



## PLATTERS

SURF AND TURF (FOR TWO).....	140.00
<i>BONE-IN RIB STEAK &amp; 2 LB. LOBSTER</i>	
* HONOO ASSORTED SPICY GUNKAN & ROLLS.....	32.00
<i>1 GUNKAN EA. OF SPICY CRAB, SPICY WHITE FISH &amp; SPICY SALMON</i>	
<i>1 ROLL EA. OF SPICY SCALLOP, SPICY TUNA &amp; SPICY YELLOWTAIL</i>	
* TEMAKI HONNIN TRADITIONAL HOME STYLE HAND ROLLS .....	36.00
<i>2 EA. OF TUNA, SALMON, YELLOWTAIL, WHITE FISH</i>	
<i>&amp; SILVER SKIN FISH</i>	
* MAKI ASSORTED ROLLS	
COMBO 1 MACKEREL, CALIFORNIA INSIDE OUT & TUNA.....	21.00
COMBO 2 YELLOWTAIL, CALIFORNIA INSIDE OUT & SALMON.....	24.00
COMBO 3 SALMON SKIN, FRESH WATER EEL & SPICY SCALLOP .....	27.00
* SUSHI 7 PIECES & 1 ROLL .....	29.00
* SUSHI DELUXE 10 PIECES & 1 ROLL .....	38.00
* SASHIMI 12 PIECES.....	33.00
* SASHIMI DELUXE 18 PIECES.....	43.00
* SUSHI SASHIMI COMBINATION.....	45.00
* ISE EBI SASHIMI WHOLE MAINE LOBSTER SASHIMI .....	48.00
* BLUE RIBBON SPECIAL VERY SPECIAL PLATTER.....	170.00
* TOSHI'S CHOICE OMAKASE.....	(MINIMUM PER PERSON) 95.00



## SALADS

WAKAME	9.00	SAWARA KYURI *	12.00
<i>SEAWEED WITH SESAME DRESSING</i>		<i>SPANISH MACKEREL &amp; CUCUMBER WITH PONZU SAUCE</i>	
KAISO MORIAWASE	14.00	SUSHI BAR SALAD *	26.00
<i>MIXED SEAWEED WITH SUMISO SAUCE</i>		<i>LETTUCE WRAPS &amp; ASSORTED RAW FISH</i>	
SAN DAIKON	10.00	HIJIKI & MACHE	15.50
<i>THREE RADISH SALAD</i>		<i>SESAME VINAIGRETTE &amp; CARROT</i>	
HOUSE SALAD	13.00	TOFU & SEAWEED	12.00
<i>LETTUCE, AVOCADO, CARROT &amp; WATERCRESS</i>		<i>KAIWARE, LEMON, GINGER &amp; SOY</i>	
YASEI KINOKO	15.00	KALE SALAD	16.00
<i>SAUTEED WILD MUSHROOMS, BABY ARUGULA &amp; TAMARI BUTTER</i>		<i>AVOCADO, QUINOA, CUCUMBER, CARROT, CILANTRO &amp; YUZU-MISO DRESSING</i>	

## HAKOZUSHI BOX SUSHI

* MAGURO AVOCADO TUNA & AVOCADO	22.00
UNAGI AVOCADO EEL & AVOCADO	24.00
SMOKED SAKE & SHISO SMOKED SALMON	20.00
SMOKED HAMACHI SHIITAKE SMOKED YELLOWTAIL & SHIITAKE	23.00

## MAKI SPECIAL ROLLS

CALIFORNIA	
WITH KANIKAMA CRABSTICK	9.50
WITH BLUE CRAB INSIDE OUT	14.00
WITH KING CRAB INSIDE OUT	23.00
* SPICY TUNA & TEMPURA FLAKES CUCUMBER	13.50
* ENOKI & HAMACHI YELLOWTAIL & STRAW MUSHROOMS	13.00
KYURI SPECIAL EEL, CRABSTICK, CUCUMBER & AVOCADO	16.00
SAKE KAWA SALMON SKIN	11.50
BLUE RIBBON 1/2 LOBSTER, SHISO & BLACK CAVIAR	28.00
* NEGI HAMA YELLOWTAIL & SCALLION	11.50
DRAGON EEL, AVOCADO & RADISH SPROUTS	21.00
* NIJI SEVEN COLOR RAINBOW	26.00
SPICY CRAB ROLL BLUE CRAB & SHISO	14.50
YASAI MIXED VEGETABLES	13.00
* KARAI KAIBASHIRA SPICY SCALLOP & SMELT ROE	16.00
* SAKANA SAN SHU YELLOWTAIL, TUNA & SALMON	15.00
TOSHI SPECIAL SALMON SKIN SPECIAL	15.50
* SAKE IKURA SALMON & SALMON ROE	17.00
SPICY LOBSTER ROLL	18.00
EBI TEMPURA FRIED SHRIMP, RADISH SPROUTS & AVOCADO	14.50
KAKI FRI FRIED OYSTERS & LETTUCE	18.00
* SAKE & SAKE KAWA SALMON, SALMON SKIN, CUCUMBER, BURDOCK	19.00

