

APPETIZERS / ZENSAI

Miso Soup	Dashi & Fresh Shiro Miso	7.5
Crispy Rice	Spicy Tuna & 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	
Chili 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	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
Atlantic Salmon	Yuzu Beurre Blanc & Bok Choy	34
1 ½ lb. Steamed Maine Lobster	Miso Butter	68
Prime NY Strip Steak	Sansho Butter	56
8 oz. Skirt 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	15

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 125 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	200

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		19
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

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.

WINE BY THE GLASS

WHITE

Chablis <i>Domaine de la Cadette, Bourgogne Vezelay, France</i>	GL	BTL
Sancerre <i>Domaine Serge Laloue, France</i>	16	68
Riesling <i>Sybillle Kuntz, Qualitatswein Trocken, Mosel, Germany</i>	15	60
Chardonnay <i>ZD, CA</i>	14	58
	20	92

RED

Cabernet Sauvignon <i>Scholar & Mason, Napa Valley, CA</i>	17	80
Grenache Blend <i>Domaine de Durban, Rhone, France</i>	14	50
Pinot Noir <i>Bench, Sonoma Coast, CA</i>	15	60
Malbec <i>Clos La Coutale, Cahors, France</i>	14	46

ROSE

Domaine de la Prebende <i>Beaujolais, France</i>	14	48
---	----	----

SPARKLING

Avinyo Cava <i>Reserva Brut, Spain</i>	14	46
---	----	----

BEER

BOTTLES & CANS

Asahi “Super Dry” Lager , <i>Japan</i>	21 oz Btl	13
Sapporo Lager , <i>Japan</i>	12 oz Btl	9
Hitachino Nest Red Rice Ale , <i>Japan</i>	12 oz Btl	15
Hitachino Nest White Ale , <i>Japan</i>	12 oz Btl	15



WHISKY



Suntory Toki <i>Japan</i>	15
lichiro’s Malt & Grain <i>Japan</i>	24
Kaiyo Cask Strength <i>Japan</i>	25
Hibiki Harmony <i>Japan</i>	26
Takamine 8yr <i>Japan</i>	28
Fuji Single Grain <i>Japan</i>	29
Yamazaki 12 Yr <i>Japan</i>	38
Yamazaki 18 Yr <i>Japan</i>	98

SOFT DRINKS

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



COCKTAILS

HOUSE SPECIALS \$17

Getsu
Whiskey, Demerara, Bitters
Ka
Arette Blanco Tequila, Yuzu, Vanilla, Habanero
Shiro
Gin, Dolin Blanc, Luxardo Bitter Bianco, Roasted Nori
Two Hands
Cynar, Aperol, Campari, Orange, Shiso, Cucumber, Ginger

BLUE RIBBON CLASSICS \$17

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	SM	LG	BTL
Blue Ribbon Junmai “True Brew” <i>Light Fruit & Dry</i>	14	26	65
Ohyama “Big Mountain” <i>Clean, Round, Dry Finish</i>			29
Heavensake Junmai <i>Soft & Savory</i>	8	15	60
Sohomare “Heart & Soul” <i>Crisp, Balance of Umami & Acidity</i>	11	19	75

JUNMAI GINJO	17	34	75
Blue Ribbon Junmai Ginjo “Special Brew” <i>Light, Smooth, Refreshing</i>			36
Heavensake “Baby” <i>Dry, Fruity Aroma, Crisp Finish</i>	13	24	85
Kokuryu “Black Dragon” <i>Smooth, Well Balanced, Hint of Caramel</i>	14	25	60
Ginsuika “Water Flower” <i>Light, Smooth, Refreshing</i>	9	17	75
Heavensake Ginjo <i>Rich, Smooth, Balanced</i>			

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

NIGORI UNFILTERED	13	25	60
Blue Ribbon Nigori “Cloudy Brew” <i>Light & Smooth, Subtle Fruit Flavor</i>	12	22	66
Hitorimusume “Only Daughter” <i>Rich, Creamy & Savory</i>			

NAMA UNPASTEURIZED			15
Blue Ribbon Nama Genshu <i>Unpasterized, Medium Dry, Full Bodied</i>	12	22	77
Narutotai “Red Snapper” <i>Bright, Zesty, Velvety & Dry</i>	9	17	70
Brooklyn Kura <i>Crisp, Light & Aromatic, Dry Fnish</i>			

DESSERT SAKE / SHOCHU	10		
Choya Umesu <i>Plum Wine</i>	14		72
lichiko “Serin” <i>Barley</i>	9	16	66
Tsukasabotan Yamayuzu “Mountain Yuzu”			

HOT SAKE	SM	LG	
Ozeki	11	19	