

# 青 結 寿 司

## FROM THE KITCHEN



<b>BLUE RIBBON FRIED CHICKEN</b>	37
<i>WASABI HONEY</i>	
<b>OXTAIL FRIED RICE</b>	42
<i>BONE MARROW, SHIITAKE MUSHROOM &amp; DAIKON RADISH</i>	
<b>VEGETABLE FRIED RICE</b>	32
<i>SEASONAL VEGETABLES &amp; CRISPY FARM EGG</i>	
<b>DUCK FRIED RICE</b>	38
<i>POACHED EGG &amp; JUJUBE SAUCE</i>	

## ON JAPANESE CHARCOAL



<b>JAPANESE GRILLED SHORT RIBS</b>	36
<i>JAPANESE STYLE BBQ YAKINIKU MARINADE &amp; OKINAWAN SWEET POTATOES</i>	
<b>SALMON TOBANYAKI</b>	38
<i>6OZ CLAY POT BAKED, GREEN BEANS, BEAN SPROUTS, CARAMELIZED ONIONS &amp; HOMEMADE TERIYAKI</i>	
<b>GRILLED LAMB RIBS</b>	36
<i>SPICY GOCHUJANG SAUCE &amp; HOMEMADE PICKLES</i>	
<b>BBQ GRILLED PORK SPARE RIBS</b>	36
<i>SAKURA WOOD SMOKED, TONKATSU BBQ SAUCE &amp; HOMEMADE PICKLES</i>	
<b>NY STRIP STEAK</b>	62
<i>14 OZ PRIME NY STRIP STEAK, ROASTED LEEKS &amp; HOUSE SAUCES</i>	
<b>WAGYU FLAMBE</b>	75
<i>7OZ AMERICAN WAGYU STRIP, GARLIC MUSHROOM BUTTER, ROASTED LEEKS, FLAMBE WITH BOURBON</i>	

## ROLLS



<b>*CALIFORNIA</b>	
<i>WITH KANIKAMA CRABSTICK</i>	
	12
<i>WITH BLUE CRAB</i>	
	22
<b>*SPICY TUNA &amp; TEMPURA FLAKES</b>	17
<i>WITH CUCUMBER, INSIDE OUT</i>	
<b>*BLUE RIBBON</b>	29.5
<i>1/2 CHILLED LOBSTER, MASAGO MAYO, SHISO &amp; BLACK CAVIAR</i>	
<b>*NEGI HAMA</b>	17
<i>YELLOWTAIL &amp; SCALLION</i>	
<b>*DRAGON</b>	28
<i>EEL, AVOCADO, MASAGO &amp; RADISH SPROUTS</i>	
<b>*NIJI</b>	30
<i>SEVEN COLOR RAINBOW</i>	
<b>*SPICY CRAB ROLL</b>	21
<i>BLUE CRAB &amp; SHISO</i>	
<b>*KARAI KAIBASHIRA</b>	18.5
<i>SPICY SCALLOP &amp; SMELT ROE</i>	
<b>*SAKANA SAN SHU</b>	18
<i>YELLOWTAIL, TUNA, SALMON &amp; SCALLION</i>	
<b>*SAKE IKURA</b>	19
<i>SALMON &amp; SALMON CAVIAR</i>	
<b>*SPICY LOBSTER ROLL</b>	18
<b>*EBI TEMPURA</b>	19.5
<i>FRIED SHRIMP, RADISH SPROUTS, MASAGO MAYO &amp; AVOCADO</i>	
<b>*NEGI TORO</b>	24
<i>FATTY TUNA &amp; SCALLIONS</i>	
<b>*SPIDER ROLL</b>	22
<i>FRIED SOFTSHELL CRAB, AVOCADO, MASAGO MAYO &amp; CUCUMBER</i>	
<b>YASAI</b>	14
<i>MIXED VEGETABLES</i>	
<b>AVOCADO</b>	11
<b>KAPPA MAKI</b>	10
<i>CUCUMBER</i>	

## \*PLATTERS



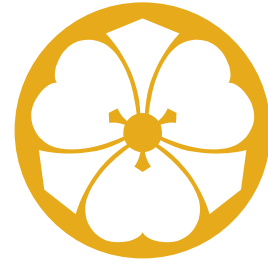
<b>HONOO</b>	<i>ASSORTED SPICY GUNKAN SUSHI &amp; ROLLS</i>	41
<i>1 GUNKAN EACH OF SPICY CRAB, SPICY WHITE FISH &amp; SPICY SALMON</i>		
<i>1 ROLL EACH OF SPICY SCALLOP, SPICY TUNA &amp; SPICY YELLOWTAIL</i>		
<b>SUSHI</b>		39
<i>7PCS OF NIGIRI &amp; CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)</i>		
<b>SUSHI DELUXE</b>		45
<i>10PCS OF NIGIRI &amp; CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA OR CUCUMBER)</i>		
<b>SASHIMI</b>		45
<i>12 PCS OF SEASONAL JAPANESE FISH</i>		
<b>SASHIMI DELUXE</b>		57
<i>18 PCS OF SEASONAL JAPANESE FISH</i>		
<b>SUSHI SASHIMI COMBINATION</b>		54
<i>6PCS SUSHI, 9PCS SASHIMI &amp; CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA OR CUCUMBER)</i>		

