PLATTERS

* HONOO *ASSORTED SPICY GUNKAN & ROLLS* 38.00
  1 GUNKAN EA. OF SPICY CRAB, SPICY WHITE FISH & SPICY SALMON
  1 ROLL EA. OF SPICY SCALLOP, SPICY TUNA & SPICY YELLOWTAIL
* TEMAKI HONNIN *TRADITIONAL HOME STYLE HAND ROLLS* 36.00
  2 EA. OF TUNA, SALMON, YELLOWTAIL, WHITE FISH & SILVER SKIN FISH
* SUSHI *7 PIECES & 1 ROLL* 34.00
* SUSHI DELUXE *10 PIECES & 1 ROLL* 42.00
* SASHIMI *12 PIECES* 38.00
* SASHIMI DELUXE *18 PIECES* 48.00
* SUSHI SASHIMI COMBINATION 51.00
* ISE EBI SASHIMI *WHOLE MAINE LOBSTER SASHIMI* 64.00
* BLUE RIBBON SPECIAL *VERY SPECIAL PLATTER* 200.00
* TOSHI'S CHOICE *OMAKASE* ..... *(MINIMUM PER PERSON)* 125.00

SALADS

WAKAME 9.00
SEAWEED WITH SESAME DRESSING

KAISO MORIAWASE 16.00
MIXED SEAWEED WITH SUMISO SAUCE

HOUSE SALAD 15.00
LETTUCE, AVOCADO, CARROT & WATERCRESS

TOFU & SEAWEED 15.00
KAIWARE, LEMON, GINGER & SOY

KALE SALAD 17.00
AVOCADO, QUINOA, CUCUMBER, CARROT,CILANTRO & YUZU-MISO DRESSING

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

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* 15.00
WITH LOBSTER *INSIDE OUT* 29.00

SPICY TUNA & TEMPURA FLAKES *CUCUMBER* 14.00

ENOKI & HAMACHI 14.00
YELLOWTAIL & STRAW MUSHROOMS

KYURI SPECIAL 17.00
EEL, CRABSTICK, CUCUMBER & AVOCADO

SAKE KAWA *SALMON SKIN* 12.00

BLUE RIBBON *1/2 LOBSTER, SHISO & BLACK CAVIAR* 29.00

NEGI HAMA *YELLOWTAIL & SCALLION* 13.00

DRAGON *EEL, AVOCADO & RADISH SPROUTS* 23.00

NIJI *SEVEN COLOR RAINBOW* 27.00

SPICY CRAB ROLL *BLUE CRAB & SHISO* 15.50

SALMON & AVOCADO ROLL 13.00

KARAI KAIBASHIRA *SPICY SCALLOP & SMELT ROE* 18.50

SAKANA SAN SHU *YELLOWTAIL, TUNA & SALMON* 16.00

SAKE IKURA *SALMON & SALMON ROE* 18.00

SPICY LOBSTER ROLL 19.00

EBI TEMPURA 16.00
FRIED SHRIMP, RADISH SPROUTS & AVOCADO

SPIDER ROLL 22.00
SOFTSHELL CRAB TEMPURA, MASAGO & CUCUMBER

KAKI FRI *FRIED OYSTER & LETTUCE* 18.50

YASAI VEGETABLE ROLLS

YAMA GOBO *SMALL BURDOCK* 11.00

NORIMAKI *SQUASH* 11.00

SHIITAKE *BLACK MUSHROOM* 11,00

ENOKI *STRAW MUSHROOM* 11.00

KYURI *CUCUMBER* 11.00

AVOCADO 12.00

NATTO *FERMENTED BEANS* 11.00

TAKUWAN *PICKLED RADISH* 11.00

UME SHISO *PICKLED PLUM & SHISO* 13.00

SEAFOOD

ATLANTIC SALMON 34.00
BEAN SPROUTS, WATERCRESS & TERIYAKI SAUCE

MISO LOBSTER M/P
STEAMED WITH MISO BUTTER
1¼ LBS.
2 LBS.

