

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 |
| Kyushu Aji Horse Mackerel | 8.25 |
| 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 | | 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

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

SPARKLING

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

BEER

BOTTLES & CANS

| | | |
|--|--------------|----|
| Hitachino Nest White Ale , Japan | 12 oz Btl | 15 |
| Hitachino Nest Yuzu Lager , Japan | 11.83 oz Can | 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 <i>Suntory Whiskey</i> | 17 |
| Suntory "Ao" <i>Blend Of Five Major Whiskies</i> | 23 |
| lichiro's <i>Malt & Grain</i> | 25 |
| Kaiyo Cask Strength <i>Whiskey, Mizunara Oak</i> | 26 |
| Hibiki Harmony <i>Suntory Whiskey</i> | 28 |
| Takamine 8yr <i>Whiskey, Koji Fermented</i> | 29 |
| Fuji <i>Single Grain</i> | 30 |
| Komagatake <i>Single Malt</i> | 40 |
| Yamazaki 12 Yr <i>Single Malt</i> | 42 |
| Ichiro's Limited Edition <i>Malt & Grain</i> | 48 |

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



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> | 15 | 28 | 74 |
| Heavensake Junmai <i>Soft & Savory</i> | | | 33 |
| Sohomare "Heart & Soul" <i>Crisp, Balance of Umami & Acidity</i> | 11 | 23 | 67 |
| | 14 | 26 | 90 |

JUNMAI GINJO

| | | | |
|---|----|----|-----|
| Blue Ribbon Junmai Ginjo "Special Brew" <i>Light, Smooth, Refreshing</i> | 18 | 36 | 81 |
| Heavensake "Baby" <i>Dry, Fruity Aroma, Crisp Finish</i> | | | 42 |
| Ginsuika "Water Flower" <i>Light, Smooth, Refreshing</i> | 15 | 28 | 72 |
| Hananomai "Katana" <i>Extra Dry, Rich Texture, Bright Fruity Flavor</i> | 12 | 24 | 75 |
| Kokuryu "Black Dragon" <i>Smooth, Well Balanced, Hint of Caramel</i> | 15 | 28 | 98 |
| Heavensake Ginjo <i>Rich, Smooth, Balanced</i> | 16 | 29 | 105 |

JUNMAI DAIGINJO

| | | | |
|--|----|----|-----|
| Blue Ribbon Daiginjo "Premium Brew" <i>Medium Dry, Light & Floral Aroma</i> | 20 | 38 | 90 |
| Bijofu Hina "The Gentleman" <i>Elegant, Clean, Aromas of Fresh Citrus</i> | 16 | 29 | 109 |
| Soto "Super Premium" <i>Elegant & Smooth</i> | 16 | 29 | 105 |
| Wakatake Onikoroshi "Demon Slayer" <i>Balanced, Silky & Tropical</i> | 18 | 34 | 128 |
| Nabeshima Daiginjo <i>Rich Aroma & Smooth Crisp</i> | | | 184 |

NIGORI UNFILTERED

| | | | |
|--|----|----|----|
| Blue Ribbon Nigori "Cloudy Brew" <i>Light & Smooth, Subtle Fruit Flavor</i> | 13 | 25 | 65 |
| Kamoizumi Nigori Ginjo Nama <i>Rich & Creamy, Hint of Melon</i> | 12 | 23 | 70 |

NAMA UNPASTEURIZED

| | | | |
|--|----|----|----|
| Blue Ribbon Nama Genshu <i>Unpasteurized, Medium Dry, Full Bodied</i> | | | 17 |
| Narutotai "Red Snapper" <i>Bright, Zesty, Velvety & Dry</i> | 14 | 26 | 93 |

DESSERT SAKE / SHOCHU

| | | | |
|--|----|----|----|
| Choya Umeshu <i>Plum Wine</i> | 14 | | |
| lichiko "Serin" <i>Barley</i> | 14 | | 72 |
| Tsukasabotan Yamayuzu "Mountain Yuzu" | 13 | 24 | 74 |

HOT SAKE

| | | | |
|--------------|----|----|--|
| Ozeki | SM | LG | |
| | 14 | 22 | |