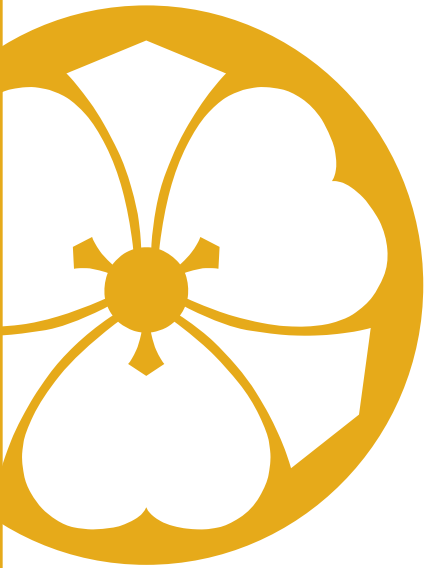




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FROM THE KITCHEN

BLUE RIBBON FRIED CHICKEN	37
WASABI HONEY	
OXTAIL FRIED RICE	42
BONE MARROW, SHIITAKE MUSHROOM & DAIKON RADISH	
VEGETABLE FRIED RICE	32
SEASONAL VEGETABLES & CRISPY FARM EGG	
PAN SEARED SEA BASS	51
PARSNIP PUREE & MATSUTAKE MUSHROOM SAUCE	
DUCK FRIED RICE	38
POACHED EGG & JUJUBE SAUCE	
SALMON TOBANYAKI	38
6 OZ CLAY POT BAKED WITH BEAN SPROUTS, CARMELIZED ONIONS & HOMEMADE TERRIYAKI SAUCE	

ON JAPANESE CHARCOAL

GRILLED LAMB RIBS	37
SPICY GOCHUJANG SAUCE & HOMEMADE PICKLES	
BBQ GRILLED PORK SPARE RIBS	37
SAKURA WOOD SMOKED, TONKATSU BBQ SAUCE & HOMEMADE PICKLES	
JAPANESE GRILLED SHORT RIBS	37
JAPANESE STYLE BBQ YAKINIKU MARINADE & OKINAWAN SWEET POTATOES	
TENDERLOIN TEPPANYAKI	51
7 OZ BEEF TENDERLOIN WITH RED MISO AU JUS	
GRILLED BRANZINO SHIOYAKI	51
CHARRED LEMON & EXTRA VIRGIN OLIVE OIL	
WAGYU ZABUTON	65
6 OZ DENVER CUT STEAK, SUNCHOKE CHIPS, AGED PARMESEAN & BLACK GARLIC TARE	
PRIME NY STRIP STEAK	37 / 71
7 OZ OR 14 OZ PRIME NY STRIP STEAK WITH HOUSE SAUCES: TERIYAKI, TRUFFLE AIOLI & ROMESCO	
AMERICAN WAGYU BONE IN RIBEYE	155
20 OZ SNAKE RIVER FARMS MUSTARD MISO, TONKATSU, MATSUTAKE SAUCE	
JAPANESE A5 WAGYU NEW YORK STRIP	175
10 OZ TRUFFLE CARPACCIO & BLACK GARLIC TARE SAUCE	

ROLLS

*CALIFORNIA	
WITH KANIKAMA CRABSTICK	
WITH SNOW CRAB	13.5
*SPICY TUNA & TEMPURA FLAKES	23.5
WITH CUCUMBER, INSIDE OUT	
*BLUE RIBBON	19
1/2 CHILLED LOBSTER, MASAGO MAYO, SHISO & BLACK CAVIAR	
*NEGI HAMA	30.5
YELLOWTAIL & SCALLION	
*DRAGON	17.5
EEL, AVOCADO, MASAGO & RADISH SPROUTS	
*NIJI	30.5
SEVEN COLOR RAINBOW	
*SPICY CRAB ROLL	23.5
SNOW CRAB & SHISO	
*KARAI KAIBASHIRA	19.5
SPICY SCALLOP & SMELT ROE	
*SAKANA SAN SHU	18.5
YELLOWTAIL, TUNA, SALMON & SCALLION	
*SAKE IKURA	22.5
SALMON & SALMON CAVIAR	
*SPICY LOBSTER ROLL	20.5
*EBI TEMPURA	20
FRIED SHRIMP, RADISH SPROUTS, MASAGO MAYO & AVOCADO	
*NEGI TORO ROLL	24.5
FATTY TUNA & SCALLIONS	
*SPIDER ROLL	22.5
FRIED SOFTSHELL CRAB, AVOCADO, MASAGO MAYO & CUCUMBER	
YASAI	15.5
AVOCADO, CUCUMBER, SHIITAKE, TAKUAN, SESAME,	
AVOCADO	12.5
KAPPA MAKI	10.5
CUCUMBER	

