

APPETIZERS

| | |
|---|---------------------|
| Miso Soup Dashi & Fresh Shiro Miso | 7 |
| Edamame Sea Salt or Spicy | 9 |
| Shishito Peppers | 14 |
| Crispy Brussel Sprouts Sesame Furikake | 16 |
| Niku Dango A5 Wagyu Meatball with Truffle Teriyaki | 16 |
| Cauliflower Tempura Sweet Miso | 18 |
| Yaki Sea Scallop Miso Butter | 20 |
| Wagyu Gyoza A5 Wagyu Gyoza with Chili Tobanjan | 24 |
| Crispy Shrimp Tempura Wasabi Mayo | 26 |
| *Crispy Rice Spicy Tuna, Avocado & Truffle Eel Sauce | 26 |
| Gindara Saikyo Yaki Miso Marinated Black Cod | 32 |
| Blue Ribbon Fried Chicken Wings | 4 for 19 8 for 36 |
| Chili Sauce & Wasabi Honey | |

SALADS & YASAI

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|--|----|
| Wakame Seaweed & Sesame Dressing | 9 |
| Spicy Bean Sprouts Chili Paste & Scallions | 9 |
| Spicy Cucumber Sour Cream, Garlic & Habanero | 9 |
| Cucumber Sunomono Ponzu & Sesame | 11 |
| Tofu & Seaweed Ginger Ponzu & Soy | 12 |
| House Salad Avocado & Carrot Ginger Dressing | 15 |
| Una-Kyu Fresh Water Eel with Cucumber Wrap & Sesame | 22 |
| Tako Sunomono Octopus & Vinegar Sauce | 22 |
| Blue Crab Sunomono Cucumber & Vinegar Sauce | 22 |

SUSHI BAR SPECIALS

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|---|----|
| *Hamachi Usuzukuri Thinly Sliced Yellowtail, Serrano & Ponzu | 28 |
| *Kanpachi Usuzukuri Thinly Sliced Amberjack & Yuzu Pepper | 26 |
| *Fluke Usuzukuri Thinly Sliced Fluke & Vinegar Sauce | 24 |
| *Maguro Zuke Soy Marinated Tuna, Shallots & Onion Ponzu | 24 |
| *Salmon Tartare Quail Egg, Scallion & Tamari | 18 |
| *Tuna Tartare Quail Egg, Scallion & Tamari | 20 |

CHEF'S CHOICE PLATTERS

| | |
|--|-----|
| *Sushi 7 Pieces Assorted Sushi & 1 Roll | 36 |
| *Sushi Deluxe 10 Pieces Assorted Sushi & 1 Roll | 48 |
| *Sashimi 12 Pieces Assorted Sashimi | 42 |
| *Sashimi Deluxe 18 Pieces Assorted Sashimi | 52 |
| *Sushi-Sashimi Combination | 52 |
| Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi & Choice of 1 Roll | |
| *Blue Ribbon Platter Chef's Choice Special Selection of Sushi, Sashimi & Rolls for 2-4 people | 280 |



SUSHI & SASHIMI

TAIHEIYO PACIFIC OCEAN

| | |
|--------------------------------------|----|
| *Masu-No-Suke King Salmon | 12 |
| *Zuwaigani Snow Crab | 12 |
| *Botan Ebi Raw Sweet Prawn | 12 |
| *Hamachi Yellowtail | 9 |
| *Kanpachi Amberjack | 9 |
| *Hamachi & Serrano Pepper | 9 |
| *Madai Japanese Red Snapper | 9 |
| Tako Octopus | 8 |
| Kani Blue Crab | 8 |
| *Kaibashira Sea Scallop | 8 |
| *Masago Smelt Roe | 6 |
| Ebi Cooked Shrimp | 6 |
| *Binnaga Albacore | 6 |
| Tamago Sweet Egg | 5 |
| Kanikama Crabstick | 5 |

TAISEIYO ATLANTIC OCEAN

| | |
|---|----|
| *Otoro Blue Fin Tuna Belly | 18 |
| Mushi Ise Ebi Cooked Lobster | 14 |
| Karai Ise Ebi Spicy Lobster Gunkan | 10 |
| Anago Salt Water Eel | 10 |
| *Ikura Salmon Roe | 10 |
| *Maguro Tuna | 9 |
| *Sake Toro Seared Salmon Belly | 8 |
| *Hirame Fluke | 8 |
| *Maguro Zuke Soy Marinated Tuna | 7 |
| *Umi Iwana Arctic Char | 7 |
| *Yaki Salmon | 7 |
| *Sake Salmon | 7 |
| Unagi Fresh Water Eel | 7 |
| *Shime Saba Cured Mackerel | 6 |

