

# APPETIZERS



<b>GRILLED AVOCADO</b>	10
<i>WASABI PONZU &amp; SESAME</i>	
<b>ROAST SHISHITO PEPPERS</b>	11
<i>MALDON SEA SALT OR BBQ SAUCE</i>	
<b>PORK SHUMAI</b>	11
<i>HOUSEMADE PORK DUMPLINGS</i>	
<b>EBI SHUMAI</b>	12
<i>HOUSEMADE SHRIMP DUMPLINGS</i>	
<b>CAULIFLOWER TEMPURA</b>	12
<i>PARMESAN CHEESE &amp; SWEET MISO</i>	
<b>TIGER SHRIMP TEMPURA</b>	19
<i>WASABI MAYO</i>	
<b>FRIED CHICKEN SLIDER</b>	13
<i>CRISPY RICE &amp; WASABI MAYO</i>	
<b>BUCKET O' WINGS 8PIECES</b>	22
<i>WASABI HONEY &amp; CHILI SAUCE</i>	
<b>BLACK VINEGAR GLAZED RIBS</b>	15
<i>BACON BITS</i>	
<b>BRAISED SHORT RIB</b>	16
<i>TRUFFLE TERIYAKI &amp; SWEET POTATO</i>	
<b>SEARED WAGYU SHIKAKU</b>	26
<i>TRUFFLE GARLIC OIL</i>	
<b>BLUE RIBBON MEATBALLS</b>	12
<i>GINGER TERIYAKI &amp; TRUFFLE SALT</i>	
<b>SCOTTISH SALMON</b>	16
<i>BEAN SPROUTS, WATERCRESS &amp; TERIYAKI</i>	
<b>GINDARA SAIKYOYAKI</b>	22
<i>MISO MARINATED BLACK COD</i>	
<b>HAMACHI KAMA</b>	15
<i>BROILED YELLOWTAIL COLLAR</i>	
<b>SAKE KAMA</b>	15
<i>BROILED SALMON COLLAR</i>	

<b>TUNA POKE &amp; TARO CHIPS</b>	14
<b>CRISPY RICE SPICY TUNA</b>	19
<i>AVOCADO, TRUFFLE OIL &amp; EEL SAUCE</i>	
<b>CRISPY RICE SHRIMP TOAST</b>	12
<i>WASABI MAYO, SPICY MAYO &amp; CILANTRO</i>	
<b>CRISPY RICE BEEF TOAST</b>	10
<i>OXTAIL, TRUFFLE SALT &amp; PICKLED ZUKE</i>	
<b>DYNAMITE</b>	16
<i>BROILED SCALLOP, MUSHROOM, CORN &amp; MAYO MASAGO</i>	
<b>MAGURO ZUKE</b>	16
<i>TUNA &amp; GARLIC PONZU</i>	
<b>BINNAGA SPECIAL</b>	16
<i>ALBACORE WITH CRISPY ONION</i>	
<b>HAMACHI USUZUKURI</b>	19
<i>YELLOWTAIL, JALAPENO &amp; PONZU</i>	
<b>KANPACHI USUZUKURI</b>	19
<i>AMBERJACK, YUZU &amp; PONZU</i>	
<b>AJI SASHIMI</b>	19
<i>WILD JAPANESE HORSE MACKERAL SASHIMI</i>	
<b>BONSAI TREE</b>	12
<i>CRABSTICK, AVOCADO, MASAGO &amp; CUCUMBER WRAP</i>	
<b>SALMON CARPACCIO</b>	16
<i>CHERRY TOMATO, TRUFFLE OIL &amp; PONZU</i>	
<b>SALMON &amp; MANGO</b>	16
<i>MANGO &amp; SEA SALT</i>	
<b>TAKO SUNOMONO</b>	13
<i>OCTOPUS, CUCUMBER &amp; PONZU</i>	
<b>KING CRAB SUNOMONO</b>	26
<i>KING CRAB, CUCUMBER, PONZU</i>	
<b>TORO TARTARE</b>	19
<i>BLUE FIN TUNA BELLY, CAVIAR &amp; QUAIL EGG</i>	
<b>TORO, UNI &amp; IKURA</b>	18
<i>CAVIAR &amp; SHISO</i>	

# CHEF'S CHOICE PLATTERS



<b>SUSHI PLATTER 7 PIECES</b>	30
<i>TUNA, SALMON, YELLOWTAIL, ALBACORE, WHITEFISH, SHRIMP SILVER SKIN FISH &amp; CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)</i>	
<b>SASHIMI PLATTER 12 PIECES</b>	30
<i>3PCS OF TUNA, SALMON, YELLOWTAIL &amp; WHITEFISH</i>	
<b>CHIRASHI</b>	26
<i>CHEF'S SPECIAL SASHIMI OVER SUSHI RICE</i>	
<b>HONOO</b>	28
<i>SPICY TUNA ROLL, SPICY SCALLOP ROLL, SPICY YELLOWTAIL ROLL &amp; 3 PIECES OF SPICY GUNKAN</i>	
<b>THE RIBBON TASTING</b>	49
<i>CHEF'S TASTING MENU, 5 COURSES PER PERSON. BLUE RIBBON SAKE FLIGHT \$15</i>	

