SUSHI & SASHIMI

APPETIZERS

Miso Soup Dashi & Fresh Shiro Miso 7
Edamame Sea Salt or Spicy 9
Shishito Peppers 16
Crispy Brussel Sprouts Sesame Furikake 20
Cauliflower Tempura Sweet Miso 22
Yaki Sea Scallop Sea Scallops with Miso Butter 22
Niku Dango 6 Pieces Japanese A5 Wagyu Meatball 24
Crispy Shrimp Tempura Wasabi Mayo 28
Wagyu Gyoza 4 Pieces Japanese A5 Wagyu Gyoza 28
Hamachi Kama Broiled Yellowtail Collar with Ponzu 28
***Crispy Rice** Spicy Tuna, Avocado & Truffle Eel Sauce 32
Gindara Saikyo Yaki Miso Marinated Black Cod 34
Fried Chicken Wings 4 for 24 | 8 for 48
Chili Sauce & Wasabi Honey

SALADS & YASAI

Wakame Seaweed & Sesame Dressing 8
Spicy Bean Sprouts Chili Paste & Scallions 8
Cucumber Sunomono Ponzu & Sesame 16
Tofu & Seaweed Ginger Ponzu & Soy 16
Bonsai Tree Crabstick, Avocado, Masago & Cucumber with Ponzu 18
House Salad Avocado & Carrot Ginger Dressing 18
Tako Sunomono Octopus & Vinegar Sauce 24
Blue Crab Sunomono Cucumber & Vinegar Sauce 24

SUSHI BAR SPECIALS

***Salmon Tartare** Quail Egg, Scallion & Tamari 26
***Fluke Usuzukuri** Thinly Sliced Fluke & Vinegar Sauce 26
***Kanpachi Usuzukuri** Thinly Sliced Amberjack & Yuzu Pepper 26
***Tuna Tartare** Quail Egg, Scallion & Tamari 28
***Maguro Zuke** Soy Marinated Tuna, Shallots & Onion Ponzu 28
***Hamachi Usuzukuri** Thinly Sliced Yellowtail, Serrano & Ponzu 32
***Otoro Usuzukuri** Thinly Sliced Bluefin Tuna Belly, Serrano & Ponzu 48

CHEF'S CHOICE PLATTERS

***Sushi** 7 Pieces Assorted Sushi & 1 Roll 44
***Sushi Deluxe** 10 Pieces Assorted Sushi & 1 Roll 54
***Sashimi** 12 Pieces Assorted Sashimi 54
***Sashimi Deluxe** 18 Pieces Assorted Sashimi 64
***Sushi-Sashimi Combination** 64
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 **$80 add-on for additional guest** 320

TAIHEIYO PACIFIC OCEAN

***Masu-No-Suke** King Salmon 12
***Hamachi** Yellowtail 10
***Hamachi & Serrano Pepper** 10
***Kanpachi** Amberjack 9
***Zuwaigani** Snow Crab 9
***Madai** Japanese Red Snapper 8
***Kaibashira** Sea Scallop 8
Tako Octopus 8
Kani Blue Crab 8
***Masago** Smelt Roe 6
Ebi Cooked Shrimp 6
***Binnaga** Albacore 6
Tamago Sweet Egg 6
Kanikama Crabstick 6

TAISEIYO ATLANTIC OCEAN

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

MAKI

***Blue Ribbon** 1/2 Lobster, Shiso & Black Caviar 35
***Dragon** Eel, Avocado & Radish Sprouts 28
***Niji** Seven Color Rainbow 28
***California**
with Kanikama Crabstick 15
with Blue Crab Inside Out 22
with Lobster Inside Out 28
***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 19
***Sakana San Shu** Yellowtail, Tuna, Salmon & Scallion 19
***Spicy Tuna & Tempura Flakes** Cucumber 19
***Negi Hama** Yellowtail & Scallion 19
***Salmon & Avocado Roll** 19
Tanner Roll Avocado & Cucumber 15

YASAI MAKI VEGETABLE ROLLS

Yama Gobo Small Burdock 13
Norimaki Squash 13
Shiitake Black Mushroom 13
Avocado 14
Takuwan Pickled Radish 13
Ume Shiso Pickled Plum, Shiso 13

EXTRAS

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

MEAT

***6oz. Filet of Beef** Black Truffle Sauce 56
***8oz. Prime Bavette Steak** Black Pepper Miso 56
***8oz Yaki Salmon** Grilled Salmon with Bok Choy & Teriyaki 46
Chicken Teriyaki 1/2 Chicken with Broccolini 46
***Lamb Lollipop** Miso Butter Sweet Potato Puree, Pickled Shiitake 38

