

APPETIZERS / ZENSAI

Miso Soup Dashi & Fresh Shiro Miso	7.5
Crispy Rice Spicy Tuna, Avocado & Eel Sauce	25
Wagyu Gyoza Pan Seared w/ Spicy Ponzu	24
Ebi Shumai Shrimp Dumpling	19
Shrimp Tempura Wasabi Mayo	24
Yaki Sea Scallop & Miso Butter	24
Blue Ribbon Fried Chicken Wings	4 for 18 8 for 34
Hot Sauce & Wasabi Honey	

SALAD / VEGETABLES

House Salad Avocado & Carrot Ginger Dressing	15
Edamame Sea Salt or Spicy	10
Shishito Peppers	14
Wakame Seaweed & Sesame Dressing	9
Tofu & Seaweed Ginger Ponzu & Soy	15
Cauliflower Tempura Sweet Miso & Hot Sauce	16
Spicy Cucumber Sour Cream, Garlic & Habanero	9.5
Spicy Bean Sprout Chili Paste & Scallions	9.5

SUSHI BAR SPECIALS

Hirame Usuzukuri Thinly Sliced Fluke & Vinegar Sauce	27
Kanpachi Usuzukuri Thinly Sliced Amberjack & Yuzu Pepper	29
Hamachi Usuzukuri Thinly Sliced Yellowtail, Serrano & Ponzu	29
Maguro Zuke Soy Marinated Tuna & Onion Ponzu	26

TARTARE / Quail Egg, Scallion & Wasabi

Sake Tartare Salmon	20
Maguro Tartare Tuna	21
Hamachi Tartare Yellowtail	21

SUNOMONO

Blue Crab Sunomono Cucumber, Ponzu & Sesame	26
Mixed Sunomono Assorted Seafood, Sesame & Ponzu	18
Tako Sunomono Octopus, Ponzu & Sesame	18
Cucumber Sunomono Ponzu & Sesame	11

MAINS

Oxtail Fried Rice Daikon, Shiitake & Bone Marrow Omelet	36
Chicken Teriyaki 1/2 Grilled Chicken with Broccolini	32
1 1/2 lb. Steamed Maine Lobster Miso Butter	68
Salmon Teriyaki with Bok Choy	34
NY Strip Steak Sansho Butter	58
8 oz. Hanger Steak Black Pepper Miso	39
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	6.5
Yaki Salmon Seared	6.5
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	7.5
Hamachi Yellowtail	6.5
Hamachi & Serrano Pepper	6.75
Ikura Salmon Roe	7.5
Hirame Fluke	6.5
Engawa Fluke Fin	6.25
Sawara Spanish Mackerel	6
Unagi Fresh Water Eel	7.5
Mushi Ise Ebi Cooked Lobster	10
Karai Ise Ebi Spicy Lobster with Egg Wrapper	12

EXTRAS

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

OMAKASE 150 MIN PER PERSON

Chef's Choice

CHEF'S CHOICE PLATTERS

Sushi 7 Pieces Assorted Sushi & 1 Roll	36
Sushi Deluxe 10 Pieces Assorted Sushi & 1 Roll	44
Sashimi 12 Pieces Assorted Sashimi	41
Sashimi Deluxe 18 Pieces Assorted Sashimi	52
Sushi-Sashimi Combination	56
Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi & Choice of 1 Roll	
Blue Ribbon Platter Chef Special Platter for 2-4 People	275

MAKI

California

with Kanikama Crabstick	11
with Blue Crab Inside Out	16
with Lobster Inside Out	29

Spicy Tuna & Tempura Flakes Cucumber	14.5
Enoki & Hamachi Yellowtail & Straw Mushrooms	14
Kyuri Special Eel, Crabstick, Cucumber & Avocado	17
Sake Kawa Salmon Skin	12
Blue Ribbon 1/2 Lobster, Shiso & Black Caviar	32
Negi Hama Yellowtail & Scallion	14
Dragon Eel, Avocado & Radish Sprouts	23.5
Niji Seven Color Rainbow	29
Spicy Crab Roll Blue Crab & Shiso	17.5
Salmon & Avocado Roll	13
Karai Kaibashira Spicy Scallop & Smelt Roe	19.5
Sakana San Shu Yellowtail, Tuna & Salmon	16
Sake Ikura Salmon & Salmon Roe	18
Spicy Lobster Roll	22.5
Ebi Tempura Fried Shrimp, Radish Sprouts & Avocado	17
Kaki Fri Fried Oyster & Lettuce	21

YASAI / VEGETABLE ROLLS

Tanner Roll Avocado & Cucumber	12
Yama Gobo Small Burdock	11
Norimaki Squash	11
Shiitake Black Mushroom	11
Enoki Straw Mushroom	11
Avocado	13
Kyuri Cucumber	11
Takuwan Pickled Radish	11
Ume Shiso Plum Paste	11

SIDES

Broccolini 11 **Bok Choy** 11 **White Rice** 3 **Sushi Rice** 3

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

WHITE

Sancerre <i>Paul Prieur et Fils, France</i>	GL	BTL
Riesling <i>Sybille Kuntz, Kabinett Trocken, Mosel, Germany</i>	18	80
Bourgogne Blanc <i>Domaine de la Cadette, Vezeley, France</i>	18	78
Chardonnay <i>ZD, Santa Babara, CA</i>	19	80
	26	120

RED

Cabernet Sauvignon <i>Three by Wade, Napa Valley, CA</i>	18	80
Barbera <i>Gianfranco Alessandria, d'Alba, Italy</i>	15	52
Pinot Noir <i>Bench, Sonoma Coast, CA</i>	16	65
Malbec <i>Clos La Coutale, Cahors, France</i>	14	48

