

青
BLUE
結
RIBBON
寿
SUSHI
司



LUNCH SPECIALS

8oz Prime Zabuton Steak	Black Pepper Miso	42
Chicken Teriyaki	1/2 chicken with Broccolini	38
8oz Yaki Salmon	Bok Choy & Sesame Teriyaki	38
Gindara Saikyo Yaki	Miso Marinated Black Cod	32
Hamachi Kama	Broiled Yellowtail Collar	24
Wagyu Gyoza	Miyazaki A5 Wagyu Gyoza, Chili Tobajian	24
Entree Salad	Avocado & Ginger Carrot Dressing	15
	add Tempura Chicken +10 add 5oz Seared Salmon +12	
All Lunch Specials are served with Miso Soup & side of rice		

DONBURI SPECIALS

*Oyakodon	Salmon Sashimi & Ikura Bowl	29
Unadon	Freshwater Eel & Takuwan Bowl	29
*Tekkadon	Tuna Sashimi Bowl	29
All Donburi are served with Miso Soup & Wakame or Spicy Bean Sprout		

NIGIRI OR SASHIMI BY THE PIECE

*O-Toro	Bluefin Tuna Belly	18
*Chu-Toro	Medium Bluefin Tuna Belly	15
*Wagyu	A5 Japanese Wagyu	15
*Masu-No-Suke	King Salmon	12
*Buri Toro	King Amberjack Belly	9
*Anago	Sea Eel	9
*Botan Ebi	Raw Sweet Shrimp	12
*Hokkaido Uni	Sea Urchin	19

*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 of allergy.

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DESSERT

Green Tea Crème Brûlée 16

Chocolate Bruno 15

Chocolate Cake, Graham Cracker & Matcha Powder

MochiDoki Ice Cream 5 each

Choice of flavors

Matcha, Black Sesame, Caramel, Passion Fruit, Mango

SPECIAL CLASS SAKE

Iwa 5 by Richard Geoffroy “Boulder 岩” 375

Junmai Daiginjo 720ml, Toyama Prefecture

Kubota “Manjyu 萬歳” Forever Young 230

Junmai Daiginjo 720ml, Niigata Prefecture

Hakkaisan “Yuki Muro 雪” Snow Aged 3 years 200

Junmai Daiginjo 720ml, Niigata Prefecture

Dassai 23 “Otter Festival 獺祭” 135

Junmai Daiginjo 300ml, Yamaguchi Prefecture

Kokuryu “Black Dragon 黒龍” 120

Junmai Ginjo 720ml, Fukui Prefecture