MAKI

| | |
|--|----|
| *Blue Ribbon 1/2 Lobster, Shiso & Black Caviar | 32 |
| *Dragon Eel, Avocado & Radish Sprouts | 26 |
| *Niji Seven Color Rainbow | 26 |
| *California | |
| with Kanikama Crabstick | 12 |
| with Blue Crab Inside Out | 18 |
| with Lobster Inside Out | 26 |
| *Negi Toro Bluefin Tuna & Scallion | 19 |
| Kyuri Special Eel, Crabstick, Cucumber & Avocado | 19 |
| *Sake Ikura Salmon & Salmon Roe | 19 |
| *Spicy Lobster Roll | 19 |
| *Karai Kaibashira Spicy Scallop & Smelt Roe | 19 |
| *Spicy Crab Roll Blue Crab & Shiso | 19 |
| *Ebi Tempura Fried Shrimp, Radish Sprouts & Avocado | 18 |
| *Sakana San Shu Yellowtail, Tuna, Salmon & Scallion | 16 |
| *Spicy Tuna & Tempura Flakes Cucumber | 16 |
| *Negi Hama Yellowtail & Scallion | 15 |
| *Salmon & Avocado Roll | 15 |
| Tanner Roll Avocado & Cucumber | 15 |

YASAI VEGETABLE ROLLS

| | | | |
|--------------------------------|----|--------------------------------------|----|
| Yama Gobo Small Burdock | 11 | Avocado | 12 |
| Norimaki Squash | 11 | Takuwan Pickled Radish | 11 |
| Shiitake Black Mushroom | 11 | Ume Shiso Pickled Plum, Shiso | 13 |

EXTRAS

Avocado +\$2 Cucumber +\$1 Serrano +\$1 Shiso +\$1
Scallions +\$1 Kaiware +\$1 *Spicy Masago +\$2

MAINS

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|--|----|
| *8oz. Prime Zabuton Steak Black Pepper Miso | 42 |
| *6oz. Filet of Beef Black Truffle Sauce | 48 |
| *8oz Yaki Salmon Grilled Salmon with Bok Choy & Teriyaki Sesame Sauce | 38 |
| Chicken Teriyaki 1/2 Chicken with Broccolini | 38 |



KAGOSHIMA A5 WAGYU TEPPAN STYLE

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|---|--------|
| *2oz. Japanese A5 Wagyu Truffle Salt | 52 |
| *4/8oz. Japanese A5 Wagyu Ponzu & Scallion | 98/168 |

SIDES

Broccolini 9 White Rice 3 Bok Choy 9

*Items are raw or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, if you have certain medical conditions. Before placing your order, please inform your server of any food allergy.

WINE

SPARKLING

| | | |
|---|----|-----|
| Pere Mata , Cupada Rose, Cava | GL | BTL |
| Raventos , Blanc de Blancs, Cava | 14 | 58 |
| Le Mesnil , Blanc de Blancs, Champagne | 15 | 65 |
| Louis Roederer , Collection 242, Brut, Champagne NV | 25 | 115 |
| Bereche & Fils , Brut Reserve, Champagne NV | | 140 |
| Billecart Salmon , Brut Rose, Champagne NV | | 140 |
| Egly-Ouriet , Grand Cru, Brut, Champagne NV | | 200 |
| Roses de Jeanne , La Haut Lemblee, Blanc de Blancs, Champagne 2018 | | 250 |
| Ulysse Collin , Les Roises, Blanc de Blancs, Champagne 2016 | | 250 |
| La Closerie , Grand Cru, Extra Brut, Champagne NV | | 425 |
| | | 500 |

