

APPETIZERS

Miso Soup Dashi & Fresh Shiro Miso	7.5
Edamame Sea Salt or Spicy	10
Cauliflower Tempura Sweet Miso	16
Shrimp Tempura Wasabi Mayo	24
Shishito Peppers	14
Yaki Sea Scallop & Miso Butter	24
Blue Ribbon Fried Chicken Wings	4 for 18 8 for 34
Chili Sauce & Wasabi Honey	

SALADS & YASAI

House Salad Avocado & Carrot Ginger Dressing	15
Tofu & Seaweed Ginger Ponzu & Soy	15
Wakame Seaweed & Sesame Dressing	9
Cucumber Sunomono Ponzu & Sesame	11
King Crab Sunomono Cucumber & Vinegar Sauce	28
Blue Crab Sunomono Cucumber & Vinegar Sauce	26
Mixed Sunomono Assorted Seafood & Vinegar Sauce	18
Tako Sunomono Octopus & Vinegar Sauce	18
Vegetable Flight	12
Spicy Bean Sprouts, Kohlrabi Kinpira, Spicy Cucumber	

SUSHI BAR SPECIALS

Crispy Rice Spicy Tuna & Eel Sauce	25
Fluke Usuzukuri Thinly Sliced Fluke & Vinegar Sauce	27
Kanpachi Usuzukuri Thinly Sliced Amberjack & Yuzu Pepper	29
Hamachi Usuzukuri Thinly Sliced Yellowtail, Serrano & Ponzu	29
Hamachi Tartare Yellowtail Tartare with Quail Egg	21
Sake Tartare Salmon Tartare with Quail Egg	20
Tuna Tartare Tuna Tartare with Quail Egg	21

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 Very Special Platter	200

Consuming raw or under cooked meat, seafood or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.

SUSHI & SASHIMI

TAIHEIYO PACIFIC OCEAN

Binnaga Albacore	6.5
Uni Sea Urchin	11
Ebi Cooked Shrimp	5.5
Tako Octopus	6
Kaibashira Sea Scallop	7.5
Madai Japanese Red Snapper	6
Masago Smelt Roe	6.25
Hamachi Yellowtail	6.50
Kanpachi Amberjack	7.50
Kanikama Crabstick	5
King Crab	M/P
Kani Blue Crab	7
Tamago Sweet Egg	5.5
Masu-No-Suke King Salmon	10.75
Hamachi & Serrano Pepper	6.75

TAISEIYO ATLANTIC OCEAN

Sake Salmon	6.5
Yaki Salmon Seared	6.5
Hirame Fluke	6.5
Engawa Fluke Fin	6.25
Maguro Tuna	7
Sawara Spanish Mackerel	6
Mushi Ise Ebi Cooked Lobster	10
Yariika Squid	5.75
Unagi Fresh Water Eel	7.5
Ikura Salmon Roe	7.5
Karai Ise Ebi Spicy Lobster with Egg Wrapper	12
Sake Toro Seared Salmon Belly	8
Otoro Blue Fin Tuna Belly	18
Iwana Arctic Char	6

EXTRAS

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



OMAKASE 125 MIN PER PERSON

Chef's Choice



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
Spider Roll Softshell Crab Tempura, Masago & Cucumber	24
Kaki Fri Fried Oyster & Lettuce	21
Tanner Roll Avocado & Cucumber	12

YASAI VEGETABLE ROLLS

Yama Gobo Small Burdock	11	Avocado	13
Norimaki Squash	11	Natto Fermented Beans	11
Shiitake Black Mushroom	11	Takuwan Pickled Radish	11
Enoki Straw Mushroom	11	Ume Shiso Pickled Plum, Shiso	13
Kyuri Cucumber	11		

MAINS

8 oz. Skirt Steak Black Pepper Miso	39
6 oz. Filet of Beef Black Truffle Sauce	48
Prime NY Strip Steak Sansho Butter	56
2oz. Japanese A5 Wagyu Truffle Salt	48
4/8oz. Japanese A5 Wagyu Daikon, Ponzu & Scallion	92/160
Atlantic Salmon Yuzu Beurre Blanc & Bok Choy	34
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	66

SIDES

Broccolini 11 White Rice 3 Bok Choy 11

WINE BY THE GLASS

WHITE

	GL	BTL
Chablis <i>Domaine Savary, Burgundy, France</i>	13	52
Sancerre <i>Philippe Raimbault, Apud Sariaum, Loire Valley, France</i>	14	60
Riesling <i>Sybille Kuntz, Qualitätswein Trocken, Mosel, Germany</i>	13	56
Chardonnay <i>ZD, CA</i>	19	91