UNADON *BROILED EEL, RICE & PICKLES* 31.00

MEAT

N.Y. STRIP STEAK 56.00
MISO PEPPER SAUCE

GRILLED ½ CHICKEN 29.00
BOK CHOI, ROAST POTATO & TERIYAKI SAUCE

FRIED CHICKEN "BLUE RIBBON STYLE" 32.00
WASABI & HONEY

OXTAIL FRIED RICE 34.00
DAIKON, SHIITAKE & BONE MARROW

VEGETABLES

WILD MUSHROOM ROAST 17.00
SEA SALT & HERBS

* VEGETABLE FRIED RICE 24.00
  CARROT, WILD MUSHROOM, BEAN SPROUTS, GINGER, CILANTRO, SCALLION, FRIED POACHED EGG & CHILI USUKUCHI SAUCE

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*

SUSHI* AND SASHIMI*

TAIHEIYO Pacific Ocean

Binnaga *Albacore*	6.00
Uni *Sea Urchin*	10.50
Ebi *Cooked Shrimp*	5.00
Tako *Octopus*	5.50
Kaibashira *Sea Scallop*	7.00
Madai *Japanese Red Snapper*	5.50
Masago *Smelt Roe*	5.75
Hamachi *Yellowtail*	6.00
Kanpachi *Amberjack*	7.00
Kanikama *Crabstick*	4.00
King Crab	M/P
Kani *Blue Crab*	7.00
Tamago *Sweet Egg*	5.00
Masu-No-Suke *King Salmon*	10.25
Hamachi & Serrano Pepper	6.25

TAISEIYO Atlantic Ocean

Sake *Salmon*	6.00
Yaki Salmon *Seared*	6.00
Hirame *Fluke*	6.00
Engawa *Fluke Fin*	5.75
Maguro *Tuna*	5.50
Sawara *Spanish Mackerel*	5.50
Mushi Ise Ebi *Cooked Lobster*	9.00
Yariika *Squid*	5.25
Unagi *Fresh Water Eel*	7.00
Ikura *Salmon Roe*	7.00
Karai Ise Ebi *Spicy Lobster with Egg Wrapper*	10.00
Sake Toro *Seared Salmon Belly*	6.00
Iwana *Arctic Char*	6.00
Otoro *Blue Fin Tuna Belly*	15.00

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

** Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions*

APPETIZERS

Bonsai Tree *Crabstick, Avocado, Masago & Kaiware Wrapped in Cucumber*	12.00
Edamame *Steamed Soy Beans with Sea Salt*	9.50
Una Kyu *Eel Wrapped in Cucumber*	17.00
Oshinko *Assorted Pickles*	12.00
* Hamachi Tartare *Yellowtail Tartare with Quail Egg*	18.00
* Sake Tartare *Salmon Tartare with Quail Egg*	17.00
* Usuzukuri *Thinly Sliced Fluke with Vinegar Sauce*	24.00
* Kanpachi Usuzukuri *Thinly Sliced Amberjack with Yuzu Pepper*	26.00
Gindara Saikyoyaki *Miso Marinated Black Cod*	29.00
Dynamite *Sea Scallop with Mushroom & Smelt Roe*	24.00
Tiger Shrimp Tempura	24.00
Hamachi Kama *Broiled Yellowtail Collar & Sea Salt*	18.00
Blue Ribbon Fried Chicken Wings	18.00
Hamachi & Serrano Pepper *Thinly Sliced Yellowtail with Serrano & Ponzu*	25.00
Grilled Lamb Chop *Butter Nut Squash Puree with Aka Miso Sauce*	26.00
Ika Shoga *Sauteed Squid with Ginger, Garlic & Cilantro*	17.00

SUNOMONO

Kani Sunomono *Blue Crab Wrapped in Cucumber with Vinegar Sauce*	22.00
King Crab Sunomono *Wrapped in Cucumber with Vinegar Sauce*	M/P
* Mixed Sunomono *Assorted Seafood in Vinegar Sauce*	16.50
Tako Sunomono *Octopus in Vinegar Sauce*	15.00

OSUIMONO SOUPS

Miso	7.00
Karai Sakana *Spicy Seafood*	19.00
Ox Tail Ramen *Soft-Boiled Egg, Daikon & Scallion*	18.00

** Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions*