APPETIZERS / ZENSAI

Miso Soup Dashi & Fresh Shiro Miso	9
Oxtail Miso Soup Oxtail Dashi, Tofu & Daikon	13
Crispy Rice Spicy Tuna, Avocado & Eel Sauce	28
Wagyu Gyoza Pan Seared w/ Spicy Ponzu	25
Ebi Shumai Shrimp Dumpling	20
Shrimp Tempura Wasabi Mayo	27
Yaki Sea Scallop & Miso Butter	24
Fried Chicken Wings	4 for 20 | 8 for 38
Hot Sauce & Wasabi Honey	

SALAD / VEGETABLES

House Salad Avocado & Carrot Ginger Dressing	16
Edamame Sea Salt or Spicy	11
Shishito Peppers	14
Wakame Seaweed & Sesame Dressing	10
Tofu & Seaweed Ginger Ponzu & Soy	15
Cauliflower Tempura Sweet Miso & Hot Sauce	16
Spicy Cucumber Sour Cream, Garlic & Habanero	10
Spicy Bean Sprout Chili Paste & Scallions	9.5

SUSHI BAR SPECIALS

Hirame Usuzukuri Thinly Sliced Fluke & Vinegar Sauce	28
Kanpachi Usuzukuri Thinly Sliced Amberjack & Yuzu Pepper	30
Hamachi Usuzukuri Thinly Sliced Yellowtail, Serrano & Ponzu	30
Maguro Zuke Soy Marinated Tuna & Onion Ponzu	29

TARTARE / Quail Egg , Scallion, Wasabi & Nori Tempura

Sake Tartare Salmon	26.5
Maguro Tartare Tuna	26.5
Hamachi Tartare Yellowtail	26.5

SUNOMONO

Blue Crab Sunomono Cucumber, Ponzu & Sesame	27
Mixed Sunomono Assorted Seafood, Sesame & Ponzu	22
Tako Sunomono Octopus, Ponzu & Sesame	24
Cucumber Sunomono Ponzu & Sesame	13

MAINS

Oxtail Fried Rice Daikon, Shiitake & Bone Marrow Omelet	38
Chicken Teriyaki 1/2 Grilled Chicken with Broccolini	32
1 ½ lb. Steamed Maine Lobster Miso Butter	68
Salmon Teriyaki with Bok Choy	34
NY Strip Steak Sansho Butter	64
8 oz. Hanger Steak Black Pepper Miso	62
2oz. Japanese A5 Wagyu Truffle Salt	48
4/8oz. Japanese A5 Wagyu Daikon, Ponzu & Scallion	92/160

SUSHI & SASHIMI

TAIHEIYO PACIFIC OCEAN

Masu No Suke King Salmon	11.25
Sake Toro Seared Salmon Belly	8
Sake Salmon	7
Yaki Salmon Seared	7
Madai Japanese Red Snapper	6
Binnaga Albacore	6.5
Masago Smelt Roe	6.25
Kanikama Crabstick	5
Kani Blue Crab	7
Kaibashira Sea Scallop	7.5
Tako Octopus	6
Ebi Cooked Shrimp	5.5
Tamago Sweet Egg	5.5
Hokkaido Uni Sea Urchin	18.5

TAISEIYO ATLANTIC OCEAN

O-toro Blue Fin Tuna Belly	18
Chu-toro Medium Blue Fin Tuna Belly	16
Maguro Tuna	7
Maguro Zuke Soy Marinated Tuna	7.25
Kanpachi Amberjack	8
Hamachi Yellowtail	7
Hamachi & Serrano Pepper	7
Ikura Salmon Roe	10
Hirame Fluke	6.5
Engawa Fluke Fin	6.25
Kyushu Aji Horse Mackerel	8.25
Sawara Spanish Mackerel	6
Unagi Fresh Water Eel	8
Mushi Ise Ebi Cooked Lobster	10
Karai Ise Ebi Spicy Lobster with Egg Wrapper	12

ADD-ONS

Avocado +$2.5 Cucumber +$2 Serrano +$1.5 Shiso +$1.5 Scallion +$1
Squash +$2.5 Shiitake +$2.5 Spicy Masago +$2 Quail Egg +$1.5

