

# 青結寿司

## BEEF

牛肉

GRILLED NY STRIP 38  
SANSHO BUTTER

BLUE RIBBON BURGER DELUXE 19  
BEEF W/ LETTUCE, TOMATO, ONION & FRENCH FRIES  
CHOICE OF CHEESE:  
AMERICAN, CHEDDAR, GRUYERE OR BLUE

## FISH & SHELLFISH

海の幸

LOBSTER M/P  
MISO BUTTER

SALMON TERIYAKI 29  
WATERCRESS & BEAN SPROUTS

## CHICKEN

鶏肉

BLUE RIBBON FRIED CHICKEN 27  
WASABI HONEY

BLUE RIBBON CHICKEN BURGER DELUXE 19  
CHICKEN W/ LETTUCE, TOMATO, ONION & FRENCH FRIES  
CHOICE OF CHEESE:  
AMERICAN, CHEDDAR, GRUYERE OR BLUE

## SURF & TURF

盛り合わせ

NY STRIP STEAK & LOBSTER 76  
TRUFFLE TERIYAKI, MISO BUTTER, BOK CHOY  
& TEMPURA ONION RINGS

## SOUPS

汁物

MISO 6.50

MUSHROOM MISO 7

SPICY FISH 16.50

SEASONAL VEGETABLE 11

OXTAIL & MUSHROOM ODEN 16

## FRIED RICE

焼飯

SEASONAL VEGETABLES 19

OXTAIL & BONE MARROW 25

CONFIT DUCK 25

SQUID, SQUID INK & UNI 30

BROWN RICE 4

COCONUT RICE 9

## VEGETABLES

サラダ

WAKAME 8  
SEAWEED & SESAME DRESSING

HOUSE SALAD 12  
LETTUCE, AVOCADO, CARROT & GINGER DRESSING

TOFU & SEAWEED 11  
LEMON GINGER & SOY

SEASON SALAD 14.50  
CRANBERRY, PEAR, CUCUMBER & POPPY SEEDS

KALE & QUINOA SALAD 14.00  
ORANGE, AVOCADO, ASIAN PEAR, MIXED GREENS & SESAME PONZU

EDAMAME 8.50  
STEAMED SOY BEANS & SEA SALT

OSHINKO 10  
ASSORTED PICKLES

FRESH HEART OF PALM 8  
CARROT, SAKE & SOY

GOMA AE 8  
SPINACH & SESAME SAUCE

SPICY CUCUMBER 8  
SOUR CREAM, GARLIC & HABANERO

CHILLED BEAN SPROUTS 7  
CHILI PASTE & SCALLIONS

VEGETABLE FLIGHT 17  
HEART OF PALM, SPICY CUCUMBER, SPROUTS, SPINACH

SHISHITO PEPPERS 11  
MALDON SEA SALT

VEGETABLE TEMPURA 15

ONION RINGS 9

SAUTEED BOK CHOY/CHINESE BROCCOLI 9.25

## FISH

魚

HAMACHI KAMA 11  
BROILED YELLOWTAIL COLLAR

GINDARA SAIKYOYAKI 23  
MISO MARINATED BLACK COD

YAKI HAMA 15  
BAKED CLAMS WITH MISO BUTTER

SHRIMP SHUMAI 12  
HOMEMADE DUMPLINGS

LITTLE NECK CLAMS 13  
SAKE STEAMED

ROCK SHRIMP TEMPURA 19.50

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## MEAT

肉

CHICKEN KATSU BUN 7  
FRIED CHICKEN, PICKLED ONION, CABBAGE & TONKATSU SAUCE

