

SALADS

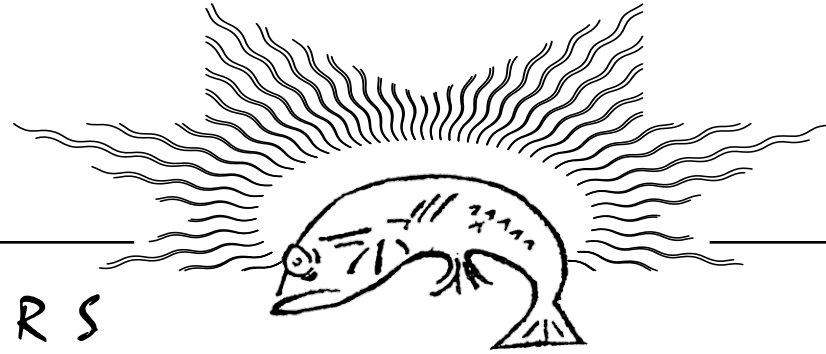
WAKAME <i>SEAWEED WITH SESAME DRESSING</i>	7.00
KAISO MORIAWASE <i>MIXED SEAWEED WITH SUMISO SAUCE</i>	11.50
SAN DAIKON <i>THREE RADISH SALAD</i>	8.00
HOUSE SALAD <i>LETTUCE, AVOCADO, CARROT & WATERCRESS</i>	9.75
YASEI KINOKO <i>SAUTEED WILD MUSHROOMS, MIZUNA & TAMARI BUTTER</i>	13.25
SAWARA KYURI <i>SPANISH MACKEREL & CUCUMBER WITH PONZU SAUCE</i>	11.50
SUSHI BAR SALAD <i>LETTUCE WRAPS & ASSORTED RAW FISH</i>	24.25
HIJIKI & MACHE <i>SESAME VINAIGRETTE & CARROT</i>	14.50
TOFU & SEAWEED <i>DAIKON, LEMON, GINGER & SOY</i>	9.00
SEASON SALAD <i>CRANBERRY, PEAR, CUCUMBER, MIZUNA & POPPYSEED DRESSING</i>	14.50

GRILL & GRIDDLE FISH & SHELLFISH

ATLANTIC SALMON <i>BEAN SPROUTS, WATERCRESS & TERIYAKI SAUCE</i>	29.00
PAN ROASTED MAHI MAHI <i>SQUASH, CARROT & UME PLUM BUTTER SAUCE</i>	28.00
MISO LOBSTER <i>STEAMED WITH MISO BUTTER</i>	
1¼ LBS.	M/P
2 LBS.	M/P
3 LBS.	M/P

MEAT

BONE-IN RIB STEAK (FOR TWO) <i>ONION TEMPURA & BOK CHOI</i>	79.50
HANGER <i>WILD MUSHROOMS & FRIED TOKYO SCALLION</i>	28.75
N.Y. STRIP <i>ASIAN BROCCOLI & MISO PEPPER SAUCE</i>	38.00
OXTAIL FRIED RICE <i>DAIKON, SHITAKE & BONE MARROW</i>	19.25



PLATTERS

SURF AND TURF (FOR TWO)..... <i>BONE-IN RIB STEAK & 2 LBS. LOBSTER</i>	140.00
HONOO ASSORTED SPICY GUNKAN & ROLLS..... <i>1 GUNKAN EA. OF SPICY CRAB, SPICY WHITE FISH & SPICY SALMON 1 ROLL EA. OF SPICY SCALLOP, SPICY TUNA & SPICY YELLOWTAIL</i>	29.50
TEMAKI HONNIN TRADITIONAL HOME STYLE HAND ROLLS <i>2 EA. OF TUNA, SALMON, YELLOWTAIL, WHITE FISH & SILVER SKIN FISH</i>	35.00
MAKI ASSORTED ROLLS	
COMBO 1 MACKEREL, CALIFORNIA INSIDE OUT & TUNA.....	16.50
COMBO 2 YELLOWTAIL, CALIFORNIA INSIDE OUT & SALMON.....	18.75
COMBO 3 SALMON SKIN, FRESH WATER EEL & SPICY SCALLOP	23.75
SUSHI 7 PIECES & 1 ROLL.....	25.50
SUSHI DELUXE 10 PIECES & 1 ROLL	34.00
SASHIMI 12 PIECES	30.25
SASHIMI DELUXE 18 PIECES.....	35.75
SUSHI SASHIMI COMBINATION.....	39.50
ISE EBI SASHIMI WHOLE MAINE LOBSTER SASHIMI.....	47.00
BLUE RIBBON SPECIAL VERY SPECIAL PLATTER.....	145.00
TOSHI'S CHOICE OMAKASE..... (MINIMUM PER PERSON)	85.00