OMAKASE 150 MIN PER PERSON

Chef's Choice

CHEF'S CHOICE PLATTERS

Sushi 7 Pieces Assorted Sushi & 1 Roll	39
Sushi Deluxe 10 Pieces Assorted Sushi & 1 Roll	47
Sashimi 12 Pieces Assorted Sashimi	44
Sashimi Deluxe 18 Pieces Assorted Sashimi	55
Sushi-Sashimi Combination	59
Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi & Choice of 1 Roll	
Blue Ribbon Platter Chef Special Platter for 2-4 People	300

MAKI

California	
with Kanikama Crabstick	12.5
with Blue Crab Inside Out	17.5
with Lobster Inside Out	29.5
Spicy Tuna & Tempura Flakes Cucumber	16.5
Enoki & Hamachi Yellowtail & Straw Mushrooms	15.5
Kyuri Special Eel, Crabstick, Cucumber & Avocado	18.5
Sake Kawa Salmon Skin	12.5
Blue Ribbon 1/2 Lobster, Shiso & Black Caviar	38.5
Negi Hama Yellowtail & Scallion	15.5
Dragon Eel, Avocado & Radish Sprouts	25.5
Niji Seven Color Rainbow	31.5
Spicy Crab Roll Blue Crab & Shiso	19
Salmon & Avocado Roll	15
Karai Kaibashira Spicy Scallop & Smelt Roe	20
Sakana San Shu Yellowtail, Tuna & Salmon	18.5
Sake Ikura Salmon & Salmon Roe	22.5
Spicy Lobster Roll	23
Ebi Tempura Fried Shrimp, Radish Sprouts & Avocado	19
Kaki Fri Fried Oyster & Lettuce	21.5

YASAI / VEGETABLE ROLLS

Tanner Roll Avocado & Cucumber	13.5
Yama Gobo Small Burdock	12.5
Norimaki Squash	12 .5
Shiitake Black Mushroom	12.5
Enoki Straw Mushroom	12.5
Avocado	14.5
Kyuri Cucumber	12.5
Takuwan Pickled Radish	12.5
Ume Shiso Plum Paste	12.5

SIDES

Broccolini 11 **Bok Choy** 11 **White Rice** 4 **Sushi Rice** 4

Consuming raw or under cooked meat, seafood or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.
If you have a food allergy, please notify us

WINE BY THE GLASS

	GL	BTL
WHITE		
Savignon Blanc *Clement & Florian Berthier, Loire Valley*	17	58
Albarino *Amizade, Rias Baixas, Spain*	20	80
Bourgogne Blanc *Domaine de la Cadette, Vezelay, France*	19	80
Chardonnay *ZD, Santa Babara, CA*	26	120
RED		
Barbera *Gianfranco Alessandria, d' Alba, Italy*	15	52
Pinot Noir *Bench, Sonoma Coast, CA*	16	65
Malbec *Clos La Coutale, Cahors, France*	14	48
ROSE		
La Croix du Prieur *Cotes de Provence, France*	14	52
SPARKLING		
Avinyo Cava *Reserva Brut, Spain*	17	59

BEER

BOTTLES & CANS

Hitachino Nest White Ale, *Japan*	11.2 oz Btl	15
Hitachino Nest Yuzu Lager, *Japan*	11.83 oz Can	15
Hitachino Nest Yuzu Ginger Ale, *Non-Alcoholic Beer*	11.2 oz Btl	15
Kizakura Kyoto, "Yamadanishiki Ale", *Japan*	11.15 oz Btl	15
Asahi "Super Dry" Lager, *Japan*	21 oz Btl	13
Sapporo "Reserve" Lager, *Japan*	12 oz Btl	9
Sapporo "Light", *Japan*	12 oz Btl	9

WHISKY

Suntory Toki *Suntory Whisky*	17
Sekk Sato Shiki *Single Grain*	17
Suntory "Ao" *Blend Of Five Major Whisky*	23
Iichiro's *Malt & Grain*	25
Hibiki Harmony *Suntory Whisky*	29
Takamine 8yr *Whisky, Koji Fermented*	29
Fuji *Single Grain*	30
Komagatake *Single Malt*	40
Yamazaki 12 Yr *Single Malt*	42
Ichiro's Limited Edition *Malt & Grain*	48