SEARED DUCK BREAST 17  
PICKLED ASIAN PEAR & GRILLED NAPA CABBAGE

BEEF MARROW 18  
SEA SALT, SHAVED BONITO & TERIYAKI SAUCE

PORK RAMEN 16  
CONFIT PORK LOIN, FISH CAKE, MEDIUM-BOILED EGG

CHICKEN LIVER MOUSSE 12.50  
MISO, NEGI & CHALLAH TOAST

BRAISED TRIPE 9  
TAMARI BUTTER & CANDIED GINGER

FILET MIGNON TEPPAN YAKI 19.50  
CABBAGE, ENOKI & TRUFFLE TERIYAKI

BEEF TONGUE 16  
DAIKON & SHIITAKE

SKIRT STEAK 13  
TSUKIJI STYLE

PORK SHUMAI 11  
HOMEMADE DUMPLINGS

FRIED CHICKEN WINGS 12  
WASABI HONEY & CHILI SAUCE

PORK RIBS 16  
BLACK VINEGAR & CRISPY RICE

## KUSHI YAKI SKEWERS

串焼き

BEEF SHORT RIB & GARLIC 6

BEEF TENDERLOIN & WASABI 10

SEA SCALLOP & MISO BUTTER 12

CHICKEN THIGH & TOKYO SCALLION 6

SWEET & SOUR PORK MEATBALLS 5

DUCK MEATBALL & GRILLED SCALLION 9

ERINGI MUSHROOM & TAMARI 7

MOUNTAIN YAM & MACADAMIA NUTS 6

SMOKED PORK BELLY & PICKLED ONIONS 7

ROCK SHRIMP & CRISPY GARLIC TERIYAKI 9

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# SUSHI BAR

<b>魚</b>	
BONSAI TREE <i>CRABSTICK, AVOCADO, KAIWARE &amp; CUCUMBER</i>	11
PHOENIX ROLL <i>MIXED VEGETABLE, CUCUMBER &amp; AVOCADO</i>	15
UNA KYU <i>EEL WRAPPED IN CUCUMBER</i>	14
ZUKE MAGURO <i>MARINATED TUNA W/ SWEET SOY &amp; ONION PONZU</i>	25
MAGURO TATAKI <i>TUNA TARTARE &amp; QUAIL EGG</i>	16
HAMACHI TATAKI <i>YELLOWTAIL TARTARE &amp; QUAIL EGG</i>	17
SAKE TATAKI <i>SALMON TARTARE &amp; QUAIL EGG</i>	15
USUZUKURI <i>THINLY SLICED FLUKE &amp; PONZU</i>	23
KANPACHI USUZUKURI <i>THINLY SLICED AMBERJACK &amp; YUZU PEPPER</i>	24
TAKO SUMISO <i>MISO MUSTARD</i>	15
SUNOMONO VINEGAR SAUCE	
BLUE CRAB	20
KING CRAB	27
TAKO	15
JELLYFISH	12
MIXED SEAFOOD	16.50
JUMBO PACIFIC OYSTER	M/P

# PLATTERS

<b>盛り合わせ</b>	
SUSHI 7 PIECES & 1 ROLL	28
SUSHI DELUXE 10 PIECES & 1 ROLL	37
SASHIMI 12 PIECES	32
SASHIMI DELUXE 18 PIECES	42
SUSHI SASHIMI COMBINATION	44
HONDO SPICY GUNKAN & ROLLS	32
BLUE RIBBON PLATTER <i>VERY SPECIAL PLATTER FOR 4</i>	170
ISE EBI SASHIMI <i>WHOLE MAINE LOBSTER SASHIMI</i>	48

