

APPETIZERS

Miso Soup Dashi & Fresh Shiro Miso	7.5
Edamame Sea Salt or Spicy	9.5
Cauliflower Tempura Sweet Miso	16
Shrimp Tempura Wasabi Mayo	24
Shishito Peppers	14
Yaki Sea Scallop Skewer & Miso Butter	16
Blue Ribbon Fried Chicken Wings	4 for 18 8 for 34
Chili Sauce & Wasabi Honey	

SALADS & YASAI

House Salad Avocado & Carrot Ginger Dressing	15
Tofu & Seaweed Ginger Ponzu & Soy	15
Wakame Seaweed & Sesame Dressing	9
Cucumber Sunomono Ponzu & Sesame	11
King Crab Sunomono Cucumber & Vinegar Sauce	28
Blue Crab Sunomono Cucumber & Vinegar Sauce	22
Mixed Sunomono Assorted Seafood & Vinegar Sauce	16.5
Tako Sunomono Octopus & Vinegar Sauce	15
Spicy Bean Sprouts Chili Paste & Scallions	10
Spicy Cucumber Sour Cream, Garlic & Habanero	11

SUSHI BAR SPECIALS

*Crispy Rice Spicy Tuna, Serrano Pepper & Eel Sauce	24
*Fluke Usuzukuri Thinly Sliced Fluke & Vinegar Sauce	24
*Kanpachi Usuzukuri Thinly Sliced Amberjack & Yuzu Pepper	26
*Hamachi Usuzukuri Thinly Sliced Yellowtail, Serrano & Ponzu	25
*Hamachi Tartare Yellowtail Tartare with Quail Egg	18
*Sake Tartare Salmon Tartare with Quail Egg	17
*Tuna Tartare Tuna Tartare with Quail Egg	18

CHEF'S CHOICE PLATTERS

*Sushi 7 Pieces Assorted Sushi & 1 Roll	34
*Sushi Deluxe 10 Pieces Assorted Sushi & 1 Roll	42
*Sashimi 12 Pieces Assorted Sashimi	38
*Sashimi Deluxe 18 Pieces Assorted Sashimi	48
*Sushi-Sashimi Combination	51
Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi & Choice of 1 Roll	
*Blue Ribbon Platter Very Special Platter	200

*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, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.



SUSHI & SASHIMI

TAIHEIYO PACIFIC OCEAN

*Binnaga Albacore	6
*Uni Sea Urchin	10.5
Ebi Cooked Shrimp	5
Tako Octopus	5.5
*Kaibashira Sea Scallop	7
*Madai Japanese Red Snapper	5.5
*Masago Smelt Roe	5.75
*Hamachi Yellowtail	6
*Kanpachi Amberjack	7
Kanikama Crabstick	4
King Crab	M/P
Kani Blue Crab	7
Tamago Sweet Egg	5
*Masu-No-Suke King Salmon	10.25
*Hamachi & Serrano Pepper	6.25

TAISEIYO ATLANTIC OCEAN

*Sake Salmon	6
*Yaki Salmon Seared	6.5
*Hirame Fluke	6
*Engawa Fluke Fin	5.75
*Maguro Tuna	5.5
*Sawara Spanish Mackerel	5.5
Mushi Ise Ebi Cooked Lobster	9
*Yariika Squid	5.25
Unagi Fresh Water Eel	7
*Ikura Salmon Roe	7
Karai Ise Ebi Spicy Lobster with Egg Wrapper	10
*Sake Toro Seared Salmon Belly	6
*Otoro Blue Fin Tuna Belly	18
*Iwana Arctic Char	6

