

SOUPS



MISO <i>TOFU, WAKAME & SCALLION</i>	7
MUSHROOM MISO <i>GRILLED SHIITAKE & SCALLION</i>	11
YASAI SHOJA <i>VEGETABLES WITH FRESH GINGER</i>	12
KARAI SAKANA <i>SPICY SEAFOOD</i>	16

LAND



BLUE RIBBON FRIED CHICKEN <i>WASABI HONEY</i>	26
HALF ROASTED CHICKEN <i>BOK CHOY WITH TERIYAKI SAUCE</i>	26
TERIYAKI SKIRT STEAK <i>JAPANESE SWEET POTATO & TRUFFLE TERIYAKI</i>	31
GRILLED LAMB RIBS <i>CHILI GARLIC GLAZE</i>	25
OXTAIL FRIED RICE <i>BONE MARROW, SHIITAKE MUSHROOM & DAIKON RADISH</i>	24
VEGETABLE FRIED RICE <i>SEASONAL VEGETABLES & CRISPY FARM EGG</i>	19

SEA



SALMON TERIYAKI <i>BEAN SPROUTS, WATERCRESS & TERIYAKI</i>	27
GINDARA SAIKYOYAKI <i>MISO MARINATED BLACK COD</i>	29
MAINE LOBSTER <i>LOBSTER WITH MISO BUTTER</i>	45
UNADON <i>BROILED EEL, RICE & PICKLES</i>	29

SIDES

SAUTEED BOK CHOY	8
SAUTEED BEAN SPROUTS	8
ROASTED GREEN BEANS <i>PECANS</i>	12

VEGETABLE ROLLS



YASAI <i>MIXED VEGETABLES</i>	12
AVOCADO	10
YAMA GOBO <i>BURDOCK</i>	8
NORIMAKI <i>SQUASH</i>	9
STRING BEAN	8
ASPARAGUS	9
SPINACH	8
SHIITAKE <i>BLACK MUSHROOM</i>	9
NINJIN <i>CARROT</i>	8
ENOKI <i>STRAW MUSHROOM</i>	9
KYURI <i>CUCUMBER</i>	8
NATTO <i>FERMENTED SOY BEANS & SCALLION</i>	8

BOX SUSHI



HON MAGURO AVOCADO <i>BLUE FIN TUNA & AVOCADO</i>	35
UNAGI AVOCADO <i>EEL & AVOCADO</i>	23
USUKUCHI CURED SAKE <i>SOY MARINATED SALMON WITH AVOCADO</i>	20

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ROLLS



CALIFORNIA <i>WITH KANIKAMA CRABSTICK</i>	8
<i>WITH BLUE CRAB INSIDE OUT</i>	12
<i>WITH KING CRAB INSIDE OUT</i>	22
SPICY TUNA & TEMPURA FLAKES <i>WITH CUCUMBER INSIDE OUT</i>	14
ENOKI & HAMACHI <i>YELLOWTAIL & STRAW MUSHROOMS</i>	12
BLUE RIBBON <i>1/2 LOBSTER, SHISO & BLACK CAVIAR</i>	26
NEGI HAMA <i>YELLOWTAIL & SCALLION</i>	10
DRAGON <i>EEL, AVOCADO & RADISH SPROUTS</i>	19
NIJI <i>SEVEN COLOR RAINBOW</i>	22
SPICY CRAB ROLL <i>BLUE CRAB & SHISO</i>	13
KARAI KAIBASHIRA <i>SPICY SCALLOP & SMELT ROE</i>	15
SAKANA SAN SHU <i>YELLOWTAIL, TUNA & SALMON</i>	14
SAKE IKURA <i>SALMON & SALMON CAVIAR</i>	15
SPICY LOBSTER ROLL	17
EBI TEMPURA <i>FRIED SHRIMP WITH RADISH SPROUTS & AVOCADO</i>	14
NEGI TORO <i>FATTY TUNA & SCALLIONS</i>	15

PLATTERS



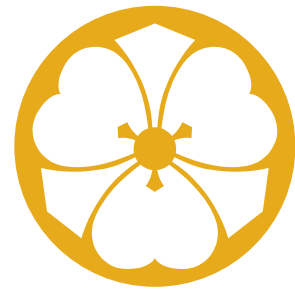
HONOO <i>ASSORTED SPICY GUNKAN & ROLLS</i>	31
1 GUNKAN EACH OF <i>SPICY CRAB, SPICY WHITE FISH & SPICY SALMON</i>	
1 ROLL EACH OF <i>SPICY SCALLOP, SPICY TUNA & SPICY YELLOWTAIL</i>	
TEMAKI HONNIN <i>HOME STYLE HAND ROLLS</i>	35
2 EACH OF <i>TUNA, SALMON, YELLOWTAIL, WHITE FISH, SILVERSKIN & CALIFORNIA</i>	
SUSHI	27
<i>TUNA, SALMON, YELLOWTAIL, ALBACORE, WHITEFISH, SILVERSKIN, SHRIMP & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)</i>	
SUSHI DELUXE	36
<i>TUNA, SALMON, YELLOWTAIL, ALBACORE, WHITEFISH, SILVERSKIN, SHRIMP, UNAGI, NEGI TORO GUNKAN & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)</i>	
SASHIMI	30
<i>3PCS OF TUNA, SALMON, SILVERSKIN & WHITEFISH</i>	
SASHIMI DELUXE	36
<i>3PCS OF TUNA, SALMON, YELLOWTAIL, ALBACORE, WHITEFISH & SILVERSKIN</i>	
SUSHI SASHIMI COMBINATION	40
<i>6PCS SUSHI, 9PCS SASHIMI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)</i>	