ROSE

La Croix Du Prieur <i>Cotes de Provence, France</i>	14	52
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SPARKLING

Avinyo Cava <i>Reserva Brut, Spain</i>	15	56
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BEER

BOTTLES & CANS

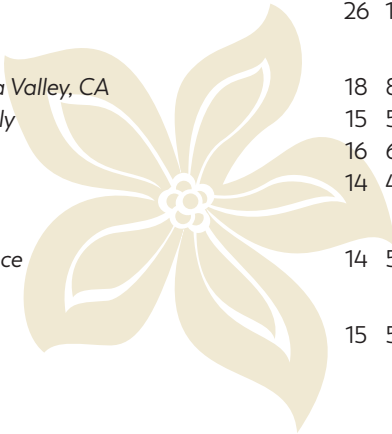
Hitachino Nest White Ale , <i>Japan</i>	12 oz Btl	15
Hitachino Nest Yuzu Lager , <i>Japan</i>	11.83 oz Can	15
Asahi "Super Dry" Lager , <i>Japan</i>	21 oz Btl	13
Sapporo "Reserve" Lager , <i>Japan</i>	12 oz Btl	9
Sapporo "Light" , <i>Japan</i>	12 oz Btl	9

WHISKY

Suntory Toki <i>Japan</i>	17
Suntory "Ao" <i>Japan</i>	23
Ichiro's Malt & Grain <i>Japan</i>	25
Kaiyo Cask Strength <i>Japan</i>	26
Hibiki Harmony <i>Japan</i>	28
Takamine 8yr <i>Japan</i>	29
Fuji Single Grain <i>Japan</i>	30
Yamazaki 12 Yr <i>Japan</i>	42

SOFT DRINKS

Soda	4	Fever Tree	4
Coca Cola, Diet Coke, Sprite, Club Soda		Ginger Beer, Tonic	
Iced Green Tea	4	Yuzu Lemonade	4



FINANCIAL DISTRICT

COCKTAILS

HOUSE SPECIALS \$19

Getsu

Whiskey, Demerara, Bitters

Ka

Arette Blanco Tequila, Yuzu, Vanilla, Habanero

Two Hands

Cynar, Aperol, Campari, Orange, Shiso, Cucumber

Ginza

Roku Gin, Tequila, Cucumber, Honey, Lime

BLUE RIBBON CLASSICS \$18

Lychee Martini

Haku Vodka, Lychee Puree

Sake-Tini

Haku Vodka, Ginjo Sake, Cucumber

Yuzu-Hi

Shochu, St Germain, Yuzu



BLUE RIBBON SAKE FLIGHT 30

Junmai, Ginjo & Daiginjo



HOUSE SPECIAL SAKE

- Blue Ribbon JUNMAI**
14 / 26 / 65
500 ml
- Blue Ribbon JUNMAI GINJO**
17 / 34 / 75
500 ml
- Blue Ribbon JUNMAI DAIGINJO**
19 / 36 / 85
500 ml
- Blue Ribbon NIGORI**
13 / 25 / 60
500 ml

SAKE BY THE GLASS

JUNMAI

Blue Ribbon Junmai "True Brew" <i>Light Fruit & Dry</i>	SM	LG	BTL
Ohyama "Big Mountain" <i>Clean, Round, Dry Finish</i>	14	26	65
Heavensake Junmai <i>Soft & Savory</i>			29
Sohomare "Heart & Soul" <i>Crisp, Balance of Umami & Acidity</i>	8	15	60
	13	24	89

JUNMAI GINJO

Blue Ribbon Junmai Ginjo "Special Brew" <i>Light, Smooth, Refreshing</i>	17	34	75
Heavensake "Baby" <i>Dry, Fruity Aroma, Crisp Finish</i>			36
Ginsuika "Water Flower" <i>Light, Smooth, Refreshing</i>	14	25	60
Hananomai "Katana" <i>Extra Dry, Rich Texture, Bright Fruity Flavor</i>	11	19	75
Kokuryu "Black Dragon" <i>Smooth, Well Balanced, Hint of Caramel</i>	13	24	85
Heavensake Ginjo <i>Rich, Smooth, Balanced</i>	9	17	75

JUNMAI DAIGINJO

Blue Ribbon Daiginjo "Premium Brew" <i>Medium Dry, Light & Floral Aroma</i>	19	36	85
Bijofu Hina "The Gentleman" <i>Elegant, Clean, Aromas of Fresh Citrus</i>	15	27	110
Soto "Super Premium" <i>Elegant & Smooth</i>	14	26	100
Wakatake Onikoroshi "Demon Slayer" <i>Balanced, Silky & Tropical</i>	15	27	110
Nabeshima Daiginjo <i>Rich Aroma & Smooth Crisp</i>			158

NIGORI UNFILTERED

Blue Ribbon Nigori "Cloudy Brew" <i>Light & Smooth, Subtle Fruit Flavor</i>	13	25	60
Kamoizumi Nigori Ginjo Nama <i>Rich & Creamy, Hint of Melon</i>	14	26	66

NAMA UNPASTEURIZED

Blue Ribbon Nama Genshu <i>Unpasteurized, Medium Dry, Full Bodied</i>			15
Narutotai "Red Snapper" <i>Bright, Zesty, Velvety & Dry</i>	12	22	77

DESSERT SAKE / SHOCHU

Choya Umeshu <i>Plum Wine</i>	14		
Ichiko "Serin" <i>Barley</i>	14		72
Tsukasabotan Yamayuzu "Mountain Yuzu"	9	16	66

HOT SAKE

Ozeki	SM	LG	
	11	19	