## SPECIAL PLATTERS

<b>*BLUE RIBBON SPECIAL</b>	240
<i>OUR MOST POPULAR ROLLS, NIGIRI &amp; SASHIMI</i>	
<i>FOR 2 TO 4 PEOPLE</i>	
<i>FOR 5 SUPP - \$60</i>	

\*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	11
BINNAGA	ALBACORE TUNA	7
EBI	COOKED SHRIMP	6
TAKO	COOKED OCTOPUS	6
KAIBASHIRA	SEA SCALLOP	8
MADAI	JAPANESE RED SNAPPER	9
MASAGO	SMELT ROE	6
KANPACHI	AMBERJACK	9
SHIMA-AJI	STRIPED JACK	9
HAMACHI	YELLOWTAIL	9
KINMEDAI	GOLDENEYE PERCH	12
KANIKAMA	CRABSTICK	5
TAMAGO	SWEET EGG	5

## \*ATLANTIC OCEAN



SAKE	SALMON	9
SAKE TORO	SALMON BELLY	10
YAKI SALMON	SALMON MARINATED IN MISO	10
SAWARA	SPANISH MACKEREL	10
KARAI ISE EBI	SPICY LOBSTER	11
HON-MAGURO	BLUEFIN TUNA	12
CHU-TORO	MEDIUM FATTY TUNA BELLY	16
O-TORO	FATTY TUNA BELLY	18
IKURA	SALMON CAVIAR	11
UNAGI	FRESH WATER EEL	10
WATARIGANI	BLUE CRAB	10
HIRAME	FLUKE	9

### EXTRAS

\*UDAMA QUAIL EGG +\$1.25 \*MASAGO SMELT ROE +\$3.00 AVOCADO +\$1.50  
 KYURI CUCUMBER +\$1.00 SHISO MINT LEAF +\$1.00 \*SPICY SMELT ROE +\$1.50  
 CAVIAR +\$6 FRESH WASABI +\$10

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## APPETIZERS



HOUSE SALAD	21	
<i>GREENS, AVOCADO, CARROT, SCALLION &amp; GINGER DRESSING</i>		
*SPANISH OCTOPUS SALAD	24	
<i>ONIONS, TOMATILLOS, SWEET PEPPERS &amp; AMASU SOY</i>		
WAKAME	12	
<i>GREEN SEAWEED &amp; SESAME DRESSING</i>		
*SUNOMONO	VINEGAR SAUCE	
MIXED	ASSORTED SEAFOOD	25
TAKO	COOKED OCTOPUS	18
KANI	BLUE CRAB WRAPPED IN CUCUMBER	21
*MAGURO ZUKE	22	
<i>SOY MARINATED TUNA, GARLIC CHIPS &amp; ONION PONZU</i>		
*SALMON SERRANO	24	
<i>SOY MARINATED SALMON, YUZU MISO &amp; SERRANO PEPPER</i>		
*USUZUKURI	23	
<i>THINLY SLICED SEASONAL WHITE FISH &amp; VINEGAR SAUCE</i>		
*KANPACHI USUZUKURI	25	
<i>THINLY SLICED AMBERJACK, YUZU PEPPER &amp; YUZU PONZU</i>		
*HAMACHI BLOOD ORANGE	29	
<i>GINGER, ORANGE OLIVE OIL, CHIVES &amp; SOY</i>		
BEEF TATAKI	25	
<i>TRUFFLE CREAM &amp; BIQUINIO PEPPERS</i>		
BURRATA	21	
<i>HEIRLOOM TOMATO, THAI BASIL &amp; LEMON MISO DRESSING</i>		

EDAMAME	10
<i>STEAMED SOYBEANS &amp; SEA SALT</i>	
GRILLED AVOCADO	15
<i>PONZU &amp; SESAME SEEDS</i>	
ROASTED SHISHITO PEPPERS	15
<i>MALDON SEA SALT</i>	
SHISHITO PEPPERS & WATERMELON	18
<i>FRESH CUT WATERMELON, AMASU &amp; SESAME SEEDS</i>	
ROCK SHRIMP TEMPURA	26
<i>SHISO AIOLI</i>	
CRISPY CAULIFLOWER TONKATSU	17
<i>SCALLIONS &amp; CELERY RIBBONS</i>	
MUSHROOM & ASPARAGUS SALAD	25
<i>WILD MUSHROOMS, WHITE ASPARAGUS, MISO BUTTER, AGED PARMESAN &amp; TRUFFLE OIL</i>	
ROASTED BROCCOLINI	19
<i>SMOKED ROMESCO &amp; SHALLOT CHIPS</i>	
CRISPY BRUSSEL SPROUTS	15
<i>MISO BUTTER &amp; CHILI STRINGS</i>	
WAGYU GYOZAS	26
<i>PAN SEARED DUMPLINGS &amp; TOBANJAN SAUCE</i>	
*CRISPY RICE	26
<i>SPICY TUNA, AVOCADO &amp; EEL SAUCE</i>	
ROASTED GREEN BEANS	17
<i>SWEET MUSTARD, GARLIC SOY, WALNUTS &amp; BONITO</i>	
MISO	8
<i>TOFU, WAKAME &amp; SCALLION</i>	

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