

APPETIZERS / ZENSAI

Miso Soup	Dashi & Fresh Shiro Miso	9
Oxtail Miso Soup	Oxtail Dashi, Tofu & Daikon	13
Crispy Rice	Spicy Tuna, Avocado & Eel Sauce	28
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 for 20 8 for 38
Hot Sauce & Wasabi Honey		

SALAD / VEGETABLES

House Salad	Avocado & Carrot Ginger Dressing	16
Edamame	Sea Salt or Spicy	11
Shishito Peppers		14
Wakame	Seaweed & Sesame Dressing	10
Tofu & Seaweed	Ginger Ponzu & Soy	15
Cauliflower Tempura	Sweet Miso & Hot Sauce	16
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	38
Chicken Teriyaki	1/2 Grilled Chicken with Broccolini	32
1 ½ lb. Steamed Maine Lobster	Miso Butter	68
Salmon Teriyaki	with Bok Choy	34
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	8
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	19.5
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	3	Sushi Rice	3
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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

Savignon Blanc	<i>Clement & Florian Berthier, Loire Valley</i>	GL	BTL
Albarino	<i>Do Ferreira, Rias Baixas, Spain</i>	17	58
Bourgogne Blanc	<i>Domaine de la Cadette, Vezelay, France</i>	20	80
Chardonnay	<i>ZD, Santa Babara, CA</i>	19	80
		26	120

RED

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>	17	59
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BEER

BOTTLES & CANS

Hitachino Nest White Ale	<i>Japan</i>	11.2 oz Btl	15
Hitachino Nest Yuzu Lager	<i>Japan</i>	11.83 oz Can	15
Hitachino Nest Yuzu Ginger Ale	<i>Non-Alcoholic Beer</i>	11.2 oz Btl	15
Kizakura Kyoto, "Yamadanishiki Ale"	<i>Japan</i>	11.15 oz Btl	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>Suntory Whisky</i>	17
Sekk Sato Shiki	<i>Single Grain</i>	17
Suntory "Ao"	<i>Blend Of Five Major Whisky</i>	23
lichiro's	<i>Malt & Grain</i>	25
Sekk Sato Shiki	<i>Single Malt</i>	27
Hibiki Harmony	<i>Suntory Whisky</i>	29
Takamine 8yr	<i>Whisky, 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, Coke Zero, Sprite		Ginger Beer, Tonic, Grapefruit, Club Soda	
Iced Green Tea	4	Yuzu Soda	10



FINANCIAL DISTRICT

COCKTAILS

HOUSE SPECIALS \$20

Getsu

Whiskey, Demerara, Bitters

Ka

Arette Blanco Tequila, Yuzu, Vanilla, Habanero

Kemuri

Mezcal, St Germaine, 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



SAKE BY THE GLASS

JUNMAI

	SM	LG	BTL
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
Heavensake "Baby"	Dry, Fruity Aroma, Crisp Finish		49
Ginsuika "Water Flower"	Light, Smooth, Refreshing	15	28 72
Hananomai "Katana"	Extra Dry, Rich Texture, Bright Fruity Flavor	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
Nabeshima Daiginjo	Rich Aroma & Smooth Crisp		184
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

NAMA UNPASTEURIZED

Narutotai "Red Snapper"	Bright, Zesty, Velvety & Dry	14	26 93
Kubota Daiginjo Genshu	Earthy, Dry, Smooth & Clean Finish	16	29 110

DESSERT SAKE / SHOCHU

Choya Umesu	Plum Wine	14	
lichiko "Serin"	Barley	14	72
Tsukasabotan Yamayuzu	"Mountain Yuzu"	13	24 74

HOT SAKE

	SM	LG
Ozeki	14	22