WHITE

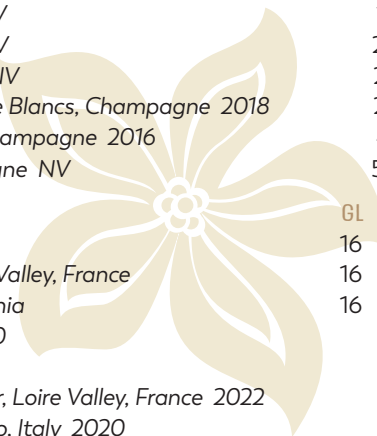
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|--|----|-----|
| Assyrtiko Atma, Naoussa, Greece | GL | BTL |
| Sauvignon Blanc Domaine De Reuilly, Loire Valley, France | 16 | 64 |
| Chardonnay Scott Family, Monterey, California | 16 | 64 |
| Aligote Langoureaux, Burgundy, France 2020 | | 45 |
| Vermentino Spinetta, Tuscany, Italy 2022 | | 45 |
| Chenin Blanc Lambert, Clos de Midi, Saumur, Loire Valley, France 2022 | | 50 |
| Garganaga Inama, Foscari, Soave Classico, Italy 2020 | | 52 |
| Albarino Terras Gauda, O Rosal, Rias Baixas, Spain 2022 | | 60 |
| Chardonnay Jordan, Russian River, Sonoma, California 2021 | | 70 |
| Sauvignon Blanc Riffault, Sancerre, Loire Valley, France 2022 | | 90 |
| Chardonnay Christian Moreau, Chablis, Burgundy, France 2022 | | 90 |
| Chardonnay Domaine Paul Pernot, Cote d'Or, Burgundy, France 2022 | | 90 |
| Chardonnay Latour Giraud, Charles Maxime, Meursault, Burgundy, Fr. 2020 | | 165 |

RED

| | | |
|--|----|-----|
| Barbera d'Alba G.D. Vajra, Piedmont, Italy | GL | BTL |
| Grenache Blend Chateau Beauchene, Cotes du Rhone, France | 14 | 56 |
| Pinot Noir Chalk Hill, Sonoma Coast, California | 14 | 56 |
| Syrah Owen Roe, Ex Umbris, WA 2020 | 15 | 60 |
| Cabernet Franc Olga Raffault, Les Picasses, Chinon, Loire Valley, France 2017 | | 50 |
| Tempranillo Bodegas Roda, Sela, Rioja, Spain 2018 | | 70 |
| Merlot Blend Brown Estate, Chaos Theory, Napa, California 2021 | | 72 |
| Frappato Occhipinti, Sicily, Italy 2019 | | 90 |
| Pinot Noir St Innocent, Temperance Hill, Willamette Valley, Oregon 2018 | | 90 |
| Pinot Noir Hirsch, Bohan Dillon, California 2021 | | 99 |
| Nebbiolo Produttori, Torre, Barbaresco, Piedmont, Italy 2019 | | 100 |
| Nebbiolo Vietti, Castiglione, Barolo, Piedmont, Italy 2019 | | 100 |
| Cabernet Sauvignon Heitz Cellars, Napa Valley, California 2018 | | 135 |
| Cabernet Sauvignon Shafer, One Point Five, Napa Valley, CA 2021 | | 140 |
| | | 300 |

ROSE

| | | |
|---|----|-----|
| Grenache Gris Fontsaite, Corbieres, France | GL | BTL |
| Mourvedre Blend Domaine Tempier, Bandol, France 2021 | 14 | 56 |
| | | 100 |



COCKTAILS

BLUE RIBBON CLASSICS \$19

- Lychee Martini** Japanese Vodka, Lychee, Chambord
- Ginza** Japanese Gin, Tequila, Cucumber, Honey, Lime
- Freddy** Mezcal, Ginger, Honey, Lemon, Habanero
- Sake Tini** Japanese Vodka, Blue Ribbon Nama Genshu
- Getsu** Japanese Whisky, Demerara, Bitters
- Ka** Tequila, Yuzu, Vanilla, Lime, Habanero, Li Hing Salt
- Sui** Japanese Gin, Bitter Bianco, Vermouth Blanc, Nori
- Do** Japanese Vodka, Elderflower, Shiso, Orange, Lemon Ginger Beer



JAPANESE WHISKY

| | | | |
|-------------------------------------|----|-----------------------------------|-----|
| Akashi White Oak | 14 | Suntory Toki | 14 |
| Akashi White Oak Single Malt | 32 | Mars Iwai | 14 |
| Nikka Days | 16 | Mars Iwai Tradition | 18 |
| Nikka From the Barrel | 20 | Kaiyo Cask Strength | 28 |
| Nikka Coffey Grain | 20 | Kurayoshi 8yr Sherry Cask | 30 |
| Nikka Coffey Malt | 22 | Yamazaki 12yr | 50 |
| Nikka Yoichi Single Malt | 30 | Yamazaki 18yr | 140 |
| Nikka Miyagikyo Single Malt | 30 | Hibiki Harmony | 28 |
| Nikka Taketsuru Pure Malt | 22 | Hibiki LTO Blossom Harmony | 55 |
| Matsui Mizunara Cask | 22 | Hibiki 21yr | 175 |
| Matsui Sakura Cask | 22 | Hakushu Malt 12yr | 40 |
| Matsui Peated | 22 | Hakushu Malt 18yr | 130 |

