

APPETIZERS

|                               |                                         |    |
|-------------------------------|-----------------------------------------|----|
| <b>Miso Soup</b>              | Dashi & Fresh Shiro Miso                | 7  |
| <b>Edamame</b>                | Sea Salt or Spicy                       | 9  |
| <b>Shishito Peppers</b>       |                                         | 16 |
| <b>Crispy Brussel Sprouts</b> | Sesame Furikake                         | 20 |
| <b>Cauliflower Tempura</b>    | Sweet Miso                              | 22 |
| <b>Yaki Sea Scallop</b>       | Sea Scallops with Miso Butter           | 22 |
| <b>Niku Dango</b>             | 6 Pieces Japanese A5 Wagyu Meatball     | 24 |
| <b>Crispy Shrimp Tempura</b>  | Wasabi Mayo                             | 28 |
| <b>Wagyu Gyoza</b>            | 4 Pieces Japanese A5 Wagyu Gyoza        | 28 |
| <b>Hamachi Kama</b>           | Broiled Yellowtail Collar with Ponzu    | 28 |
| <b>*Crispy Rice</b>           | Spicy Tuna, Avocado & Truffle Eel Sauce | 30 |
| <b>Gindara Saikyo Yaki</b>    | Miso Marinated Black Cod                | 32 |
| <b>Fried Chicken Wings</b>    | 4 for 24   8 for 48                     |    |
| Chili Sauce & Wasabi Honey    |                                         |    |

SALADS & YASAI

|                           |                                                  |    |
|---------------------------|--------------------------------------------------|----|
| <b>Wakame</b>             | Seaweed & Sesame Dressing                        | 8  |
| <b>Spicy Bean Sprouts</b> | Chili Paste & Scallions                          | 8  |
| <b>Cucumber Sunomono</b>  | Ponzu & Sesame                                   | 14 |
| <b>Tofu &amp; Seaweed</b> | Ginger Ponzu & Soy                               | 16 |
| <b>Bonsai Tree</b>        | Crabstick, Avocado, Masago & Cucumber with Ponzu | 18 |
| <b>House Salad</b>        | Avocado & Carrot Ginger Dressing                 | 18 |
| <b>Tako Sunomono</b>      | Octopus & Vinegar Sauce                          | 24 |
| <b>Blue Crab Sunomono</b> | Cucumber & Vinegar Sauce                         | 24 |

SUSHI BAR SPECIALS

|                            |                                                   |    |
|----------------------------|---------------------------------------------------|----|
| <b>*Salmon Tartare</b>     | Quail Egg, Scallion & Tamari                      | 24 |
| <b>*Tuna Tartare</b>       | Quail Egg, Scallion & Tamari                      | 26 |
| <b>*Fluke Usuzukuri</b>    | Thinly Sliced Fluke & Vinegar Sauce               | 26 |
| <b>*Kanpachi Usuzukuri</b> | Thinly Sliced Amberjack & Yuzu Pepper             | 26 |
| <b>*Maguro Zuke</b>        | Soy Marinated Tuna, Shallots & Onion Ponzu        | 28 |
| <b>*Hamachi Usuzukuri</b>  | Thinly Sliced Yellowtail, Serrano & Ponzu         | 28 |
| <b>*Otoro Usuzukuri</b>    | Thinly Sliced Bluefin Tuna Belly, Serrano & Ponzu | 48 |

CHEF’S CHOICE PLATTERS

|                                                                |                                                                                                               |     |
|----------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------|-----|
| <b>*Sushi</b>                                                  | 7 Pieces Assorted Sushi & 1 Roll                                                                              | 40  |
| <b>*Sushi Deluxe</b>                                           | 10 Pieces Assorted Sushi & 1 Roll                                                                             | 50  |
| <b>*Sashimi</b>                                                | 12 Pieces Assorted Sashimi                                                                                    | 48  |
| <b>*Sashimi Deluxe</b>                                         | 18 Pieces Assorted Sashimi                                                                                    | 60  |
| <b>*Sushi-Sashimi Combination</b>                              |                                                                                                               | 60  |
| Chef’s Choice of 9 pcs Sashimi, 6 pcs Sushi & Choice of 1 Roll |                                                                                                               |     |
| <b>*Blue Ribbon Platter</b>                                    | Chef’s Choice Special Selection of Sushi, Sashimi & Rolls for 2-4 people **\$75 add-on for additional guest** | 300 |