<b>SUSHI DELUXE PLATTER 10 PIECES</b>	40
<i>TUNA, SALMON, YELLOWTAIL, ALBACORE, WHITEFISH, SHRIMP, UNAGI, SILVER SKIN FISH &amp; CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)</i>	
<b>SASHIMI DELUXE 18 PIECES</b>	40
<i>3PCS OF TUNA, SALMON, YELLOWTAIL, ALBACORE, WHITEFISH &amp; MACKEREL</i>	
<b>SUSHI-SASHIMI COMBINATION</b>	40
<i>CHEF'S CHOICE OF 9PCS SASHIMI, 6PCS SUSHI &amp; CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)</i>	
<b>MAKI COMBINATION PLATTER</b>	
<i>ALBACORE, CALIFORNIA &amp; TUNA</i>	22
<i>YELLOWTAIL, CALIFORNIA &amp; SALMON</i>	24
<i>SALMON SKIN, EEL &amp; SPICY SCALLOP</i>	25

\*CONSUMING RAW OR UNDER COOKED MEAT, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS\*



# 青結壽司



## SALAD & YASAI



### KALE SALAD 14

*WATERMELON RADISH, JAPANESE PEAR, AVOCADO & SOY VINAIGRETTE*

*\*ADD GRILLED CHICKEN \$6, SALMON \$7, BEEF FILET \$9*

### BABY SPINACH SALAD 13

*NAPA CABBAGE & YUZU VINAIGRETTE*

*\*ADD GRILLED CHICKEN \$6, SALMON \$7, BEEF FILET \$9*

### WAKAME 7

*SEAWEED WITH SESAME DRESSING*

### SPICY BEAN SPROUT 7

*WITH SRIRACHA, SESAME OIL & SCALLION*

### HOUSE SALAD 12

*LETTUCE, AVOCADO, CARROT & WATERCRESS*

### CUCUMBER SUNOMONO 10

*CUCUMBER SALAD WITH PONZU SAUCE*

## CHEF'S ENTREE



### 10 OZ. RIB EYE STEAK 37

*BOK CHOY & TERIYAKI*

### 6 OZ. FILET OF BEEF 39

*TRUFFLE TERIYAKI*

### MISO LOBSTER 39

*STEAMED WITH MISO BUTTER*

### SPICY SEAFOOD UDON 18

*SALMON, SHRIMP, CRABSTICK, SCALLOP & CALAMARI*

### VEGETABLE UDON 18

*ASPARAGUS, STRING BEAN, CABBAGE & MUSHROOM*

### TUNA POKE SOBA 20

*GREEN TEA SOBA & SCALLIONS*

### EDAMAME 8

*SEA SALT, SPICY OR GARLIC*

### MISO SOUP 6

*TOFU, WAKAME & SCALLIONS*

### GRILLED BROCCOLINI 10

*SEA SALT, SESAME SEED & MISO BUTTER*

### WILD MUSHROOM ROAST 15

*SEA SALT & HERBS*

### BOK CHOY 11

*USUKUCHI SOY SAUCE*

### SWEET POTATO MASH 10

*OKINAWAN SWEET POTATO*

### PHOENIX 10

*CHEF'S ASSORTED VEGETABLE WITH AVOCADO WRAP*

### BLUE RIBBON FRIED CHICKEN 29

*WASABI HONEY*

### GRILLED HALF CHICKEN 29

*BOK CHOY & TERIYAKI*

### TIGER SHRIMP FRIED RICE 26

*MIXED VEGETABLE & SHRIMP*

### OXTAIL FRIED RICE 28

*DAIKON, SHITAKE & BONE MARROW*

### VEGETABLE FRIED RICE 24

*MIXED VEGETABLE, MUSHROOM & FRIED POACH EGG*

### UNADON 25

*BROILED FRESH WATER EEL OVER RICE*

## SPECIAL PLATTERS

### TOSHI'S OMAKASE 80

*SPECIAL SUSHI & SASHIMI SELECTION  
(STARTING PER PERSON)*

### THE GROVE PLATTER 70

*LOBSTER SASHIMI, WAGYU,  
UNI & TORO*

### BLUE RIBBON SPECIAL 160

*FAMILY STYLE SUSHI, SASHIMI &  
ROLL PLATTER (FOR 2-4)*

### YASAI SUSHI PLATTER 28

*CHEF'S SELECTION 5 PIECES OF VEGETABLE  
SUSHI & 1 VEGETABLE ROLL*

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