EXTRAS

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



OMAKASE 145 MIN PER PERSON

Chef's Choice



MAKI

*California		
with Kanikama Crabstick		11
with Blue Crab Inside Out		15
with Lobster Inside Out		29
*Spicy Tuna & Tempura Flakes Cucumber		14
*Enoki & Hamachi Yellowtail & Straw Mushrooms		14
Kyuri Special Eel, Crabstick, Cucumber & Avocado		17
Sake Kawa Salmon Skin		12
*Blue Ribbon 1/2 Lobster, Shiso & Black Caviar		29
*Negi Hama Yellowtail & Scallion		13
*Dragon Eel, Avocado & Radish Sprouts		23
*Niji Seven Color Rainbow		27
*Spicy Crab Roll Blue Crab & Shiso		15.5
*Salmon & Avocado Roll		13
*Karai Kaibashira Spicy Scallop & Smelt Roe		18.5
*Sakana San Shu Yellowtail, Tuna & Salmon		16
*Sake Ikura Salmon & Salmon Roe		18
*Spicy Lobster Roll		19
*Ebi Tempura Fried Shrimp, Radish Sprouts & Avocado		16
*Spider Roll Softshell Crab Tempura, Masago & Cucumber		22
*Kaki Fri Fried Oyster & Lettuce		18.5
Tanner Roll Avocado & Cucumber		12

YASAI VEGETABLE ROLLS

Yama Gobo Small Burdock	11	Avocado	12
Norimaki Squash	11	Natto Fermented Beans	11
Shiitake Black Mushroom	11	Takuwan Pickled Radish	11
Enoki Straw Mushroom	11	Ume Shiso Pickled Plum, Shiso	13

MAINS

*8oz. Prime Zabuton Black Pepper Miso	36
*6oz. Filet of Beef Black Truffle Sauce	48
*12oz. Prime NY Strip Steak Sansho Butter	56
Atlantic Salmon Yuzu Beurre Blanc & Bok Choy	34
Chicken Teriyaki 1/2 Chicken with Broccolini	32



MIYAZAKI A5 WAGYU TEPPAN STYLE

*2oz. Japanese A5 Wagyu Truffle Salt	48
*4/8oz. Japanese A5 Wagyu Daikon, Ponzu & Scallion	92/160

SIDES

Broccolini	11	White Rice	3	Bok Choy	11
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WINE BY THE GLASS

WHITE

	GL	BTL
Chablis <i>Domaine Savary, Burgundy, France</i>	13	52
Sancerre <i>Philippe Raimbault, Apud Sarracum, Loire Valley, France</i>	14	60
Riesling <i>Sybille Kuntz, Qualitätswein Trocken, Mosel, Germany</i>	13	56
Chardonnay <i>Lo-Fi Wines, Santa Barbara, CA</i>	15	67

RED

Cabernet Franc <i>Lo-Fi Wines, Santa Barbara, CA</i>	15	67
Cabernet Sauvignon <i>Scholar & Mason, Napa Valley, CA</i>	17	77
Grenache Blend <i>Ermitage du Pic Saint Loup, Languedoc, France</i>	11	45
Pinot Noir <i>Bench, Sonoma Coast, CA</i>	13	52

ROSE

La Croix du Prieur <i>Provence, France</i>	11	42
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SPARKLING

Albet i Noya <i>Penedes, Spain</i>	11	42
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BEER

BOTTLES & CANS

Asahi "Super Dry" Lager , <i>Japan</i>	21 oz Btl	11
Sapporo Lager , <i>Japan</i>	12 oz Btl	8
Echigo "Koshihikari" Rice Lager , <i>Japan</i>	12 oz Btl	10
Hitachino Nest White Ale , <i>Japan</i>	12 oz Btl	12



WHISKY



Suntory Toki <i>Japan</i>	15
lichiro's Malt <i>Japan</i>	24
Kaiyo Cask Strength <i>Japan</i>	25
Akashi White Oak Single Malt <i>Japan</i>	26
Takamine 8yr <i>Japan</i>	28
Fuji Single Grain <i>Japan</i>	29
lichiros's Malt Limited Edition <i>Japan</i>	48

SOFT DRINKS

Soda	4	Fever Tree	4
Coca Cola, Diet Coke, Sprite		Club Soda, Gingerale, Ginger Beer, Tonic	
Hot or Iced Green Tea	4	Yuzu Lemonade	4



