

## SOUPS



### MISO

*TOFU, WAKAME &SCALLION*

### MUSHROOM MISO

*SHIITAKE, ENOKI &SCALLION*

### YASAI SHOGA

*VEGETABLES WITH FRESH GINGER*

### KARAI SAKANA

*SPICY SEAFOOD*

## LAND



### BLUE RIBBON FRIED CHICKEN

*WASABI HONEY*

### GRILLED RIB EYE

*WILD MUSHROOMS*

### OXTAIL FRIED RICE

*BONE MARROW, SHIITAKE MUSHROOM & DAIKON RADISH*

## SEA



### SALMON TERIYAKI

*BEAN SPROUTS, WATERCRESS & TERIYAKI*

### MAINE LOBSTER

*LOBSTER WITH MISO BUTTER*

### HAMACHI

*GRILLED YELLOWTAIL WITH EEL SAUCE*

### UNADON

*BROILED EEL, RICE & PICKLES*

## SIDES

SAUTEED BOK CHOY

SAUTEED CHINESE BROCCOLI

SAUTEED BEAN SPROUTS

## VEGETABLE ROLLS



### YASAI

*MIXED VEGETABLES*

### AVOCADO

### YAMA GOBO

*SMALL BURDOCK*

### NORIMAKI

*SQUASH*

### STRING BEAN

### ASPARAGUS

### SHIITAKE

*BLACK MUSHROOM*

### NINJIN

*CARROT*

### ENOKI

*STRAW MUSHROOM*

### KYURI

*CUCUMBER*

### NATTO

*FERMENTED BEANS*

## BOX SUSHI



### MAGURO AVOCADO

*TUNA & AVOCADO  
WITH HON-MAGURO BLUE FIN TUNA*

### UNAGI AVOCADO

*EEL & AVOCADO*

### USUKUCHI CURED SAKE

*SOY MARINATED SALMON WITH AVOCADO*

# 青 結 寿 司

## MAKI



### CALIFORNIA

*WITH KANIKAMA CRABSTICK*

*WITH BLUE CRAB INSIDE OUT*

*WITH KING CRAB INSIDE OUT*

### SPICY TUNA & TEMPURA FLAKES

*WITH CUCUMBER INSIDE OUT*

### ENOKI & HAMACHI

*YELLOWTAIL & STRAW MUSHROOMS*

### SAKE KAWA

*SALMON SKIN*

### BLUE RIBBON

*1/2 LOBSTER, SHISO & BLACK CAVIAR*

### NEGI HAMA

*YELLOWTAIL &SCALLION*

### DRAGON

*EEL, AVOCADO & RADISH SPROUTS*

### Niji

*SEVEN COLOR RAINBOW*

### SPICY CRAB ROLL

*BLUE CRAB & SHISO*

### KARAI KAIBASHIRA

*SPICY SCALLOP & SMELT ROE*

### SAKANA SAN SHU

*YELLOWTAIL, TUNA & SALMON*

### SAKE IKURA

*SALMON & SALMON ROE*

### SPICY LOBSTER ROLL

### EBI TEMPURA

*FRIED SHRIMP WITH RADISH SPROUTS & AVOCADO*

### SAKE & SAKE KAWA

*SALMON & SALMON SKIN WITH CUCUMBER & BURDOCK*

## PLATTERS



### HONOO ASSORTED SPICY GUNKAN & ROLLS

1 GUNKAN EACH OF

*SPICY CRAB, SPICY WHITE FISH & SPICY SALMON*

1 ROLL EACH OF

*SPICY SCALLOP, SPICY TUNA & SPICY YELLOWTAIL*

### TEMAKI HONNIN HOME STYLE HAND ROLLS

2 EACH OF

*TUNA, SALMON, YELLOWTAIL, WHITE FISH & SILVER SKIN FISH*

### SUSHI

*TUNA, SALMON, YELLOWTAIL, ALBACORE, WHITEFISH, MACKEREL,  
SHRIMP & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR  
CUCUMBER)*

### SUSHI DELUXE

*TUNA, SALMON, YELLOWTAIL, ALBACORE, WHITEFISH, MACKEREL,  
SHRIMP, UNAGI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY  
TUNA, OR CUCUMBER)*

### SASHIMI

*3PCS OF TUNA, SALMON, YELLOWTAIL & WHITEFISH*

### SASHIMI DELUXE

*3PCS OF TUNA, SALMON, YELLOWTAIL, ALBACORE,  
WHITEFISH & MACKEREL*

### SUSHI SASHIMI COMBINATION

## SPECIAL PLATTERS

### MAINE LOBSTER SASHIMI

*WHOLE NORTH ATLANTIC LOBSTER SASHIMI*

### BLUE RIBBON SPECIAL

*VERY SPECIAL PLATTER - 2 TO 4 PEOPLE*

### MASA'S CHOICE (MIN) PER PERSON

*OMAKASE*

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.

18% SUGGESTED GRATUITY WILL BE ADDED FOR YOUR CONVENIENCE ON ALL CHECKS.

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