

## APPETIZERS

<b>Miso Soup</b> Dashi & Fresh Shiro Miso	7
<b>Edamame</b> Sea Salt or Spicy	9
<b>Cauliflower Tempura</b> Sweet Miso	16
<b>Crispy Shrimp Tempura</b> Wasabi Mayo	24
<b>Shishito Peppers</b>	14
<b>Yaki Sea Scallop</b> Miso Butter	16
<b>Blue Ribbon Fried Chicken Wings</b>	4 for 18   8 for 34
Chili Sauce & Wasabi Honey	

## SALADS & YASAI

<b>House Salad</b> Avocado & Carrot Ginger Dressing	15
<b>Tofu &amp; Seaweed</b> Ginger Ponzu & Soy	15
<b>Wakame</b> Seaweed & Sesame Dressing	9
<b>Cucumber Sunomono</b> Ponzu & Sesame	11
<b>Blue Crab Sunomono</b> Cucumber & Vinegar Sauce	22
<b>Mixed Sunomono</b> Assorted Seafood & Vinegar Sauce	17
<b>Tako Sunomono</b> Octopus & Vinegar Sauce	17
<b>Spicy Bean Sprouts</b> Chili Paste & Scallions	9
<b>Spicy Cucumber</b> Sour Cream, Garlic & Habanero	9

## SUSHI BAR SPECIALS

<b>*Crispy Rice</b> Spicy Tuna, Avocado & Truffle Eel Sauce	25
<b>*Fluke Usuzukuri</b> Thinly Sliced Fluke & Vinegar Sauce	24
<b>*Kanpachi Usuzukuri</b> Thinly Sliced Amberjack & Yuzu Pepper	26
<b>*Hamachi Usuzukuri</b> Thinly Sliced Yellowtail, Serrano & Ponzu	25
<b>*Maguro Zuke</b> Soy Marinated Tuna, Shallots & Onion Ponzu	24
<b>*Toro Tartare</b> Quail Egg, Scallion & Tamari	27
<b>*Tuna Tartare</b> Quail Egg, Scallion & Tamari	18
<b>*Salmon Tartare</b> Quail Egg, Scallion & Tamari	17

## CHEF'S CHOICE PLATTERS

<b>*Sushi</b> 7 Pieces Assorted Sushi & 1 Roll	34
<b>*Sushi Deluxe</b> 10 Pieces Assorted Sushi & 1 Roll	42
<b>*Sashimi</b> 12 Pieces Assorted Sashimi	38
<b>*Sashimi Deluxe</b> 18 Pieces Assorted Sashimi	48
<b>*Sushi-Sashimi Combination</b>	51
Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi & Choice of 1 Roll	
<b>*Blue Ribbon Platter</b> Very Special Platter for 2-4 People	240



# SUSHI & SASHIMI

## TAIHEIYO PACIFIC OCEAN

<b>*Masu-No-Suke</b> King Salmon	11
<b>*Uni</b> Sea Urchin	11
<b>*Hamachi</b> Yellowtail	6
<b>*Kanpachi</b> Amberjack	7
<b>*Hamachi &amp; Serrano Pepper</b>	7
<b>*Madai</b> Japanese Red Snapper	6
<b>*Binnaga</b> Albacore	6
<b>*Botan Ebi</b> Raw Sweet Prawn	10
<b>Tamago</b> Sweet Egg	5
<b>*Kaibashira</b> Sea Scallop	7
<b>*Masago</b> Smelt Roe	6
<b>Ebi</b> Cooked Shrimp	5
<b>Tako</b> Octopus	6
<b>Kani</b> Blue Crab	7
<b>Kanikama</b> Crabstick	4