POULTRY

GRILLED ½ CHICKEN <i>BOK CHOI, ROAST POTATO & TERIYAKI SAUCE</i>	26.00
DUCK BREAST <i>ASIAN BROCCOLI, CAULIFLOWER PUREE & ORANGE TERIYAKI</i>	32.00
FRIED CHICKEN "BLUE RIBBON STYLE" <i>WASABI & HONEY</i>	26.00
VEGETABLE TEMPURA <i>ASSORTED VEGETABLES</i>	22.00

TEMPURA & FRYER

VEGETABLES

WILD MUSHROOM ROAST <i>SEA SALT & HERBS</i>	24.00
UN-FRIED RICE <i>BROWN RICE, STEAMED VEGETABLES, POACHED EGG & SCALLIONS</i>	25.00
SAIKYOYAKI BROILED MISO CURED BLACK COD	35.25
UNADON BROILED EEL, RICE & PICKLES	27.00

YAKIMONO BROILED DISHES

HAKOZUSHI BOX SUSHI

MAGURO AVOCADO TUNA & AVOCADO	16.50
UNAGI AVOCADO EEL & AVOCADO	17.75
SMOKED SAKE & SHISO SMOKED SALMON	16.25
SMOKED HAMACHI SHITAKE SMOKED YELLOWTAIL & SHITAKE	17.75

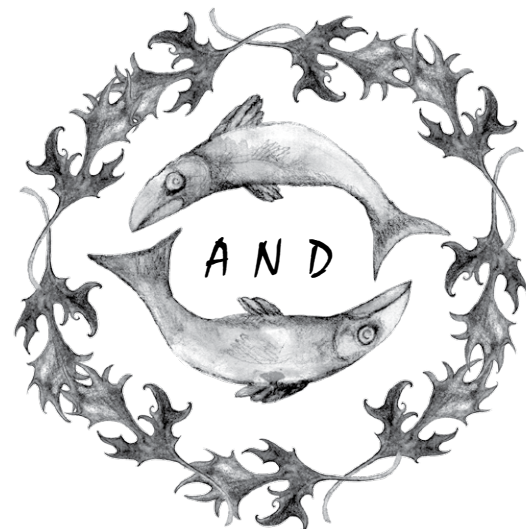
MAKI SPECIAL ROLLS

CALIFORNIA	
WITH KANIKAMA CRABSTICK	6.50
WITH BLUE CRAB INSIDE OUT	10.75
WITH KING CRAB INSIDE OUT	19.25
SPICY TUNA & TEMPURA FLAKES CUCUMBER	10.00
ENOKI & HAMACHI YELLOWTAIL & STRAW MUSHROOMS	10.25
KYURI SPECIAL EEL, CRABSTICK, CUCUMBER & AVOCADO	13.25
SAKE KAWA SALMON SKIN	9.00
BLUE RIBBON 1/2 LOBSTER, SHISO & BLACK CAVIAR	26.50
NEGI HAMA YELLOWTAIL & SCALLION	8.25
DRAGON EEL, AVOCADO & RADISH SPROUTS	18.25
NIJI SEVEN COLOR RAINBOW	24.25
SPICY CRAB ROLL BLUE CRAB & SHISO	11.75
YASAI MIXED VEGETABLES	9.25
KARAI KAIBASHIRA SPICY SCALLOP & SMELT ROE	13.25
SAKANA SAN SHU YELLOWTAIL, TUNA & SALMON	12.75
TOSHI SPECIAL SALMON SKIN SPECIAL	13.00
SAKE IKURA SALMON & SALMON ROE	14.00
SPICY LOBSTER ROLL	13.75
EBI TEMPURA FRIED SHRIMP, RADISH SPROUTS & AVOCADO	11.25
KAKI FRI FRIED OYSTERS & LETTUCE	15.50
SAKE & SAKE KAWA SALMON, SALMON SKIN, CUCUMBER, BURDOCK	18.25