COCKTAILS

HOUSE SPECIALS \$16

Getsu

Whiskey, Demerara, Bitters

Ka

Arette Blanco Tequila, Yuzu, Vanilla, Habanero

Shiro

Gin, Dolin Blanc, Luxardo Bitter Bianco, Roasted Nori

Two Hands

Cynar, Cappelletti, Orange, Shiso, Cucumber, Ginger

BLUE RIBBON CLASSICS \$16

Lychee Martini

Haku Vodka, Lychee Puree

Sake-Tini

Haku Vodka, Blue Ribbon Junmai Ginjo, Cucumber

Yuzu-Hi

Shochu, St Germain, Yuzu

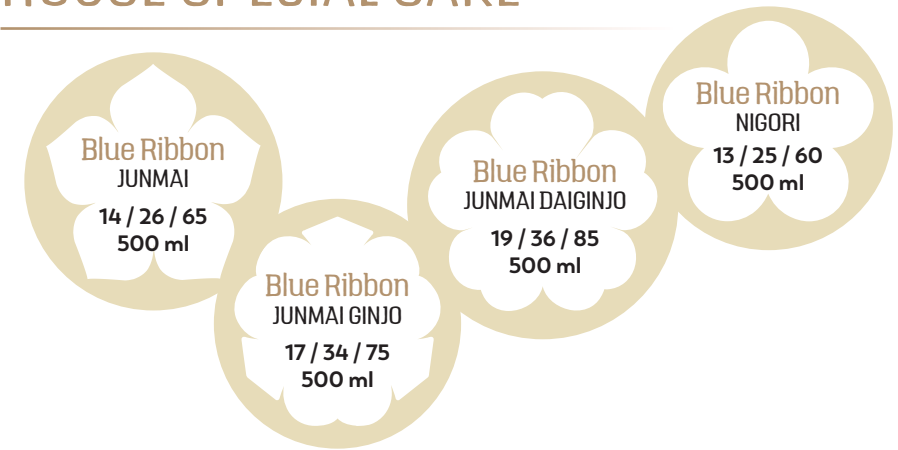


BLUE RIBBON SAKE FLIGHT 30

Junmai, Ginjo & Daiginjo



HOUSE SPECIAL SAKE



SAKE

JUNMAI

	SM	LG	BTL
Blue Ribbon Junmai "True Brew" <i>Light Fruit & Dry</i>	14	26	65
Wakaebisu "Ninja" <i>Light, Smooth, Hint of Apple & Pear</i>	9	17	67
Heavensake Junmai <i>Soft & Savory</i>	8	15	60
Sohomare "Heart & Soul" <i>Crisp, Balance of Umami & Acidity</i>	11	19	75

JUNMAI GINJO

Blue Ribbon Junmai Ginjo "Special Brew" <i>Light, Smooth, Refreshing</i>	17	34	75
Kokuryu "Black Dragon" <i>Smooth, Well Balanced, Hint of Caramel</i>	13	24	85
Ohyama Ginsuika "Water Flower" <i>Light, Smooth, Refreshing</i>	14	25	60
Heavensake Ginjo <i>Rich, Smooth, Balanced</i>	9	17	75

JUNMAI DAIGINJO

Blue Ribbon Daiginjo "Premium Brew" <i>Medium Dry, Light & Floral Aroma</i>	19	36	85
Soto "Super Premium" <i>Elegant & Smooth</i>	14	27	100
Heavensake Daiginjo <i>Delicate, Hint of Lush Tropical Fruit</i>	13	24	85
Wakatake Onikoroshi "Demon Slayer" <i>Balanced, Silky & Tropical</i>	15	27	110

NIGORI UNFILTERED

Blue Ribbon Nigori "Cloudy Brew" <i>Light & Smooth, Subtle Fruit Flavor</i>	13	25	60
Hitorimusume "Only Daughter" <i>Rich, Creamy & Savory</i>	12	22	66

NAMA UNPASTEURIZED

Narutotai "Red Snapper" <i>Bright, Zesty, Velvety & Dry</i>	12	22	77
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DESSERT SAKE

Choya Umeshu <i>Plum Wine</i>	10
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HOT SAKE

	SM	LG
Ozeki	11	19