KAGOSHIMA A5 WAGYU TEPPAN STYLE

***2oz. Japanese A5 Wagyu** Truffle Salt 58
***4/8oz. Japanese A5 Wagyu** Ponzu & Scallion 98/168

SIDES

Sweet Potato Puree 9 **Broccolini** 9 **Bok Choy** 9 **White Rice** 3

*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

	GLS	BTL
Raventos, *Can Sumoi, Muntanya, Cava, Spain 2024*	15	65
Taittinger, *Brut La Francaise, Champagne, France NV*	25	115
Louis Roederer, *Collection 245, Brut, Champagne, France NV*		140
Bereche & Fils, *Brut Reserve, Champagne, France NV*		140
Billecart Salmon, *Brut Rose, Champagne, France NV*		200
Roses de Jeanne, *Val Vilaine, Champagne, France R22*		200
Marie-Courtin, *Eloquence, Blanc de Blancs, Champagne, France 2019*		250
La Closerie, *Les Beguines, Extra Brut, Champagne , France NV*		375
La Closerie, *Grand Cru, Extra Brut, Champagne, France NV*		500

WHITE

	GLS	BTL
Pinot Grigio *Frecciarossa, Lombardy, Italy 2024*	15	60
Sauvignon Blanc *Domaine De Reuilly, Loire Valley, France 2025*	18	72
Chardonnay *Manciat-Poncet, Burgundy, France 2024*	20	80
Vermentino *Spinetta, Tuscany, Italy 2024*		50
Chenin Blanc *Lambert, Loire Valley, France 2024*		55
Albarino *Terras Gauda, O Rosal, Rias Baixas, Spain 2024*		60
Chardonnay *Goisot, Cotes d'Auxerre, Burgundy, France 2022*		68
Assyrtiko Blend *Sigalas, Santorini, Greece 2023*		70
Chardonnay *Jordan, Russian River, Sonoma, California 2023*		80
Sauvignon Blanc *Roger Neveu, Sancerre, Loire Valley, France 2024*		99
Chardonnay *Marc Morey, Rully 1er Cru - Rabource, Burgundy, France 2022*		110
Chardonnay *De Montille, Clos du Chateau, Burgundy, France 2022*		120
Chardonnay *Billaud Simon, Chablis, Burgundy, France 2024*		125
Savagnin *Domaine du Pelican, Arbois, Jura, France 2021*		130
Chardonnay *Domaine Ganevat, Cuvee Florine, Cotes du Jura, France 2018*		145
Sauvignon Blanc *Boulay, Sancerre, Loire Valley, France 2024*		150
Chardonnay *Prieur, Clos du Mazeray, Meursault, Burgundy, France 2023*		360
Chardonnay *Gagnard, La Boudriotte, Chassagne 1er Cru, Burgundy, FR 2023*		400

RED

	GLS	BTL
Barbera d'Alba *G.D. Vajra, Piedmont, Italy 2025*	15	60
Grenache Blend *Chateau Beauchene, Cotes du Rhone, France 2022*	15	60
Pinot Noir *Carpe Diem, Anderson Valley, California 2023*	16	64
Tempranillo *Bodegas Roda, Sela, Rioja, Spain 2024*		72
Frappato *Occhipinti, Sicily, Italy 2021*		90
Zinfandel *Biale, Black Chicken, California 2021*		99
Pinot Noir *Hirsch, Bohan Dillon, California 2024*		100
Nebbiolo *Produttori, Torre, Barbaresco, Piedmont, Italy 2021*		100
Cabernet Sauvignon *Faust, Napa Valley, California 2022*		125
Nebbiolo *Vietti, Castiglione, Barolo, Piedmont, Italy 2021*		135
Pinot Noir *Ken Wright, Shea Vineyard, Willamette Valley, Oregon 2024*		145
Cabernet Sauvignon *Shafer, One Point Five, Napa Valley, California 2021*		300
Pinot Noir *Jobard, Les Pezerolles, Pommard 1er Cru, Burgundy, France 2022*		300

ROSE

	GLS	BTL
Grenache Blend *Maison Gutowski, IGT Mediterranee, France 2025*	15	60
Mourvedre Blend *Domaine Tempier, Bandol, France 2023*		100

COCKTAILS

BLUE RIBBON CLASSICS $20

Lychee Martini Haku Vodka, Lychee, Chambord
Ringo Monkey 47 Gin, Green Apple, Honey
Sakura Cherry Blossom inflused Roku Gin, Luxardo
Ginza Roku Gin, Tequila, Cucumber, Honey, Lime
Freddy Mezcal, Ginger, Honey, Lemon, Habanero
Sake Tini Haku Vodka, Nama Genshu Sake
Getsu Toki Whisky, Demerara, Bitters
Ka Tequila, Yuzu, Vanilla, Lime, Habanero, Li Hing Salt
Sui Roku Gin, Bitter Bianco, Vermouth Blanc, Nori
Do Haku Vodka, Shiso, Orange, Lemon, Ginger Beer
Espresso Martini Haku Vodka, Atomic Black Espresso, Baileys