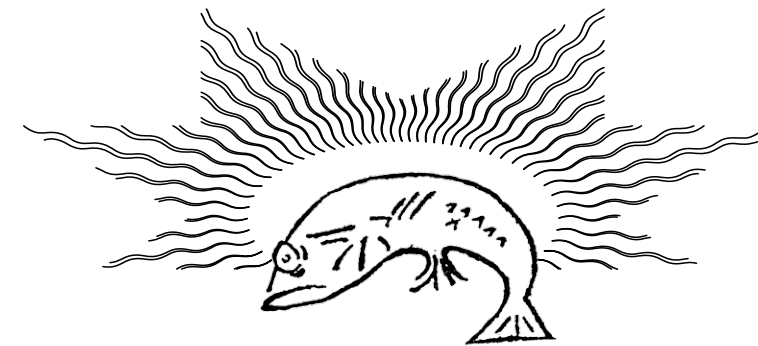
YASAI VEGETABLE ROLLS

YAMA GOBO SMALL BURDOCK	6.50
NORIMAKI SQUASH	6.50
STRING BEAN	6.50
ASPARAGUS	7.25
SHITAKE BLACK MUSHROOM	7.25
HORENSO SPINACH	6.50
NINJIN CARROT	6.50
ENOKI STRAW MUSHROOM	7.25
KYURI CUCUMBER	6.50
AVOCADO	7.25
NATTO FERMENTED BEANS	6.50

SUSHI



SASHIMI



TAIHEIYO PACIFIC OCEAN

BINNAGA ALBACORE	4.75
UNI SEA URCHIN	7.75
EBI COOKED SHRIMP	3.50
TAKO OCTOPUS	4.25
KAIBASHIRA SEA SCALLOP	5.50
MIRUGAI GIANT CLAM	7.25
MADAI JAPANESE RED SNAPPER	4.75
IKE JIME ANAGO BABY SEA EEL	6.00
KURAGE JELLYFISH	4.00
MASAGO SMELT ROE	4.00
HAMACHI YELLOWTAIL	5.25
KANPACHI AMBERJACK	7.25
SMOKED HAMACHI SMOKED YELLOWTAIL	6.50
KANIKAMA CRABSTICK	3.00
KING CRAB	7.50
KANI BLUE CRAB	5.50
ARCTIC CHAR	4.50
TAMAGO SWEET EGG	3.00

TAISEIYO ATLANTIC OCEAN

SAKE SALMON	4.75	
SMOKED SAKE SMOKED SALMON	5.25	
YAKI SALMON SEARED	5.25	
HIRAME FLUKE	4.50	
ENGAWA FLUKE FIN	4.50	
HON MAGURO BLUE FIN TUNA		M/P
MAGURO TUNA	5.00	
SAWARA SPANISH MACKEREL	4.50	
MUSHI ISE EBI COOKED LOBSTER	7.50	
AOYAGI ORANGE CLAM	4.00	
YARIIKA SQUID	5.25	
SABA MACKEREL		M/P
IWASHI SARDINES		M/P
UNAGI FRESH WATER EEL	4.75	
IKURA SALMON ROE	5.25	
HAMAGURI LITTLE NECK CLAM	3.50	
KARAI ISE EBI SPICY LOBSTER WITH EGG WRAPPER	7.25	



EXTRAS

UDAMA QUAIL EGG	+\$1.25	MASAGO SMELT ROE	+\$3.25	AVOCADO	+\$1.00	KYURI CUCUMBER	+\$0.75	SHISO MINT LEAF	+\$1.00
SPICY SMELT ROE	+\$1.50	INSIDE OUT	+\$1.00	MAKI ROLL	+\$3.00	TEMAKI HANDROLL	+\$2.00		