SPECIAL PLATTERS

MAINE LOBSTER SASHIMI <i>WHOLE NORTH ATLANTIC LOBSTER SASHIMI</i>	46
BLUE RIBBON SPECIAL <i>VERY SPECIAL PLATTER - 2 TO 4 PEOPLE</i>	170
MASA'S CHOICE (MIN) PER PERSON <i>OMAKASE</i>	85

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	8
MASU	TASMANIAN SEATROUT	6
BINNAGA	ALBACORE	5
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	7
ANAGO TARE	SEA EEL W/ SEA EEL SAUCE	7
KURAGE	JELLYFISH	4
MASAGO	SMELT ROE	5
KANPACHI	AMBERJACK	7
SHIMA-AJI	STRIPED JACK	8
AJI	HORSE MACKEREL	6
HAMACHI	YELLOWTAIL	7
TARABA-GANI	KING CRAB	9
HIRAME	FLUKE	6
ENGAWA	FLUKE FIN	5

ATLANTIC OCEAN



SAKE	SALMON	6
YAKI SAKE	SEARED SALMON	6
HON-MAGURO	BLUE FIN TUNA	8
MAGURO ZUKE	SOY MARINATED TUNA	8
MAINE LOBSTER	COOKED LOBSTER	8
IKURA	SALMON CAVIAR	5
KARAI ISE EBI	SPICY LOBSTER WITH EGG WRAPPER	9

REST OF THE WORLD



KANI	BLUE CRAB	5
KANIKAMA	CRABSTICK	4
TAMAGO	SWEET EGG	3
UNAGI	FRESH WATER EEL	6

EXTRAS

UDAMA QUAIL EGG +\$1.25 MASAGO SMELT ROE +\$3.00 AVOCADO +\$1.50
KYURI CUCUMBER +\$.75 SHISO MINT LEAF +\$1.00 SPICY SMELT ROE +\$1.50

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APPETIZERS



OSHINKO	ASSORTED PICKLES	9	SAKE TATAKI	SALMON TARTARE WITH QUAIL EGG, SHISO & TAMARI	16
HOUSE SALAD	LETTUCE, AVOCADO, CARROT & GINGER DRESSING	12	TAKO SUMISO	CHILLED COOKED OCTOPUS WITH SWEET MUSTARD MISO	15
KALE SALAD	AVOCADO, QUINOA, CUCUMBERS, CARROTS, CILANTRO, FLAXSEEDS & YUZU-MISO DRESSING	14	EDAMAME	STEAMED SOY BEANS WITH SEA SALT	9
WAKAME	GREEN SEAWEED WITH SESAME DRESSING	7	ROAST SHISHITO PEPPERS	MALDON SEA SALT	10
POKE & CHIPS	MARINATED TUNA & HOUSEMADE TARO CHIPS	14	GRILLED AVOCADO	WASABI PONZU & SESAME	7
BURATTA	BABY HEIRLOOM TOMATOES, CELERY AMASU, WALNUTS	18	ROASTED CORN	MISO BUTTER, TOGARASHI & QUESO FRESCO	8
PHOENIX	VEGETABLES, AVOCADO CUCUMBER WRAP & TERIYAKI	14	CRISPY CAULIFLOWER TONKATSU	SCALLIONS	12
BONSAI TREE	CRABSTICK, AVOCADO, MASAGO, CUCUMBER WRAP & PONZU	12	ROCK SHRIMP TEMPURA	SHISO AIOLI	20
UNA KYU	EEL WRAPPED IN CUCUMBER	14	CHAWAN MUSHI	STEAMED EGG CUSTARD WITH SHRIMP, EEL, SHIITAKE	11
BINNAGA TATAKI	SEARED CHILLED ALBACORE WITH CRISPY ONION & GARLIC PONZU	13	CRISPY BRUSSEL SPROUTS	MISO BUTTER & CHILI STRINGS	12
MAGURO ZUKE	TUNA MARINATED IN SOY SAUCE WITH GARLIC CHIPS & ONION PONZU	19	WAGYU GYOZAS	PAN SEARED DUMPLING W/ TOUBAN JAN SAUCE	19
SALMON SERRANO	SOY MARINATED SALMON WITH LIME MISO & SERRANO PEPPER	17	CRISPY RICE	SPICY TUNA, AVOCADO AND EEL SAUCE	18
USUZUKURI	THINLY SLICED SEASONAL WHITE FISH WITH VINEGAR SAUCE	18	ROASTED GREEN BEANS	SWEET MUSTARD, GARLIC SOY, PECANS & BONITO	12
KANPACHI USUZUKURI	THINLY SLICED AMBERJACK, YUZU PEPPER & YUZU PONZU	19			
SUNOMONO	VINEGAR SAUCE				
MIXED	ASSORTED SEAFOOD	18			
TAKO	COOKED OCTOPUS	15			
KANI	BLUE CRAB WRAPPED IN CUCUMBER	19			
TARABA-GANI	KING CRAB	26			

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