SPIRIT-FREE COCKTAILS $16

SF No. 1 Passion Fruit & Yuzu Honey
SF No. 3 Blood Orange & Yuzu Lime
SF No. 7 Lychee & Luxardo Cherries
SF No. 13 Green Apple & Lemon Honey

JAPANESE WHISKY

Kanzen 1923
Hibiki Harmony, Dehydrated Kagoshima Wagyu, Chartreuse & Angostura Bitter 48

The Bangkok
Nikka Whisky, Infused St. Germain, Chartreuse & Galangal 28

Yamazaki *Distillers Reserve*	30	**Akashi** *White Oak Single Malt*	35
Yamazaki *12yr*	55	**Hibiki** *Harmony*	35
Yamazaki *18yr*	160	**Hibiki** *21yr*	200
Nikka *From the Barrel*	25	**Hakushu** *Malt 12yr*	50
Nikka *Coffey Grain*	25	**Hakushu** *Malt 18yr*	140
Nikka *Coffey Malt*	25	**Matsui** *Peated*	25
Nikka *Miyagikyo Single Malt*	30	**Ichiro's** *Malt & Grain*	32

SAKE

JUNMAI

	GLS	BTL
Blue Ribbon "True Brew" *Light Fruit & Dry 500ml*	18	50
Akitabare "Northern Skies" *Light, Clean, Plum, Lemon 720ml*	18	75
Suigei "Drunken Whale", Tokubetsu *Crisp, Dry, Pear 300ml*		40
Brooklyn Kura, "Occidental Dry Hopped" *Rose, Floral, Grapefruit 750ml*		80

JUNMAI GINJO

	GLS	BTL
Blue Ribbon "Special Brew" *Smooth, Refreshing 500ml*	22	60
Ohyama Ginsuika "Water Flower" *Light, Aromatic 500ml*	20	55
Brooklyn Kura "Number Fourteen" *Crisp, Aromatic 375ml*		45
Heavensake "Urakasumi" *Smooth, Lemon Peel 720ml*		120
Kokuryu "Black Dragon" *Balanced, Banana 720ml*		140

JUNMAI DAIGINJO

	GLS	BTL
Blue Ribbon "Premium Brew" *Medium Dry, Light & Floral Aroma 500ml*	24	70
Wakatake Onikoroshi "Demon Slayer" *Balanced, Silky & Tropical 720ml*	26	160
Wakatake Onikoroshi "Demon Slayer" *Balanced, Silky & Tropical 1.8L*		295
Kamotsuru "Tokusei Gold" *Fresh, Strawberry, Banana 180ml*		40
Soto "Super Premium" *Dry, Apple, Cucumber, Melon 300ml*		55
Hakkaisan "Snow Aged" *Round, Melon, Pear, Green Apple 720ml*		220
Kubota "Manjyu" *Subtle, Crisp, Apple, Pear 720ml*		220
Iwa 5 by Richard Geoffray "Boulder" *Elegant, Subtle Pear, Plum 720ml*		375
Dassai 39 *Velvet, Smooth, Honeydew 300ml*		70
Dassai 23 *Floral, Grapes, Strawberries 300ml / 720ml*	BTL	135 / 250
Dassai Beyond *Mineral, Velvety 720ml*		1400

NIGORI UNFILTERED

	GLS	BTL
Blue Ribbon "Cloudy Brew" *Light & Smooth, Subtle Fruit Flavor 500ml*	20	55
Farthest Star Sake "Mountains On The Moon" *Creamy & Light 237ml*		22
Dassai Blue 50 *Medium Bodied, Dry 375ml*		45

NAMA UNPASTEURIZED

	BTL
Narutotai Genshu "Red Snapper" *Bright, Zesty, Velvety & Dry 720ml*	75

DESSERT WINE & SAKE

	GLS	BTL
Choya Umeshu *Plum Wine 750ml*	14	65
Tsukasabotan Yamayuzu "Mountain Yuzu" *720ml*	20	100

HOT SAKE CARAFE

Otokoyama Kimoto 8oz	19

BEER

Hitachino *White Ale 11oz*	14	**Sapporo** *Lager 12oz*	9
Hitachino *Yuzu Lager 11oz*	14	**Jack's Abby** *House Lager 16oz*	10
Hitachino *Classic Ale IPA 11oz*	14	**Mighty Squirrel** *Magic Rain IPA 16oz*	12
Hitachino Non-Alcoholic Beer *11oz*	14	**Orion** *Okinawan Lager 21oz*	18

SOFT DRINK

Coca Cola, Diet Coke, Sprite	5	**Yuzu Lemonade**	8
Fever Tree Tonic, Ginger Ale, Club Soda	5	**Bottled Water** Sparkling or Still	10