

## APPETIZERS / ZENSAI

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

## SALAD / VEGETABLES

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

## SUSHI BAR SPECIALS

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

## TARTARE / Quail Egg, Scallion & Wasabi

<b>Sake Tartare</b> Salmon	20
<b>Maguro Tartare</b> Tuna	21
<b>Hamachi Tartare</b> Yellowtail	21

## SUNOMONO

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

## MAINS

<b>Oxtail Fried Rice</b> Daikon, Shiitake & Bone Marrow Omelet	36
<b>Chicken Teriyaki</b> 1/2 Grilled Chicken with Broccolini	32
<b>1 1/2 lb. Steamed Maine Lobster</b> Miso Butter	68
<b>Salmon Teriyaki</b> with Bok Choy	34
<b>NY Strip Steak</b> Sansho Butter	58
<b>8 oz. Hanger Steak</b> Black Pepper Miso	39
<b>2oz. Japanese A5 Wagyu</b> Truffle Salt	48
<b>4/8oz. Japanese A5 Wagyu</b> Daikon, Ponzu & Scallion	92/160

# SUSHI & SASHIMI

## TAIHEIYO PACIFIC OCEAN

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

## TAISEIYO ATLANTIC OCEAN

<b>O-toro</b> Blue Fin Tuna Belly	18
<b>Chu-toro</b> Medium Blue Fin Tuna Belly	16
<b>Maguro</b> Tuna	7
<b>Maguro Zuke</b> Soy Marinated Tuna	7.25
<b>Kanpachi</b> Amberjack	7.5
<b>Hamachi</b> Yellowtail	6.5
<b>Hamachi &amp; Serrano Pepper</b>	6.75
<b>Ikura</b> Salmon Roe	7.5
<b>Hirame</b> Fluke	6.5
<b>Engawa</b> Fluke Fin	6.25
<b>Sawara</b> Spanish Mackerel	6
<b>Unagi</b> Fresh Water Eel	7.5
<b>Mushi Ise Ebi</b> Cooked Lobster	10
<b>Karai Ise Ebi</b> 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

<b>Sushi</b> 7 Pieces Assorted Sushi & 1 Roll	36
<b>Sushi Deluxe</b> 10 Pieces Assorted Sushi & 1 Roll	44
<b>Sashimi</b> 12 Pieces Assorted Sashimi	41
<b>Sashimi Deluxe</b> 18 Pieces Assorted Sashimi	52
<b>Sushi-Sashimi Combination</b>	56
Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi & Choice of 1 Roll	
<b>Blue Ribbon Platter</b> 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 38

**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 **Avocado** 13

**Norimaki** Squash 11 **Kyuri** Cucumber 11

**Shiitake** Black Mushroom 11 **Takuwan** Pickled Radish 11

**Enoki** Straw Mushroom 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

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

## RED

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

## ROSE

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

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

## BOTTLES & CANS

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

# WHISKY

<b>Suntory Toki</b> <i>Suntory Whiskey</i>	17
<b>Suntory "Ao"</b> <i>Blend Of Five Major Whiskies</i>	23
<b>lichiro's</b> <i>Malt &amp; Grain</i>	25
<b>Kaiyo Cask Strength</b> <i>Whiskey, Mizunara Oak</i>	26
<b>Hibiki Harmony</b> <i>Suntory Whiskey</i>	28
<b>Takamine 8yr</b> <i>Whiskey, Koji Fermented</i>	29
<b>Fuji</b> <i>Single Grain</i>	30
<b>Komagatake</b> <i>Single Malt</i>	40
<b>Yamazaki 12 Yr</b> <i>Single Malt</i>	42
<b>Ichiro's Limited Edition</b> <i>Malt &amp; Grain</i>	48

# SOFT DRINKS

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



# SAKE BY THE GLASS

## JUNMAI

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

## JUNMAI GINJO

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

## JUNMAI DAIGINJO

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

## NIGORI UNFILTERED

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

## NAMA UNPASTEURIZED

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

## DESSERT SAKE / SHOCHU

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

## HOT SAKE

<b>Ozeki</b>	SM	LG	
	11	19	