SOFT DRINKS

Soda 4
Coca Cola, Diet Coke, Coke Zero, Sprite

Iced Green Tea 4

Fever Tree 4
Ginger Beer, Tonic, Grapefruit, Club Soda

Yuzu Soda 10

BLUE RIBBON SUSHI BAR & GRILL

FINANCIAL DISTRICT

COCKTAILS

HOUSE SPECIALS $20

Getsu
Whiskey, Demerara, Bitters

Ka
Arette Blanco Tequila, Yuzu, Vanilla, Habanero

Kemuri
Mezcal, St Germain, Orange, Shiso, Cucumber, Lemon

Ginza
Roku Gin, Tequila, Cucumber, Honey, Lime

BLUE RIBBON CLASSICS $19

Lychee Martini
Haku Vodka, Lychee Puree

Sake-Tini
Haku Vodka, Ginjo Sake, Cucumber

Yuzu-Hi
Shochu, St Germain, Yuzu

BLUE RIBBON SAKE FLIGHT 45

Junmai, Ginjo & Daiginjo

HOUSE SPECIAL SAKE

Blue Ribbon
JUNMAI
15 / 28 / 74
500 ml

Blue Ribbon
JUNMAI GINJO
18 / 36 / 81
500 ml

Blue Ribbon
JUNMAI DAIGINJO
20 / 38 / 90
500 ml

Blue Ribbon
NIGORI
13 / 25 / 65
500 ml

SAKE BY THE GLASS

	SM	LG	BTL
JUNMAI			
Blue Ribbon Junmai "True Brew" *Light Fruit & Dry*	15	28	74
Ohyama "Big Mountain" *Clean, Round, Dry Finish*			33
Brooklyn Kura "Occidental" *Dry Hopped Nama-Chozo, Citrussy Finish*	11	23	70
Sohomare "Heart & Soul" *Crisp, Balance of Umami & Acidity*	15	28	99
JUNMAI GINJO			
Blue Ribbon Junmai Ginjo "Special Brew" *Light, Smooth, Refreshing*	18	36	81
Ginsuika "Water Flower" *Light, Smooth, Refreshing*	15	28	72
Hananomai "Katana" *Extra Dry, Rich Texture, Bright Fruity Flovor*	12	24	75
Kokuryu "Black Dragon" *Smooth, Well Balanced, Hint of Caramel*	16	29	102
Heavensake Ginjo *Rich, Smooth, Balanced*	17	30	120
JUNMAI DAIGINJO			
Blue Ribbon Daiginjo "Premium Brew" *Medium Dry, Light & Floral Aroma*	20	38	90
Bijofu Hina "The Gentleman" *Elegant, Clean, Aromas of Fresh Citrus*	16	29	110
Soto "Super Premium" *Elegant & Smooth*	17	30	115
Wakatake Onikoroshi "Demon Slayer" *Balanced, Silky & Tropical*	18	34	128
Otokoyama Daiginjo *Soft Aromas, Complex Rich Flavor, Velvety Finish*			240
NIGORI UNFILTERED			
Blue Ribbon Nigori "Cloudy Brew" *Light & Smooth, Subtle Fruit Flavor*	13	25	65
Kamoizumi Nigori Ginjo Nama *Rich & Creamy, Hint of Melon*	14	26	70
GENSHU UNDILUTED/ **NAMA** UNPASTEURIZED			
Narutotai "Red Snapper" *Bright, Zesty, Velvety & Dry*	14	26	93
Utashiro Gekka "Moonlight" *Light & Elegant. Clean Crisp Finish*	15	27	99
Kubota Daiginjo Genshu *Earthy, Dry, Smooth & Clean Finish*	16	29	110
Ilaka S. Atelier "Silver Black" *Gently Dry, Blossom, Long Umami Finish*	20	36	140
DESSERT SAKE / SHOCHU			
Choya Umeshu *Plum Wine*	14		
Iichiko "Serin" *Barley*	14		72
Tsukasabotan Yamayuzu "Mountain Yuzu"	13	24	74
HOT SAKE	SM	LG	
Ozeki	14	22	