## TAISEIYO ATLANTIC OCEAN

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

## MAKI

<b>*California</b>		
with Kanikama Crabstick		12
with Blue Crab Inside Out		15
with Lobster Inside Out		29
<b>*Spicy Tuna &amp; Tempura Flakes</b>	Cucumber	15
<b>*Negi Toro</b>	Bluefin Tuna & Scallion	19
<b>Kyuri Special</b>	Eel, Crabstick, Cucumber & Avocado	17
<b>*Blue Ribbon</b>	1/2 Lobster, Shiso & Black Caviar	29
<b>*Negi Hama</b>	Yellowtail & Scallion	14
<b>*Dragon</b>	Eel, Avocado & Radish Sprouts	24
<b>*Niji</b>	Seven Color Rainbow	27
<b>*Spicy Crab Roll</b>	Blue Crab & Shiso	16
<b>*Salmon &amp; Avocado Roll</b>		13
<b>*Karai Kaibashira</b>	Spicy Scallop & Smelt Roe	19
<b>*Sakana San Shu</b>	Yellowtail, Tuna, Salmon & Scallion	16
<b>*Sake Ikura</b>	Salmon & Salmon Roe	18
<b>*Spicy Lobster Roll</b>		19
<b>*Ebi Tempura</b>	Fried Shrimp, Radish Sprouts & Avocado	18
<b>Tanner Roll</b>	Avocado & Cucumber	14

## YASAI VEGETABLE ROLLS

<b>Yama Gobo</b> Small Burdock	11	<b>Avocado</b>	12
<b>Norimaki</b> Squash	11	<b>Takuwan</b> Pickled Radish	11
<b>Shiitake</b> Black Mushroom	11	<b>Ume Shiso</b> Pickled Plum, Shiso	13

### EXTRAS

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

## MAINS

<b>*8oz. Prime Zabuton Steak</b>	Black Pepper Miso	36
<b>*6oz. Filet of Beef</b>	Black Truffle Sauce	48
<b>Chicken Teriyaki</b>	1/2 Chicken with Broccolini	32



## KAGOSHIMA A5 WAGYU TEPPAN STYLE

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

## SIDES

<b>Broccolini</b>	11	<b>White Rice</b>	3	<b>Bok Choy</b>	11
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\*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 any food allergy.

# WINE

## SPARKLING

<b>Pere Mata</b> , Cupada Rose, Cava NV	GL	BTL
<b>Raventos</b> , Blanc de Blancs, Cava 2019	14	58
<b>Le Mesnil</b> , Blanc de Blancs, Champagne NV	15	65
<b>Louis Roederer</b> , Collection 242, Brut, Champagne NV	25	115
<b>Bereche &amp; Fils</b> , Brut Reserve, Champagne NV		140
<b>Bereche &amp; Fils</b> , Brut Reserve, Champagne NV (magnum)		140
<b>Billecart Salmon</b> , Brut Rose, Champagne NV		300
<b>Egly-Ouriet</b> , Grand Cru, Brut, Champagne NV		200
<b>Roses de Jeanne</b> , La Haut Lemblee, Blanc de Blancs, Champagne 2018		250
<b>Ulysse Collin</b> , Les Enfers, Blanc de Blancs, Champagne 2016		250
<b>La Closerie</b> , Grand Cru, Extra Brut, Champagne NV		425
		500

## WHITE

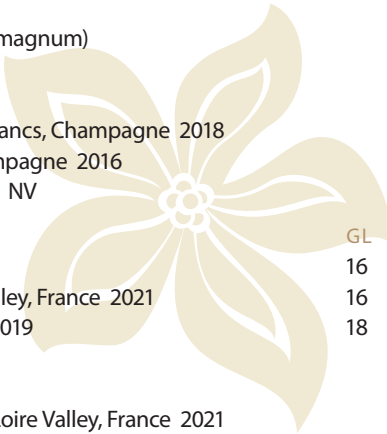
<b>Assyrtiko</b> Santo, Santorini, Greece 2021	GL	BTL
<b>Sauvignon Blanc</b> Domaine De Reuilly, Loire Valley, France 2021	16	64
<b>Chardonnay</b> Failla, Sonoma Coast, California 2019	16	64
<b>Aligote</b> Langouereau, Burgundy, France 2020	18	72
<b>Vermentino</b> Spinetta, Tuscany, Italy 2021		45
<b>Chenin Blanc</b> Lambert, Clos de Midi, Saumur, Loire Valley, France 2021		45
<b>Garganaga</b> Inama, Foscarino, Soave Classico, Italy 2019		50
<b>Sauvignon Blanc</b> Pierre Prieur & Fils, Sancerre, Loire Valley, France 2021		52
<b>Chardonnay</b> Liquid Farm, White Hill, California 2019		70
<b>Chardonnay</b> Christian Moreau, Chablis, Burgundy, France 2020		90
<b>Chardonnay</b> Domaine Paul Pernot, Cote d'Or, Burgundy, France 2020		90
<b>Sauvignon Blanc</b> Spottswode, Napa Valley, CA 2021		90
<b>Chardonnay</b> Latour Giraud, Charles Maxime, Meursault, Burgundy, France 2020		115
		165