* PLATTERS

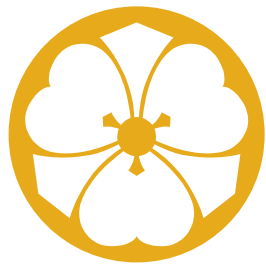
HONOO ASSORTED SPICY GUNKAN SUSHI & ROLLS	42
GUNKAN EACH OF SPICY CRAB, SPICY WHITE FISH & SPICY SALMON	
1 ROLL EACH OF SPICY SCALLOP, SPICY TUNA & SPICY YELLOWTAIL	
SUSHI	39
7PCS OF NIGIRI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)	
SUSHI DELUXE	47
10PCS OF NIGIRI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA OR CUCUMBER)	
SASHIMI	47
12 PCS OF SEASONAL JAPANESE FISH	
SASHIMI DELUXE	57
18 PCS OF SEASONAL JAPANESE FISH	
SUSHI SASHIMI COMBINATION	57
6PCS SUSHI, 9PCS SASHIMI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA OR CUCUMBER)	

SPECIAL PLATTERS

*BLUE RIBBON SPECIAL 285
OUR MOST POPULAR ROLLS, NIGIRI & SASHIMI
FOR 2 TO 4 PEOPLE
FOR 5 SUPP - \$70

* 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
KATSUO	BONITO	9
EBI	COOKED SHRIMP	8
KAIBASHIRA	SEA SCALLOP	10
MADAI	JAPANESE RED SNAPPER	10
MASAGO	SMELT ROE	7
KANPACHI	AMBERJACK	10
HAMACHI	YELLOWTAIL	9.5
SHIMA AJI	STRIPED JACK	10
HIRAME	FLUKE	9
KINMEDAI	GOLDEN EYE PERCH	12
KANIKAMA	CRABSTICK	6
TAMAGO	SWEET EGG	7

*ATLANTIC OCEAN



SAKE	SALMON	9
SAKE TORO	SALMON BELLY	11
YAKI SALMON	SALMON MARINATED IN MISO	11
KARAI ISE EBI	SPICY LOBSTER	12
HON-MAGURO	BLUEFIN TUNA	14
CHU-TORO	MEDIUM FATTY TUNA BELLY	18
O-TORO	FATTY TUNA BELLY	20
TAKO	COOKED OCTOPUS	9
IKURA	SALMON CAVIAR	11
UNAGI	FRESH WATER EEL	11

EXTRAS

*UDAMA	QUAIL EGG	+\$2.50	AVOCADO	+\$4.00				
KYURI	CUCUMBER	+\$2.50	SHISO	MINT LEAF	+\$1.50	*SPICY	SMELT ROE	+\$2.50
*CAVIAR	+\$8	FRESH	WASABI	+\$13				

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APPETIZERS



HOUSE SALAD	21	
ROMAINE, AVOCADO, CARROTS, SCALLIONS & GINGER DRESSING		
HEARTS OF PALM SALAD	24	
JAPANESE PEACHES & HONEY-YUZU VINAIGRETTE		
WAKAME	13	
GREEN SEAWEED & SESAME DRESSING		
TAKO SUMISO	24	
COOKED CHILLED OCTOPUS WITH MISO SAUCE		
*SUNOMONO	VINEGAR SAUCE	
MIXED	ASSORTED SEAFOOD	25
KANI	SNOW CRAB WRAPPED IN CUCUMBER	22
TAKO	COOKED OCTOPUS	24
*KATSUO TATAKI	26	
GARLIC-SOY MARINATED BONITO, PONZU & SCALLIONS		
*SALMON SERRANO	24	
SOY MARINATED SALMON, YUZU MISO & SERRANO PEPPER		
*KANPACHI USUZUKURI	25	
THINLY SLICED AMBERJACK, YUZU PEPPER & YUZU PONZU		
*HAMACHI BLOOD ORANGE	30	
GINGER, ORANGE OLIVE OIL, CHIVES & SOY		
*BEEF TATAKI	27	
TRUFFLE CREAM & BQUINIO PEPPERS		

MISO SOUP	9
TOFU, WAKAME & SCALLION	
EDAMAME	10
STEAMED SOYBEANS & SEA SALT	
GRILLED AVOCADO	15
PONZU & SESAME SEEDS	
ROASTED SHISHITO PEPPERS	15
MALDON SEA SALT	
SHISHITO PEPPERS & WATERMELON	18
FRESH CUT WATERMELON, AMASU & SESAME SEEDS	
ROCK SHRIMP TEMPURA	26
SHISO AIOLI	
ROASTED BROCCOLINI	19
ROMESCO SAUCE & CRISPY SHALLOTS	
CRISPY CAULIFLOWER TONKATSU	17
SCALLIONS & CELERY RIBBONS	
CRISPY BRUSSELS SPROUTS	17
MISO BUTTER & CHILI STRINGS	
WAGYU GYOZAS	26
PAN SEARED DUMPLINGS & TOBANJAN SAUCE	
*CRISPY RICE	26
SPICY TUNA, AVOCADO & EEL SAUCE	
ROASTED GREEN BEANS	19
SWEET MUSTARD, GARLIC SOY, WALNUTS & BONITO	
MUSHROOM SUSHI "TACOS"	19
MISO ROASTED MUSHROOMS, SUSHI RICE, TRUFFLE AIOLI & CRISPY GARLIC ON NORI SHEETS	

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