI</b> <i>10PCS OF SEASONAL JAPANESE FISH</i>	40
<b>SUSHI &amp; SASHIMI COMBINATION</b> <i>6PCS SUSHI, 9PCS SASHIMI &amp; CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)</i>	52
<b>HONOO ASSORTED SPICY GUNKAN SUSHI &amp; ROLLS</b>	41
<b>1 GUNKAN EACH OF</b> <i>SPICY CRAB, SPICY WHITE FISH &amp; SPICY SALMON</i>	
<b>1 ROLL EACH OF</b> <i>SPICY SCALLOP, SPICY TUNA &amp; SPICY YELLOWTAIL</i>	

# 青結寿司

## HOT KITCHEN

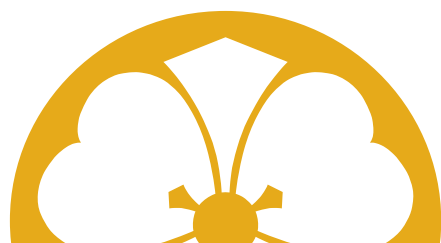


<b>BLUE RIBBON FRIED CHICKEN</b> <i>WASABI HONEY</i>	32
<b>VEGETABLE FRIED RICE</b> <i>SEASONAL VEGETABLES &amp; CRISPY FARM EGG</i>	15
<b>OXTAIL FRIED RICE</b> <i>BONE MARROW, SHIITAKE MUSHROOM &amp; DAIKON RADISH</i>	18
<b>SALMON TOBANYAKI</b> <i>6OZ CLAY POT BAKED, GREEN BEAN, BEAN SPROUT, CARAMELIZED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

## SALADS



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





# SUSHI TO SASHIMI

## \*PACIFIC OCEAN



MASU-NO-SUKE	KING SALMON	10
BINNAGA	ALBACORE TUNA	7
EBI	COOKED SHRIMP	6
TAKO	COOKED OCTOPUS	6
KAIBASHIRA	SEA SCALLOP	7
MADAI	JAPANESE RED SNAPPER	7
ANAGO YUZU	SEA EEL W/ SEA CITRUS PEPPER	8
ANAGO TARE	SEA EEL W/ SEA EEL SAUCE	8
MASAGO	SMELT ROE	6
KANPACHI	AMBERJACK	8
SHIMA-AJI	STRIPED JACK	8
AJI	HORSE MACKEREL	9
HAMACHI	YELLOWTAIL	7
HIRAME	FLUKE	7
KINMEDAI	GOLDENEYE PERCH	12

## \*ATLANTIC OCEAN



SAKE	SALMON	7
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	5
TAMAGO	SWEET EGG	5
UNAGI	FRESH WATER EEL	7

## 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

## \*ROLLS



*CALIFORNIA		
WITH KANIKAMA	CRABSTICK	12
WITH BLUE CRAB		17
*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		20
BLUE CRAB & SHISO		
*KARAI KAIBASHIRA		18.5
SPICY SCALLOP & SMELT ROE		
*SAKANA SAN SHU		18
YELLOWTAIL, TUNA, SALMON & SCALLION		
*SAKE IKURA		19
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		