



PLATTERS

*HONOO ASSORTED SPICY GUNKAN & ROLLS.....	38.00
<i>1 GUNKAN EA. OF SPICY CRAB, SPICY WHITE FISH & SPICY SALMON</i>	
<i>1 ROLL EA. OF SPICY SCALLOP, SPICY TUNA & SPICY YELLOWTAIL</i>	
*TEMAKI HONNIN TRADITIONAL HOME STYLE HAND ROLLS	36.00
<i>2 EA. OF TUNA, SALMON, YELLOWTAIL, WHITE FISH</i>	
<i>& SILVER SKIN FISH</i>	
*SUSHI 7 PIECES & 1 ROLL.....	36.00
*SUSHI DELUXE 10 PIECES & 1 ROLL	44.00
*SASHIMI 12 PIECES	41.00
*SASHIMI DELUXE 18 PIECES	52.00
*SUSHI SASHIMI COMBINATION	56.00
*ISE EBI SASHIMI WHOLE MAINE LOBSTER SASHIMI	68.00
*BLUE RIBBON SPECIAL VERY SPECIAL PLATTER.....	200.00
*TOSHI'S CHOICE OMAKASE.....	(MINIMUM PER PERSON) 125.00



SALADS

WAKAME	9.00	TOFU & SEAWEED	15.00
<i>SEAWEED WITH SESAME DRESSING</i>		<i>KAIWARE, LEMON, GINGER & SOY</i>	
KAISO MORIAWASE	16.00	KALE SALAD	17.00
<i>MIXED SEAWEED WITH SUMISO SAUCE</i>		<i>AVOCADO, QUINOA, CUCUMBER, CARROT, CILANTRO & YUZU-</i>	
HOUSE SALAD	15.00	<i>MISO DRESSING</i>	
<i>LETTUCE, AVOCADO, CARROT & WATERCRESS</i>			

HAKOZUSHI BOX SUSHI

*MAGURO AVOCADO TUNA & AVOCADO	22.00
UNAGI AVOCADO EEL & AVOCADO	24.00

MAKI * SPECIAL ROLLS

CALIFORNIA	
WITH KANIKAMA CRABSTICK	11.00
WITH BLUE CRAB INSIDE OUT	16.00
WITH LOBSTER INSIDE OUT	29.00
SPICY TUNA & TEMPURA FLAKES CUCUMBER	14.50
ENOKI & HAMACHI	14.00
<i>YELLOWTAIL & STRAW MUSHROOMS</i>	
KYURI SPECIAL	17.00
<i>EEL, CRABSTICK, CUCUMBER & AVOCADO</i>	
SAKE KAWA SALMON SKIN	12.00
BLUE RIBBON 1/2 LOBSTER, SHISO & BLACK CAVIAR	32.00
NEGI HAMA YELLOWTAIL & SCALLION	13.00
DRAGON EEL, AVOCADO & RADISH SPROUTS	23.50
NIJI SEVEN COLOR RAINBOW	29.00
SPICY CRAB ROLL BLUE CRAB & SHISO	17.50
SALMON & AVOCADO ROLL	13.00
KARAI KAIBASHIRA SPICY SCALLOP & SMELT ROE	19.50
SAKANA SAN SHU YELLOWTAIL, TUNA & SALMON	16.00
SAKE IKURA SALMON & SALMON ROE	18.00
SPICY LOBSTER ROLL	19.00
EBI TEMPURA	17.00
<i>FRIED SHRIMP, RADISH SPROUTS & AVOCADO</i>	
KAKI FRI FRIED OYSTER & LETTUCE	21.00

YASAI VEGETABLE ROLLS

YAMA GOBO SMALL BURDOCK	11.00
NORIMAKI SQUASH	11.00
SHITAKE BLACK MUSHROOM	11.00
ENOKI STRAW MUSHROOM	11.00
KYURI CUCUMBER	11.00
AVOCADO	13.00
NATTO FERMENTED BEANS	11.00
TAKUWAN PICKLED RADISH	11.00
UME SHISO PICKLED PLUM & SHISO	13.00

SEAFOOD

ATLANTIC SALMON	34.00
<i>BEAN SPROUTS, WATERCRESS & TERIYAKI SAUCE</i>	
MISO LOBSTER	M/P
<i>STEAMED WITH MISO BUTTER</i>	
<i>1 1/2 LBS</i>	
UNADON BROILED EEL, RICE & PICKLES	34.00

MEAT

N.Y. STRIP STEAK	58.00
<i>MISO PEPPER SAUCE</i>	
GRILLED 1/2 CHICKEN	31.00
<i>BOK CHOI, ROAST POTATO & TERIYAKI SAUCE</i>	
FRIED CHICKEN "BLUE RIBBON STYLE"	32.00
<i>WASABI & HONEY</i>	
OXTAIL FRIED RICE	36.00
<i>DAIKON, SHITAKE & BONE MARROW</i>	

VEGETABLES

WILD MUSHROOM ROAST	19.00
<i>SEA SALT & HERBS</i>	
*VEGETABLE FRIED RICE	24.00
<i>CARROT, WILD MUSHROOM, BEAN SPROUTS,</i>	
<i>GINGER, CILANTRO, SCALLION, FRIED POACHED EGG</i>	
<i>& CHILI USUKUCHI SAUCE</i>	
SAUTEED BOK CHOI	11.00
SAUTEED BEAN SPROUTS & WATERCRESS	11.00

* CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS

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SUSHI*



SASHIMI*

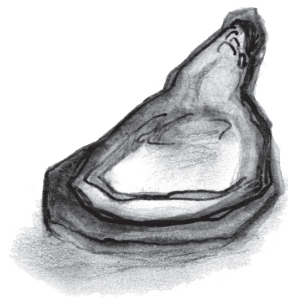


TAIHEIYO PACIFIC OCEAN

BINNAGA ALBACORE	6.50
UNI SEA URCHIN	11.00
EBI COOKED SHRIMP	5.50
TAKO OCTOPUS	6.00
KAIBASHIRA SEA SCALLOP	7.50
MADAI JAPANESE RED SNAPPER	6.00
MASAGO SMELT ROE	6.25
HAMACHI YELLOWTAIL	6.50
KANPACHI AMBERJACK	7.50
KANIKAMA CRABSTICK	5.00
KING CRAB	M/P
KANI BLUE CRAB	7.50
TAMAGO SWEET EGG	5.50
MASU-NO-SUKE KING SALMON	10.75
HAMACHI & SERRANO PEPPER	6.75

TAISEIYO ATLANTIC OCEAN

SAKE SALMON	6.50
YAKI SALMON SEARED	6.50
HIRAME FLUKE	6.50
ENGAWA FLUKE FIN	6.25
MAGURO TUNA	7.00
SAWARA SPANISH MACKEREL	6.00
MUSHI ISE EBI COOKED LOBSTER	10.00
YARIKA SQUID	5.75
UNAGI FRESH WATER EEL	7.50
IKURA SALMON ROE	7.50
KARAI ISE EBI SPICY LOBSTER WITH EGG WRAPPER	12.00
SAKE TORO SEARED SALMON BELLY	8.00
IWANA ARCTIC CHAR	6.50
OTORO BLUE FIN TUNA BELLY	18.00



EXTRAS

UDAMA QUAIL EGG +\$1.25	MASAGO SMELT ROE +\$3.25	AVOCADO +\$1.25	KYURI CUCUMBER +\$1.00	SHISO MINT LEAF +\$1.00
SPICY SMELT ROE +\$1.50	INSIDE OUT +\$2.00	MAKI ROLL +\$3.00	TEMAKI HANDROLL +\$3.00	
CUCUMBER WRAP +\$3.00	AVOCADO WRAP +\$6.00			

APPETIZERS

BONSAI TREE	12.00
<i>CRABSTICK, AVOCADO, MASAGO & KAIWARE WRAPPED IN CUCUMBER</i>	
EDAMAME	10.00
<i>STEAMED SOY BEANS WITH SEA SALT</i>	
UNA KYU	17.00
<i>EEL WRAPPED IN CUCUMBER</i>	
OSHINKO	14.00
<i>ASSORTED PICKLES</i>	
*HAMACHI TARTARE	21.00
<i>YELLOWTAIL TARTARE WITH QUAIL EGG</i>	
*SAKE TARTARE	20.00
<i>SALMON TARTARE WITH QUAIL EGG</i>	
*USUZUKURI	27.00
<i>THINLY SLICED FLUKE WITH VINEGAR SAUCE</i>	
*KANPACHI USUZUKURI	29.00
<i>THINLY SLICED AMBERJACK WITH YUZU PEPPER</i>	
GINDARA SAIKYOYAKI	38.00
<i>MISO MARINATED BLACK COD</i>	
DYNAMITE	26.00
<i>SEA SCALLOP WITH MUSHROOM & SMELT ROE</i>	
POPCORN SHRIMP	24.00
HAMACHI KAMA	18.00
<i>BROILED YELLOWTAIL COLLAR & SEA SALT</i>	
BLUE RIBBON FRIED CHICKEN WINGS	18.00
HAMACHI & SERRANO PEPPER	29.00
<i>THINLY SLICED YELLOWTAIL WITH SERRANO & PONZU</i>	
GRILLED LAMB CHOP	29.00
<i>BUTTER NUT SQUASH PUREE WITH AKA MISO SAUCE</i>	
IKA SHOJA	17.00
<i>SAUTEED SQUID WITH GINGER, GARLIC & CILANTRO</i>	

SUNOMONO

KANI SUNOMONO	26.00
<i>BLUE CRAB WRAPPED IN CUCUMBER WITH VINEGAR SAUCE</i>	
KING CRAB SUNOMONO	M/P
<i>WRAPPED IN CUCUMBER WITH VINEGAR SAUCE</i>	
*MIXED SUNOMONO	18.00
<i>ASSORTED SEAFOOD IN VINEGAR SAUCE</i>	
TAKO SUNOMONO	18.00
<i>OCTOPUS IN VINEGAR SAUCE</i>	

OSUIMONO SOUPS

MISO	7.50
KARAI SAKANA SPICY SEAFOOD	19.00
OX TAIL RAMEN SOFT-BOILED EGG, DAIKON & SCALLION	18.00

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