## YASAI VEGETABLE ROLLS

YAMA GOBO SMALL BURDOCK	9.00
NORIMAKI SQUASH	9.00
STRING BEAN	9.00
ASPARAGUS	9.75
SHIITAKE BLACK MUSHROOM	10.00
HORENSO SPINACH	9.00
NINJIN CARROT	9.00
ENOKI STRAW MUSHROOM	10.00
KYURI CUCUMBER	9.00
AVOCADO	10.00
NATTO FERMENTED BEANS	9.00

## GRILL & GRIDDLE FISH & SHELLFISH

ATLANTIC SALMON	30.00
<i>BEAN SPROUTS, WATERCRESS &amp; TERIYAKI SAUCE</i>	
MISO LOBSTER	
<i>STEAMED WITH MISO BUTTER</i>	
1 1/4 LBS.	M/P
2 LBS.	M/P

## MEAT

BONE-IN RIB STEAK (FOR TWO)	90.00
<i>ONION TEMPURA &amp; BOK CHOI</i>	
N.Y. STRIP	39.00
<i>ASIAN BROCCOLI &amp; MISO PEPPER SAUCE</i>	
OXTAIL FRIED RICE	27.00
<i>DAIKON, SHIITAKE &amp; BONE MARROW</i>	

## POULTRY

GRILLED 1/2 CHICKEN	28.00
<i>BOK CHOI, ROAST POTATO &amp; TERIYAKI SAUCE</i>	
DUCK BREAST	34.00
<i>ASIAN BROCCOLI, CAULIFLOWER PUREE &amp; ORANGE TERIYAKI</i>	

## TEMPURA & FRYER

FRIED CHICKEN "BLUE RIBBON STYLE"	29.00
<i>WASABI &amp; HONEY</i>	
VEGETABLE TEMPURA	24.00
<i>ASSORTED VEGETABLES</i>	

## VEGETABLES

WILD MUSHROOM ROAST	26.50
<i>SEA SALT &amp; HERBS</i>	
* VEGETABLE FRIED RICE	22.00
<i>CARROT, WILD MUSHROOM, BEAN SPROUTS, GINGER, CILANTRO, SCALLION, FRIED POACHED EGG &amp; CHILI USUKUCHI SAUCE</i>	

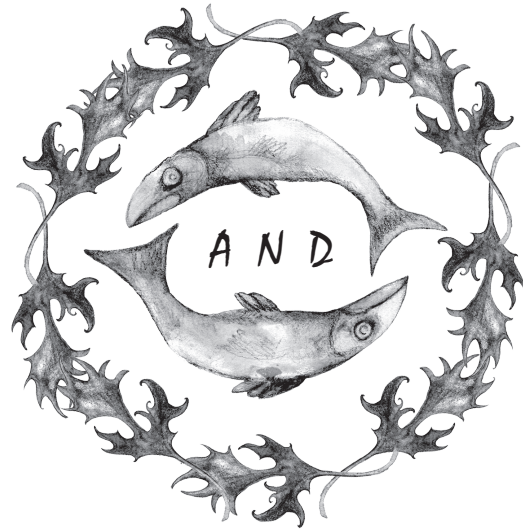
## YAKIMONO BROILED DISHES

SAIKYOYAKI BROILED MISO CURED BLACK COD	38.00
UNADON BROILED EEL, RICE & PICKLES	31.00

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# SUSHI\*



# SASHIMI\*

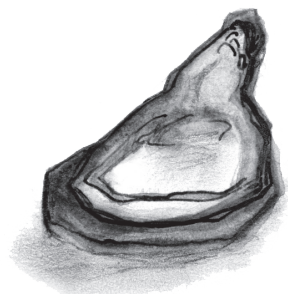


## TAIHEIYO PACIFIC OCEAN

BINNAGA ALBACORE	5.25
UNI SEA URCHIN	10.00
EBI COOKED SHRIMP	3.75
TAKO OCTOPUS	5.00
KAIBASHIRA SEA SCALLOP	5.75
MADAI JAPANESE RED SNAPPER	5.50
KURAGE JELLYFISH	4.25
MASAGO SMELT ROE	5.75
HAMACHI YELLOWTAIL	5.75
KANPACHI AMBERJACK	6.75
SMOKED HAMACHI SMOKED YELLOWTAIL	7.00
KANIKAMA CRABSTICK	3.75
KING CRAB	9.25
KANI BLUE CRAB	6.00
ARCTIC CHAR	5.25
TAMAGO SWEET EGG	3.75

