

## 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*
- \*MAGURO ZUKE** 24  
*SOY MARINATED TUNA, GARLIC CHIPS & ONION PONZU*
- \*SALMON SERRANO** 24  
*SOY MARINATED SALMON, LIME MISO & SERRANO PEPPER*
- \*CRISPY RICE** 26  
*SPICY TUNA, AVOCADO & EEL SAUCE*

## LUNCH SPECIALS



- \*DON BURI *SUSHI RICE BOWLS*** 26  
**TEKKA *TUNA & AVOCADO***  
**SAKE IKURA *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)*
- SASHIMI** 47  
*12 PCS OF SEASONAL JAPANESE FISH*
- SUSHI SASHIMI COMBINATION** 54  
*6PCS SUSHI, 9PCS SASHIMI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA OR CUCUMBER)*

# 青結壽司

## HOT KITCHEN



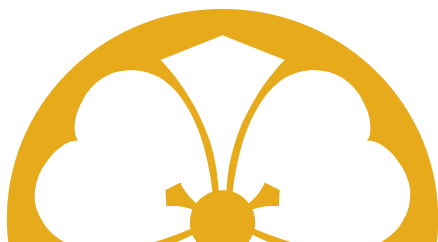
- BLUE RIBBON FRIED CHICKEN** 37  
*WASABI HONEY*
- VEGETABLE FRIED RICE** 17  
*SEASONAL VEGETABLES & CRISPY FARM EGG*
- OXTAIL FRIED RICE** 21  
*BONE MARROW, SHIITAKE MUSHROOM & DAIKON RADISH*
- SALMON TOBANYAKI** 38  
*6OZ CLAY POT BAKED, GREEN BEAN, BEAN SPROUT, CARAMELIZED ONION, HOMEMADE TERIYAKI*

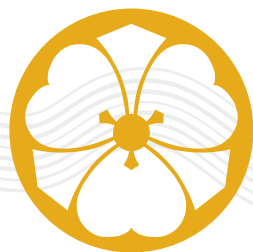
## SALADS



- HOUSE SALAD** 21  
*GREENS, AVOCADO, SCALLION, CARROT & GINGER DRESSING  
ADD SALMON 8, ADD CHICKEN 5*
- HEARTS OF PALM SALAD** 23  
*JAPANESE PEACHES & YUZU-HONEY VINAIGRETTE*
- TUNA TATAKI NICOISE SALAD** 23  
*SEARED 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
BINNAGA	ALBACORE TUNA	8
EBI	COOKED SHRIMP	8
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
HAMACHI	YELLOWTAIL	9
KANIKAMA	CRABSTICK	6
TAMAGO	SWEET EGG	6

## \*ATLANTIC OCEAN



SAKE	SALMON	9
SAKE TORO	SALMON BELLY	11
YAKI SALMON	SALMON MARINATED IN MISO	11
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	11

## \*ROLLS



*CALIFORNIA		
WITH KANIKAMA	CRABSTICK	12
WITH SNOW CRAB		23
*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
SNOW CRAB & SHISO		
*SAKANA SAN SHU		18
YELLOWTAIL, TUNA, SALMON & SCALLION		
*SAKE IKURA		22
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		
AVOCADO		12
KAPPA MAKI		10
CUCUMBER		

## EXTRAS

*UDAMA	QUAIL EGG	+\$2.50	AVOCADO	+\$3.00				
KYURI	CUCUMBER	+\$2.50	SHISO	MINT LEAF	+\$1.00	*SPICY	SMELT ROE	+\$2.50
CAVIAR	+\$8	FRESH	WASABI	+\$12				

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