SAKE

JUNMAI

| | | | |
|---|----|----|-----|
| Blue Ribbon "True Brew" Light Fruit & Dry 500ml | SM | LG | BTL |
| Akitabare "Northern Skies" Semi Dry, Plum, Lemon 720ml | 14 | 26 | 65 |
| Ohyama "Big Mountain" Rich, Pear, Caramel 300ml | 13 | 23 | 70 |
| | | | 35 |

JUNMAI GINJO

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|---|----|----|-----|
| Blue Ribbon "Special Brew" Light, Smooth, Refreshing 500ml | SM | LG | BTL |
| Ohyama Ginsuika "Water Flower" Light, Smooth, Refreshing 500ml | 17 | 34 | 75 |
| Dewazakura "Green Ridge" Floral, Cherry Blossoms, Pear 300ml | 15 | 27 | 65 |
| Heavensake "Urakasumi" Rich, Smooth, Balanced 720ml | | | 35 |
| | | | 115 |

JUNMAI DAIGINJO

| | | | |
|--|----|----|-----------|
| Blue Ribbon "Premium Brew" Medium Dry, Light & Floral Aroma 500ml | SM | LG | BTL |
| Wakatake Onikoroshi "Demon Slayer" Balanced, Silky & Tropical 720ml | 19 | 36 | 85 |
| Wakatake Onikoroshi "Demon Slayer" Balanced, Silky & Tropical 1.8L | 16 | 27 | 135 |
| Kamotsuru "Tokusei Gold" Fresh, Strawberry, Banana 180ml | | | 260 |
| Soto "Super Premium" Dry, Apple, Cucumber, Melon 300ml | | | 35 |
| Hakkaisan "Snow Aged" Round, Melon, Green Apple 720ml | | | 50 |
| Kubota "Manjyu" Subtle, Crisp, Apple, Pear 720ml | | | 200 |
| Otokoyama "Man's Mountain" Balanced, Chocolate, Pineapple 720ml | | | 230 |
| Dassai 39 Velvet, Smooth, Honeydew 300ml | | | 400 |
| Dassai 23 Floral, Grapes, Strawberries 300ml / 720ml | | | 70 |
| Dassai Beyond Mineral, Velvety 720ml | | | 135 / 250 |
| | | | 1300 |

NIGORI UNFILTERED

| | | | |
|--|----|----|-----|
| Dassai 45 Nigori Rich & Creamy 300ml | SM | LG | BTL |
| Blue Ribbon "Cloudy Brew" Light & Smooth, Subtle Fruit Flavor 500ml | 13 | 25 | 60 |
| Farthest Star Sake "Mountains On The Moon" Creamy & Light 207ml | | | 20 |

NAMA UNPASTEURIZED

| | | | |
|--|----|----|-----|
| Blue Ribbon Genshu "Undiluted" 200ml | SM | LG | BTL |
| Narutotai Genshu "Red Snapper" Bright, Zesty, Velvety & Dry 720ml | | | 20 |
| | | | 90 |

DESSERT WINE & SAKE

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|--|----|
| Choya Umeshu Plum Wine | GL |
| Tsukasabotan Yamayuzu "Mountain Yuzu" | 10 |
| | 14 |

HOT SAKE CARAFE

| | |
|-----------------------------|----|
| Otokoyama Kimoto 8oz | 19 |
|-----------------------------|----|

BEER

| | | | |
|-------------------------------------|----|---|----|
| Asahi "Super Dry" Lager 12oz | 8 | Orion Okinawan Lager 21oz | 18 |
| Hitachino "White Ale" 11oz | 14 | Hitachino "Red Ric Ale" 11oz | 14 |
| Hitachino "Yuzu Lager" 11oz | 14 | Jack's Abby House Lager 16oz | 8 |
| Hitachino "IPA" 11oz | 14 | Mighty Squirrel Cloud Candy IPA 16oz | 12 |

SOFT DRINKS

| | | | |
|--|---|---|---|
| Coca Cola, Diet Coke, Sprite | 4 | Yuzu Lemonade | 4 |
| Fever Tree Tonic, Ginger Ale, Club Soda | 4 | Bottled Water Sparkling or Still | 9 |