\*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



SUSHI & SASHIMI

TAIHEIYO PACIFIC OCEAN

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

TAISEIYO ATLANTIC OCEAN

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

MAKI

|                                         |                                        |    |
|-----------------------------------------|----------------------------------------|----|
| <b>*Blue Ribbon</b>                     | 1/2 Lobster, Shiso & Black Caviar      | 32 |
| <b>*Dragon</b>                          | Eel, Avocado & Radish Sprouts          | 28 |
| <b>*Niji</b>                            | Seven Color Rainbow                    | 28 |
| <b>*California</b>                      |                                        |    |
| with Kanikama Crabstick                 |                                        | 15 |
| with Blue Crab Inside Out               |                                        | 22 |
| with Lobster Inside Out                 |                                        | 28 |
| <b>*Negi Toro</b>                       | Bluefin Tuna & Scallion                | 19 |
| <b>Kyuri Special</b>                    | Eel, Crabstick, Cucumber & Avocado     | 19 |
| <b>*Sake Ikura</b>                      | Salmon & Salmon Roe                    | 19 |
| <b>*Spicy Lobster Roll</b>              |                                        | 19 |
| <b>*Karai Kaibashira</b>                | Spicy Scallop & Smelt Roe              | 19 |
| <b>*Spicy Crab Roll</b>                 | Blue Crab & Shiso                      | 19 |
| <b>*Ebi Tempura</b>                     | Fried Shrimp, Radish Sprouts & Avocado | 19 |
| <b>*Sakana San Shu</b>                  | Yellowtail, Tuna, Salmon & Scallion    | 19 |
| <b>*Spicy Tuna &amp; Tempura Flakes</b> | Cucumber                               | 18 |
| <b>*Negi Hama</b>                       | Yellowtail & Scallion                  | 18 |
| <b>*Salmon &amp; Avocado Roll</b>       |                                        | 18 |
| <b>Tanner Roll</b>                      | Avocado & Cucumber                     | 14 |

YASAI MAKI VEGETABLE ROLLS

|                  |                |    |                  |                        |
|------------------|----------------|----|------------------|------------------------|
| <b>Yama Gobo</b> | Small Burdock  | 13 | <b>Avocado</b>   | 13                     |
| <b>Norimaki</b>  | Squash         | 13 | <b>Takuwan</b>   | Pickled Radish 13      |
| <b>Shiitake</b>  | Black Mushroom | 13 | <b>Ume Shiso</b> | Pickled Plum, Shiso 13 |

EXTRAS

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

MEAT

|                                  |                                                  |    |
|----------------------------------|--------------------------------------------------|----|
| <b>*6oz. Filet of Beef</b>       | Black Truffle Sauce                              | 52 |
| <b>*8oz. Prime Bavette Steak</b> | Black Pepper Miso                                | 52 |
| <b>*8oz Yaki Salmon</b>          | Grilled Salmon with Bok Choy & Teriyaki          | 42 |
| <b>Chicken Teriyaki</b>          | 1/2 Chicken with Broccolini                      | 42 |
| <b>*Lamb Lollipop</b>            | Miso Butter Sweet Potato Puree, Pickled Shiitake | 36 |



KAGOSHIMA A5 WAGYU TEPPAN STYLE

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

SIDES

|                           |   |                   |   |                 |   |                   |   |
|---------------------------|---|-------------------|---|-----------------|---|-------------------|---|
| <b>Sweet Potato Puree</b> | 9 | <b>Broccolini</b> | 9 | <b>Bok Choy</b> | 9 | <b>White Rice</b> | 3 |
|---------------------------|---|-------------------|---|-----------------|---|-------------------|---|

WINE

SPARKLING

|                                                                           |     |     |
|---------------------------------------------------------------------------|-----|-----|
| <b>Raventos</b> , Can Sumoi, Muntanya, Cava, Spain 2024                   | GLS | BTL |
|                                                                           | 15  | 65  |
| <b>Taittinger</b> , Brut La Francaise, Champagne, France NV               | 25  | 115 |
| <b>Louis Roederer</b> , Collection 245, Brut, Champagne, France NV        |     | 140 |
| <b>Bereche &amp; Fils</b> , Brut Reserve, Champagne, France NV            |     | 140 |
| <b>Billecart Salmon</b> , Brut Rose, Champagne, France NV                 |     | 200 |
| <b>Roses de Jeanne</b> , Val Vilaine, Champagne, France R22               |     | 200 |
| <b>Marie-Courtin</b> , Eloquence, Blanc de Blancs, Champagne, France 2019 |     | 250 |
| <b>La Closerie</b> , Les Beguines, Extra Brut, Champagne, France NV       |     | 375 |
| <b>La Closerie</b> , Grand Cru, Extra Brut, Champagne, France NV          |     | 500 |
| <b>Moet &amp; Chandon</b> , Cuvee Dom Perignon, Champagne, France 2013    |     | 600 |
| <b>Selosse</b> , Substance, Grand Cru, Champagne, France NV               |     | 900 |