## RED

<b>Barbera d'Alba</b> G.D. Vajra, Piedmont, Italy 2021	GL	BTL
<b>Grenache Blend</b> Janesse, Reserve, Cotes du Rhone, France 2019	14	56
<b>Pinot Noir</b> Lincourt, Sta Rita Hills, California 2019	14	56
<b>Syrah</b> Owen Roe, Ex Umbris, WA 2019	15	60
<b>Cabernet Franc</b> Olga Raffault, Les Picasses, Chinon, Loire Valley, France 2016		50
<b>Tempranillo</b> Bodegas Roda, Sela, Rioja, Spain 2018		70
<b>Merlot Blend</b> Brown Estate, Chaos Theory, Napa, California 2019		72
<b>Frappato</b> Occhipinti, Sicily, Italy 2019		90
<b>Pinot Noir</b> St Innocent, Momtazi, Willamette Valley, Oregon 2018		90
<b>Pinot Noir</b> Hirsch, Bohan Dillon, California 2019		99
<b>Nebbiolo</b> Produttori, Torre, Barbaresco, Piedmont, Italy 2018		100
<b>Pinot Noir</b> Domaine Parent, Selection Pomone, Burgundy, France 2019		100
<b>Nebbiolo</b> Vietti, Castiglione, Barolo, Piedmont, Italy 2018		115
<b>Cabernet Sauvignon</b> Heitz Cellars, Napa Valley, California 2017		132
<b>Cabernet Sauvignon</b> Shafer, One Point Five, Napa Valley, CA 2019		135
		250

## ROSE

<b>Grenache Blend</b> Peyrassol, Reserve des Templiers, Provence, France 2021	GL	BTL
<b>Mourvedre Blend</b> Domaine Tempier, Bandol, France 2021	14	56
		100





# COCKTAILS

## BLUE RIBBON CLASSICS \$16

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**Getsu** Japanese Whisky, Demerara, Bitters

**Ka** Tequila, Yuzu, Vanilla, Lime, Habanero, Li Hing Salt

**Sui** Japanese Gin, Bitter Bianco, Vermouth Blanc, Nori

**Lychee Martini** Japanese Vodka, Lychee, Chambord

**Ginza** Japanese Gin, Tequila, Cucumber, Honey, Lime

**Freddy** Mezcal, Ginger, Honey, Lemon, Habanero

**Do** Japanese Vodka, Elderflower, Shiso, Orange, Lemon  
Ginger Beer

**Sake Tini** Japanese Vodka, Blue Ribbon Nama Genshu

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# JAPANESE WHISKY

<b>Akashi</b> White Oak	14	<b>Suntory</b> Toki	14
<b>Akashi</b> White Oak Single Malt	32	<b>Mars</b> Iwai	14
<b>Ichiro's</b> Malt & Grain	32	<b>Mars</b> Iwai Tradition	18
<b>Kaiyo</b> Cask Strength	28	<b>Yamazaki</b> 12yr	40
<b>Nikka</b> Days	16	<b>Yamazaki</b> 18yr	120
<b>Nikka</b> From the Barrel	20	<b>Yamazaki</b> LTO Peated Malt	150
<b>Nikka</b> Coffey Grain	20	<b>Yamazaki</b> LTO Punccheon	150
<b>Nikka</b> Coffey Malt	22	<b>Yamazaki</b> LTO Spanish Oak	150
<b>Nikka</b> Yoichi Single Malt	30	<b>Hibiki</b> Harmony	28
<b>Nikka</b> Miyagikyo Single Malt	30	<b>Hibiki</b> LTO Blossom Harmony	55
<b>Nikka</b> Taketsuru Pure Malt	22	<b>Hibiki</b> 21yr	90
<b>Kurayoshi</b> 8yr Sherry Cask	30	<b>Hakushu</b> Malt 12yr	26
<b>Matsui</b> Mizunara Cask	20	<b>Hakushu</b> Malt 18yr	72
<b>Matsui</b> Sakura Cask	20		