APPETIZERS

NEGIMAKI	13.75
<i>BROILED BEEF WITH SCALLION & ENOKI MUSHROOMS</i>	
BONSAI TREE	10.50
<i>CRABSTICK, AVOCADO, MASAGO & KAIWARE WRAPPED IN CUCUMBER</i>	
CHAWAN MUSHI	11.50
<i>STEAMED EGG CUSTARD WITH SHRIMP, UNAGI, SHITAKE & WATERCRESS</i>	
EDAMAME	7.50
<i>STEAMED SOY BEANS WITH SEA SALT</i>	
UNA KYU	12.00
<i>EEL WRAPPED IN CUCUMBER</i>	
PHOENIX	13.75
<i>MIXED VEGETABLES WRAPPED IN CUCUMBER & TOPPED WITH AVOCADO</i>	
SHUMAI	9.50
<i>HOME MADE PORK DUMPLINGS</i>	
EBI SHUMAI	11.25
<i>HOME MADE SHRIMP DUMPLINGS</i>	
OSHINKO	9.25
<i>ASSORTED PICKLES</i>	
HIJIKI	6.00
<i>SEAWEED WITH SESAME</i>	
HAMACHI TATAKI	16.00
<i>YELLOWTAIL TARTARE WITH QUAIL EGG</i>	
SAKE TATAKI	14.25
<i>SALMON TARTARE WITH QUAIL EGG</i>	
USUZUKURI	19.75
<i>THINLY SLICED FLUKE WITH VINEGAR SAUCE</i>	
KANPACHI USUZUKURI	23.00
<i>THINLY SLICED AMBERJACK WITH YUZU PEPPER</i>	
DYNAMITE	17.50
<i>SEA SCALLOP WITH MUSHROOM & SMELT ROE</i>	
GINDARA SAIKYOYAKI	18.25
<i>MISO MARINATED BLACK COD</i>	
NUTA AE	10.75
<i>WHITE FISH, SCALLION & MUSTARD MISO</i>	
YAMAIMO SENGIRI	10.75
<i>THINLY SLICED MOUNTAIN YAM</i>	

SMOKED PORK BELLY KUSHI YAKI	4.50
<i>PICKLED ONIONS & BABY WATERCRESS</i>	
YAMAKAKE	19.25
<i>GRATED MOUNTAIN YAM WITH TUNA</i>	
TAKO SUMISO	13.25
<i>OCTOPUS SASHIMI & MISO VINEGAR SAUCE</i>	
YAKI HAMA	14.00
<i>BAKED CLAMS WITH MISO BUTTER</i>	
BEEF MARROW	16.00
<i>SEA SALT, SHAVED BONITO & TERIYAKI SAUCE</i>	
OSHITASHI HORENISO	6.75
<i>SPINACH & NAPA CABBAGE WITH DASHI</i>	
IKA SHOGA	13.75
<i>SAUTEED SQUID WITH GINGER, GARLIC & CILANTRO</i>	

SUNOMONO

KANI SUNOMONO	17.25
<i>BLUE CRAB WRAPPED IN CUCUMBER WITH VINEGAR SAUCE</i>	
KING CRAB SUNOMONO	23.00
<i>WRAPPED IN CUCUMBER WITH VINEGAR SAUCE</i>	
KAI MORIAWASE SUNOMONO	22.00
<i>CLAMS IN VINEGAR SAUCE</i>	
KURAGE SUNOMONO	10.00
<i>JELLYFISH IN VINEGAR SAUCE</i>	
MIXED SUNOMONO	15.50
<i>ASSORTED SEAFOOD IN VINEGAR SAUCE</i>	
TAKO SUNOMONO	13.25
<i>OCTOPUS IN VINEGAR SAUCE</i>	

OSUIMONO soups

MISO	5.50
YASEI KINOKO MISO WILD MUSHROOM MISO	7.00
YASAI SHOGA VEGETABLES WITH FRESH GINGER	8.25
AKADASHI SPECIAL MISO SOUP	7.50
KINOKO WILD MUSHROOMS	9.00
HAMASUI CLAM SOUP	15.50
KARAI SAKANA SPICY SEAFOOD	16.50
OX TAIL ODEN DAIKON & HOT MUSTARD	16.00