## APPETIZERS / ZENSAI

| | |
|---|---|
| **Miso Soup** Dashi & Fresh Shiro Miso | 9 |
| **Oxtail Miso Soup** Oxtail Dashi, Tofu & Daikon | 13 |
| **Crispy Rice** Spicy Tuna, Avocado & Eel Sauce | 29 |
| **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 pc / 22 |
| Hot Sauce & Wasabi Honey | |

### SALAD / VEGETABLES

| | |
|---|---|
| **House Salad** Avocado & Carrot Ginger Dressing | 17 |
| **Edamame** Sea Salt or Spicy | 12.5 |
| **Shishito Peppers** | 17 |
| **Wakame** Seaweed & Sesame Dressing | 11 |
| **Tofu & Seaweed** Ginger Ponzu & Soy | 15 |
| **Cauliflower Tempura** Sweet Miso & Hot Sauce | 19 |
| **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 | 44 |
| **Chicken Teriyaki** 1/2 Grilled Chicken with Broccolini | 37 |
| **1 ½ lb. Steamed Maine Lobster** Miso Butter | 68 |
| **Salmon Teriyaki** with Bok Choy | 39 |
| **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 | |