WHITE

|                                                                                |     |     |
|--------------------------------------------------------------------------------|-----|-----|
| <b>Pinot Grigio</b> Frecciarossa, Lombardy, Italy 2024                         | GLS | BTL |
|                                                                                | 15  | 60  |
| <b>Sauvignon Blanc</b> Domaine De Reuilly, Loire Valley, France 2024           | 16  | 64  |
| <b>Chardonnay</b> Manciat-Poncet, Burgundy, France 2023                        | 18  | 72  |
| <b>Vermentino</b> Spinetta, Tuscany, Italy 2024                                |     | 50  |
| <b>Chenin Blanc</b> Lambert, Loire Valley, France 2024                         |     | 55  |
| <b>Albarino</b> Terras Gauda, O Rosal, Rias Baixas, Spain 2024                 |     | 60  |
| <b>Chardonnay</b> Goisot, Cotes d'Auxerre, Burgundy, France 2022               |     | 68  |
| <b>Assyrtiko Blend</b> Sigalas, Santorini, Greece 2023                         |     | 70  |
| <b>Chardonnay</b> Jordan, Russian River, Sonoma, California 2023               |     | 80  |
| <b>Sauvignon Blanc</b> Roger Neveu, Sancerre, Loire Valley, France 2024        |     | 99  |
| <b>Chardonnay</b> Christian Moreau, Chablis, Burgundy, France 2024             |     | 99  |
| <b>Chardonnay</b> Marc Morey, Rully 1er Cru - Rabource, Burgundy, France 2022  |     | 110 |
| <b>Chardonnay</b> De Montille, Clos du Chateau, Burgundy, France 2022          |     | 120 |
| <b>Sauvignon Blanc</b> Boulay, Sancerre, Loire Valley, France 2024             |     | 150 |
| <b>Chardonnay</b> Prieur, Clos du Mazeray, Meursault, Burgundy, France 2023    |     | 360 |
| <b>Chardonnay</b> Gagnard, La Boudriotte, Chassagne 1er Cru, Burgundy, FR 2023 |     | 400 |

RED

|                                                                                  |     |     |
|----------------------------------------------------------------------------------|-----|-----|
| <b>Barbera d’Alba</b> G.D. Vajra, Piedmont, Italy 2025                           | GLS | BTL |
|                                                                                  | 14  | 56  |
| <b>Grenache Blend</b> Chateau Beauchene, Cotes du Rhone, France 2022             | 14  | 56  |
| <b>Pinot Noir</b> Carpe Diem, Anderson Valley, California 2021                   | 15  | 60  |
| <b>Tempranillo</b> Bodegas Roda, Sela, Rioja, Spain 2022                         |     | 72  |
| <b>Frappato</b> Occhipinti, Sicily, Italy 2021                                   |     | 90  |
| <b>Pinot Noir</b> Hirsch, Bohan Dillon, California 2023                          |     | 100 |
| <b>Nebbiolo</b> Produttori, Torre, Barbaresco, Piedmont, Italy 2021              |     | 100 |
| <b>Nebbiolo</b> Vietti, Castiglione, Barolo, Piedmont, Italy 2020                |     | 135 |
| <b>Pinot Noir</b> Ken Wright, Shea Vineyard, Willamette Valley, Oregon 2024      |     | 145 |
| <b>Cabernet Sauvignon</b> Chateau Montelena, Napa Valley, California 2019        |     | 150 |
| <b>Cabernet Sauvignon</b> Shafer, One Point Five, Napa Valley, California 2021   |     | 300 |
| <b>Pinot Noir</b> Jobard, Les Pezerolles, Pommard 1er Cru, Burgundy, France 2022 |     | 300 |

ROSE

|                                                                      |     |     |
|----------------------------------------------------------------------|-----|-----|
| <b>Grenache Blend</b> Maison Gutowski, IGT Mediterranee, France 2025 | GLS | BTL |
|                                                                      | 14  | 56  |
| <b>Mourvedre Blend</b> Domaine Tempier, Bandol, France 2023          |     | 100 |

BLUE RIBBON SUSHI

COCKTAILS

BLUE RIBBON CLASSICS \$20

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

SPIRIT-FREE COCKTAILS \$16

|                  |                            |
|------------------|----------------------------|
| <b>SF No. 1</b>  | Passion Fruit & Yuzu Honey |
| <b>SF No. 3</b>  | Blood Orange & Yuzu Lime   |
| <b>SF No. 7</b>  | Lychee & Luxardo Cherries  |
| <b>SF No. 13</b> | Green Apple & Lemon Honey  |