**TOSHI'S CHOICE**  
OMAKASE

(MINIMUM PER PERSON) **95.00**

# MAKI

<b>巻き物</b>	
CALIFORNIA <i>WITH KANIKAMA CRABSTICK</i>	8.00
<i>WITH BLUE CRAB INSIDE OUT</i>	12.25
<i>WITH KING CRAB INSIDE OUT</i>	22.00
SPICY TUNA & TEMPURA FLAKES <i>CUCUMBER</i>	12.00
ENOKI & HAMACHI <i>YELLOWTAIL &amp; STRAW MUSHROOMS</i>	11.75
KYURI SPECIAL <i>EEL, CRABSTICK, CUCUMBER &amp; AVOCADO</i>	15.00
SAKE KAWA <i>SALMON SKIN</i>	10.50
BLUE RIBBON <i>1/2 LOBSTER, SHISO &amp; BLACK CAVIAR</i>	27.50
NEGI HAMA <i>YELLOWTAIL &amp; SCALLION</i>	10.25
DRAGON <i>EEL, AVOCADO &amp; RADISH SPROUTS</i>	20.00
NIJI <i>SEVEN COLOR RAINBOW</i>	25.25
SPICY CRAB ROLL <i>BLUE CRAB &amp; SHISO</i>	13.75
YASAI <i>MIXED VEGETABLES</i>	11.00
KARAI KAIBASHIRA <i>SPICY SCALLOP &amp; SMELT ROE</i>	15.25
SAKANA SAN SHU <i>YELLOWTAIL, TUNA &amp; SALMON</i>	14.50
TOSHI SPECIAL <i>SALMON SKIN SPECIAL</i>	15.00
SAKE IKURA <i>SALMON &amp; SALMON ROE</i>	16.00
EBI TEMPURA <i>FRIED SHRIMP, KAIWARE &amp; AVOCADO</i>	13.50
KAKI FRI <i>FRIED OYSTERS &amp; LETTUCE</i>	17.00
SAKE & SAKE KAWA <i>SALMON &amp; SALMON SKIN</i>	19.00
SPICY LOBSTER ROLL	17.00

# YASAI VEGETABLE ROLLS

<b>野菜巻き</b>	
YAMA GOBO PICKLED BURDOCK	8.50
NORIMAKI SQUASH	8.50
STRING BEAN	8.50
ASPARAGUS	9.25
SHITAKE BLACK MUSHROOM	9.25
HORENSO SPINACH	8.50
ENOKI STRAW MUSHROOM	9.25
KYURI CUCUMBER	8.50
AVOCADO	9.25
NATTO FERMENTED SOY BEANS	8.50

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## TAISEIYO ATLANTIC OCEAN

<b>大西洋</b>	
MAGURO TUNA	5.50
SAKE SALMON	5.25
SMOKED SAKE SMOKED SALMON	5.50
YAKI SALMON SEARED	6.00
HIRAME FLUKE	5.25
ENGAWA FLUKE FIN	5.75
SAWARA SPANISH MACKEREL	4.75
UNAGI FRESH WATER EEL	6.00
IKURA SALMON ROE	5.50
HAMAGURI LITTLE NECK CLAM	4.00
MUSHI ISE EBI COOKED LOBSTER	8.00
KARAI ISE EBI SPICY LOBSTER W/EGG WRAPPER	8.75
UNI SEA URCHIN	8.00
TAMAGO SWEET EGG	3.75

## EXTRAS

UDAMA QUAIL EGG +\$1.25	AVOCADO +\$1.25
INSIDE OUT +\$1.00	KYURI CUCUMBER +\$.75

## HAKOZUSHI BOX SUSHI

<b>箱寿司</b>	
MAGURO AVOCADO <i>TUNA &amp; AVOCADO</i>	22
UNAGI AVOCADO <i>EEL &amp; AVOCADO</i>	24
SMOKED SAKE & SHISO <i>SMOKED SALMON &amp; SHISO</i>	20
SMOKED HAMACHI SHITAKE <i>SMOKED YELLOWTAIL &amp; BLACK MUSHROOM</i>	23
YASAI <i>MIXED VEGETABLE</i>	10.50
GYU <i>NY STRIP AND SHITAKE MUSHROOM</i>	22.00

## TAIHEIYO PACIFIC OCEAN

<b>太平洋</b>	
HAMACHI YELLOWTAIL	5.75
SMOKED HAMACHI SMOKED YELLOWTAIL	7.00
KANPACHI AMBERJACK	6.75
BINNAGA ALBACORE	5.25
MADAI JAPANESE RED SNAPPER	5.50
EBI COOKED SHRIMP	3.75
KAIBASHIRA SEA SCALLOP	5.75
ANAGO BABY SEA EEL	7.25
MASAGO SMELT ROE	5.75
TAKO OCTOPUS	5.00
KURAGE JELLYFISH	4.25
KING CRAB	9.25
KANI BLUE CRAB	6.00
KANIKAMA CRABSTICK	3.75

SHISO MINT LEAF +\$1.00	TEMAKI HANDROLL +\$2.00
SPICY SMELT ROE +\$1.50	MAKI ROLL +\$3.00

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