# SAKE

## JUNMAI

<b>Blue Ribbon "True Brew"</b> Light Fruit & Dry 500ml	SM	LG	BTL
<b>Akitabare "Northern Skies"</b> Semi Dry, Plum, Lemon 720ml	14	26	65
<b>Ohyama "Big Mountain"</b> Rich, Pear, Caramel 300ml	13	23	70
<b>Wakaebisu "Ninja"</b> Light, Smooth, Hint of Apple & Pear 720ml			35
<b>Urakasumi "Misty Bay"</b> Medium Dry, Balanced, Mango 720ml			60
			69

## JUNMAI GINJO

<b>Blue Ribbon "Special Brew"</b> Light, Smooth, Refreshing 500ml	SM	LG	BTL
<b>Ohyama Ginsuika "Water Flower"</b> Light, Smooth, Refreshing 500ml	17	34	75
<b>Dewazakura "Green Ridge"</b> Floral, Cherry Blossoms, Pear 300ml	15	27	60
<b>Heavensake "Urakasumi"</b> Rich, Smooth, Balanced 720ml			35
			105

## JUNMAI DAIGINJO

<b>Blue Ribbon "Premium Brew"</b> Medium Dry, Light & Floral Aroma 500ml	SM	LG	BTL
<b>Wakatake Onikoroshi "Demon Slayer"</b> Balanced, Silky & Tropical 720ml	19	36	85
<b>Wakatake Onikoroshi "Demon Slayer"</b> Balanced, Silky & Tropical 1.8L	15	27	100
<b>Kamotsuru "Tokusei Gold"</b> Fresh, Strawberry, Banana 180ml			225
<b>Soto "Super Premium"</b> Dry, Apple, Cucumber, Melon 300ml			35
<b>Hakkaisan "Snow Aged"</b> Round, Melon, Green Apple 720ml			45
<b>Kubota "Manju"</b> Subtle, Crisp, Apple, Pear 720ml			180
<b>Otokoyama "Man's Mountain"</b> Balanced, Chocolate, Pineapple 720ml			200
<b>Dassai 39</b> Velvet, Smooth, Honeydew 300ml			350
<b>Dassai 23</b> Floral, Grapes, Strawberries 720ml			55
<b>Dassai Beyond</b> Mineral, Velvety 720ml			225
			1100

## NIGORI UNFILTERED

<b>Blue Ribbon "Cloudy Brew"</b> Light & Smooth, Subtle Fruit Flavor 500ml	SM	LG	BTL
<b>Farthest Star Sake "Mountains On The Moon"</b> Creamy & Light 207ml	13	25	60
<b>Hitorimusume "Only Daughter"</b> Rich, Creamy & Savory 720ml			20
			56

## NAMA UNPASTEURIZED

<b>Blue Ribbon Genshu "Undiluted"</b> 200ml	SM	LG	BTL
<b>Narutotai Genshu "Red Snapper"</b> Bright, Zesty, Velvety & Dry 720ml			20
			75

## DESSERT WINE & SAKE

<b>Choya Umeshu</b> Plum Wine	GL
<b>Tsukasabotan Yamayuzu "Mountain Yuzu"</b>	10
	14

## HOT SAKE

<b>Otokoyama Kimoto 8oz</b>	CARAFE	14
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# BEER

<b>Asahi "Super Dry"</b> Lager 12oz	8	<b>Hitachino "Red Rice Ale"</b> 11oz	14
<b>Orion Okinawan Lager</b> 21oz	18	<b>Sapporo "Black"</b> 22oz	11
<b>Echigo "Flying IPA"</b> 12oz	12	<b>Jack's Abby House Lager</b> 16oz	8
<b>Hitachino "White Ale"</b> 11oz	14	<b>Mighty Squirrel Cloud Candy IPA</b> 16oz	12

## SOFT DRINKS

<b>Coca Cola, Diet Coke, Sprite</b>	4	<b>Yuzu Lemonade</b>	4
<b>Fever Tree Tonic, Ginger Ale, Club Soda</b>	4	<b>Bottled Water</b> Sparkling or Still 1L	8