## TAISEIYO ATLANTIC OCEAN

SAKE SALMON	5.50
SMOKED SAKE SMOKED SALMON	5.50
YAKI SALMON SEARED	6.00
HIRAME FLUKE	5.25
ENGAWA FLUKE FIN	5.75
MAGURO TUNA	5.50
SAWARA SPANISH MACKEREL	4.75
MUSHI ISE EBI COOKED LOBSTER	8.00
AOYAGI ORANGE CLAM	5.50
YARIIKA SQUID	5.25
UNAGI FRESH WATER EEL	6.00
IKURA SALMON ROE	5.50
HAMAGURI LITTLE NECK CLAM	4.00
KARAI ISE EBI SPICY LOBSTER WITH EGG WRAPPER	8.75



## EXTRAS

UDAMA QUAIL EGG +\$1.25 MASAGO SMELT ROE +\$3.25 AVOCADO +\$1.25 KYURI CUCUMBER +\$.75 SHISO MINT LEAF +\$1.00

SPICY SMELT ROE +\$1.50 INSIDE OUT +\$1.00 MAKI ROLL +\$3.00 TEMAKI HANDROLL +\$2.00

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## APPETIZERS

NEGIMAKI	15.00
<i>BROILED BEEF WITH SCALLION &amp; ENOKI MUSHROOMS</i>	
BONSAI TREE	12.00
<i>CRABSTICK, AVOCADO, MASAGO &amp; KAIWARE WRAPPED IN CUCUMBER</i>	
CHAWAN MUSHI	12.00
<i>STEAMED EGG CUSTARD WITH SHRIMP, UNAGI, SHITAKE &amp; WATERCRESS</i>	
EDAMAME	9.50
<i>STEAMED SOY BEANS WITH SEA SALT</i>	
UNA KYU	17.00
<i>EEL WRAPPED IN CUCUMBER</i>	
PHOENIX	17.00
<i>MIXED VEGETABLES WRAPPED IN CUCUMBER &amp; TOPPED WITH AVOCADO</i>	
SHUMAI	13.00
<i>HOME MADE PORK DUMPLINGS</i>	
EBI SHUMAI	14.00
<i>HOME MADE SHRIMP DUMPLINGS</i>	
OSHINKO	10.00
<i>ASSORTED PICKLES</i>	
HIJIKI	8.00
<i>SEAWEED WITH SESAME</i>	
* HAMACHI TARTARE	18.00
<i>YELLOWTAIL TARTARE WITH QUAIL EGG</i>	
* SAKE TARTARE	16.00
<i>SALMON TARTARE WITH QUAIL EGG</i>	
* USUZUKURI	24.00
<i>THINLY SLICED FLUKE WITH VINEGAR SAUCE</i>	
* KANPACHI USUZUKURI	25.00
<i>THINLY SLICED AMBERJACK WITH YUZU PEPPER</i>	
DYNAMITE	22.00
<i>SEA SCALLOP WITH MUSHROOM &amp; SMELT ROE</i>	
GINDARA SAIKYOYAKI	24.00
<i>MISO MARINATED BLACK COD</i>	
* NUTA AE	18.00
<i>WHITE FISH, SCALLION &amp; MUSTARD MISO</i>	

SMOKED PORK BELLY KUSHI YAKI	6.50
<i>PICKLED ONIONS &amp; BABY WATERCRESS</i>	
TAKO SUMISO	16.00
<i>OCTOPUS SASHIMI &amp; MISO VINEGAR SAUCE</i>	
YAKI HAMA	16.00
<i>BAKED CLAMS WITH MISO BUTTER</i>	
BEEF MARROW	19.50
<i>SEA SALT, SHAVED BONITO &amp; TERIYAKI SAUCE</i>	
OSHITASHI HORENSO	9.00
<i>SPINACH &amp; NAPA CABBAGE WITH DASHI</i>	
IKA SHOGA	15.00
<i>SAUTEED SQUID WITH GINGER, GARLIC &amp; CILANTRO</i>	

## SUNOMONO

KANI SUNOMONO	22.00
<i>BLUE CRAB WRAPPED IN CUCUMBER WITH VINEGAR SAUCE</i>	
KING CRAB SUNOMONO	27.00
<i>WRAPPED IN CUCUMBER WITH VINEGAR SAUCE</i>	
KURAGE SUNOMONO	12.00
<i>JELLYFISH IN VINEGAR SAUCE</i>	
* MIXED SUNOMONO	16.50
<i>ASSORTED SEAFOOD IN VINEGAR SAUCE</i>	
TAKO SUNOMONO	15.00
<i>OCTOPUS IN VINEGAR SAUCE</i>	

## OSUIMONO SOUPS

MISO	7.00
YASEI KINOKO MISO WILD MUSHROOM MISO	8.00
YASAI SHOGA VEGETABLES WITH FRESH GINGER	9.00
KINOKO WILD MUSHROOMS	10.00
HAMASUI CLAM SOUP	16.50
KARAI SAKANA SPICY SEAFOOD	17.50
SPICY OX TAIL RAMEN SOFT-BOILED EGG, DAIKON & SCALLION	18.00

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