JAPANESE WHISKY

|                                                                           |    |
|---------------------------------------------------------------------------|----|
| <b>Kanzen 1923</b>                                                        |    |
| Hibiki Harmony, Dehydrated Kagoshima Wagyu, Chartreuse & Angostura Bitter | 48 |

|                                    |     |                                     |     |
|------------------------------------|-----|-------------------------------------|-----|
| <b>Yamazaki</b> Distillers Reserve | 30  | <b>Akashi</b> White Oak Single Malt | 35  |
| <b>Yamazaki</b> 12yr               | 55  | <b>Hibiki</b> Harmony               | 35  |
| <b>Yamazaki</b> 18yr               | 160 | <b>Hibiki</b> 21yr                  | 200 |
| <b>Nikka</b> From the Barrel       | 25  | <b>Hakushu</b> Malt 12yr            | 50  |
| <b>Nikka</b> Coffey Grain          | 25  | <b>Hakushu</b> Malt 18yr            | 140 |
| <b>Nikka</b> Coffey Malt           | 25  | <b>Suntory</b> AO                   | 25  |
| <b>Nikka</b> Taketsuru Pure Malt   | 25  | <b>Matsui</b> Peated                | 25  |
| <b>Nikka</b> Yoichi Single Malt    | 30  | <b>Ichiro’s</b> Malt & Grain        | 32  |
| <b>Nikka</b> Miyagikyo Single Malt | 30  | <b>Mars</b> The Y.A. #1             | 45  |

SAKE

JUNMAI

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

JUNMAI GINJO

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

JUNMAI DAIGINJO

|                                                                       |               |           |      |
|-----------------------------------------------------------------------|---------------|-----------|------|
| <b>Blue Ribbon “Premium Brew”</b> Medium Dry, Light & Floral Aroma    | 500ml         | GLS       | BTL  |
|                                                                       |               | 24        | 70   |
| <b>Wakatake Onikoroshi “Demon Slayer”</b> Balanced, Silky & Tropical  | 720ml         | 26        | 160  |
| <b>Wakatake Onikoroshi “Demon Slayer”</b> Balanced, Silky & Tropical  | 1.8L          |           | 260  |
| <b>Kamotsuru “Tokusei Gold”</b> Fresh, Strawberry, Banana             | 180ml         |           | 40   |
| <b>Soto “Super Premium”</b> Dry, Apple, Cucumber, Melon               | 300ml         |           | 55   |
| <b>Hakkaisan “Snow Aged”</b> Round, Melon, Pear, Green Apple          | 720ml         |           | 220  |
| <b>Kubota “Manjyu”</b> Subtle, Crisp, Apple, Pear                     | 720ml         |           | 220  |
| <b>Iwa 5 by Richard Geoffray “Boulder”</b> Elegant, Subtle Pear, Plum | 720ml         |           | 375  |
| <b>Dassai 39</b> Velvet, Smooth, Honeydew                             | 300ml         |           | 70   |
| <b>Dassai 23</b> Floral, Grapes, Strawberries                         | 300ml / 720ml | BTL 135 / | 250  |
| <b>Dassai Beyond</b> Mineral, Velvety                                 | 720ml         |           | 1400 |

NIGORI UNFILTERED

|                                                                      |       |     |     |
|----------------------------------------------------------------------|-------|-----|-----|
| <b>Blue Ribbon “Cloudy Brew”</b> Light & Smooth, Subtle Fruit Flavor | 500ml | GLS | BTL |
|                                                                      |       | 20  | 55  |
| <b>Farthest Star Sake “Mountains On The Moon”</b> Creamy & Light     | 237ml |     | 22  |
| <b>Dassai Blue 50</b> Medium Bodied, Dry                             | 375ml |     | 45  |

NAMA UNPASTEURIZED

|                                                                    |       |     |    |
|--------------------------------------------------------------------|-------|-----|----|
| <b>Narutotai Genshu “Red Snapper”</b> Bright, Zesty, Velvety & Dry | 720ml | BTL | 75 |
|--------------------------------------------------------------------|-------|-----|----|

DESSERT WINE & SAKE

|                                              |       |     |     |
|----------------------------------------------|-------|-----|-----|
| <b>Choya Umeshu</b> Plum Wine                | 750ml | GLS | BTL |
|                                              |       | 14  | 65  |
| <b>Tsukasabotan Yamayuzu “Mountain Yuzu”</b> | 720ml | 20  | 100 |
| <b>HOT SAKE</b> CARAFE                       |       |     |     |
| <b>Otokoyama Kimoto</b> 8oz                  |       |     | 19  |

BEER

|                                          |    |                                            |    |
|------------------------------------------|----|--------------------------------------------|----|
| <b>Hitachino</b> White Ale 11oz          | 12 | <b>Sapporo</b> Lager 12oz                  | 8  |
| <b>Hitachino</b> Yuzu Lager 11oz         | 12 | <b>Jack’s Abby</b> House Lager 16oz        | 8  |
| <b>Hitachino</b> Classic Ale IPA 11oz    | 12 | <b>Mighty Squirrel</b> Magic Rain IPA 16oz | 10 |
| <b>Hitachino Non-Alcoholic Beer</b> 11oz | 12 | <b>Orion</b> Okinawan Lager 21oz           | 16 |

SOFT DRINK

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