RED

Cabernet Franc <i>Lo-Fi Wines, Santa Barbara, CA</i>	15	67
Cabernet Sauvignon <i>Scholar & Mason, Napa Valley, CA</i>	17	77
Grenache Blend <i>Ermitage du Pic Saint Loup, Languedoc, France</i>	11	45
Pinot Noir <i>Bench, Sonoma Coast, CA</i>	13	52

ROSE

La Croix du Prieur <i>Provence, France</i>	11	42
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SPARKLING

Albet i Noya <i>Penedes, Spain</i>	11	42
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BEER

BOTTLES & CANS

Asahi "Super Dry" Lager , <i>Japan</i>	21 oz Btl	11
Sapporo Lager , <i>Japan</i>	12 oz Btl	8
Echigo "Koshihikari" Rice Lager , <i>Japan</i>	12 oz Btl	10
Hitachino Nest White Ale , <i>Japan</i>	12 oz Btl	12



WHISKY



Suntory Toki <i>Japan</i>	15
Ichiro's Malt <i>Japan</i>	24
Kaiyo Cask Strength <i>Japan</i>	25
Akashi White Oak Single Malt <i>Japan</i>	26
Takamine 8yr <i>Japan</i>	28
Fuji Single Grain <i>Japan</i>	29
Yamazaki 12 Yr <i>Japan</i>	38
Ichiro's Malt Limited Edition <i>Japan</i>	48

SOFT DRINKS

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



COCKTAILS

HOUSE SPECIALS \$16

Getsu

Whiskey, Demerara, Bitters

Ka

Arette Blanco Tequila, Yuzu, Vanilla, Habanero

Shiro

Gin, Dolin Blanc, Luxardo Bitter Bianco, Roasted Nori

Two Hands

Cynar, Cappelletti, Orange, Shiso, Cucumber, Ginger

BLUE RIBBON CLASSICS \$16

Lychee Martini

Haku Vodka, Lychee Puree

Sake-Tini

Haku Vodka, Blue Ribbon Junmai Ginjo, Cucumber

Yuzu-Hi

Shochu, St Germain, Yuzu

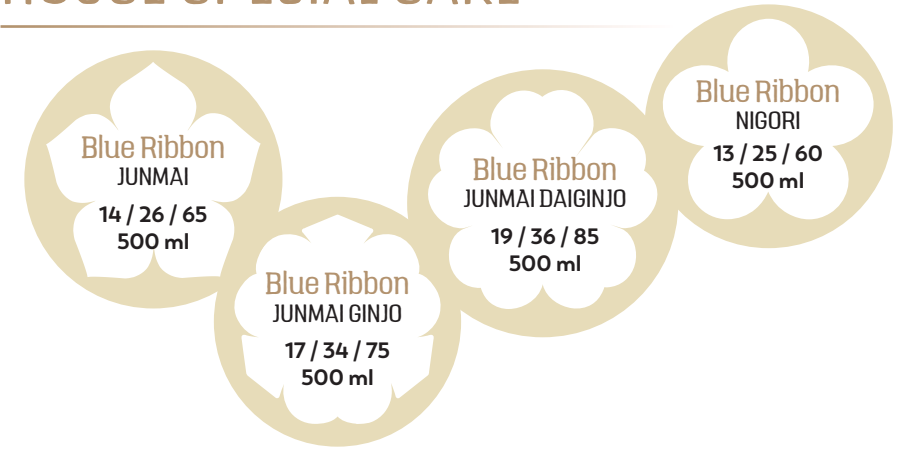


BLUE RIBBON SAKE FLIGHT 30

Junmai, Ginjo & Daiginjo



HOUSE SPECIAL SAKE



SAKE BY THE GLASS

JUNMAI

	SM	LG	BTL
Blue Ribbon Junmai "True Brew" <i>Light Fruit & Dry</i>	14	26	65
Wakaebisu "Ninja" <i>Light, Smooth, Hint of Apple & Pear</i>	9	17	67
Heavensake Junmai <i>Soft & Savory</i>	8	15	60
Sohomare "Heart & Soul" <i>Crisp, Balance of Umami & Acidity</i>	11	19	75

JUNMAI GINJO

Blue Ribbon Junmai Ginjo "Special Brew" <i>Light, Smooth, Refreshing</i>	17	34	75
Kokuryu "Black Dragon" <i>Smooth, Well Balanced, Hint of Caramel</i>	13	24	85
Ohyama Ginsuika "Water Flower" <i>Light, Smooth, Refreshing</i>	14	25	60
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
Soto "Super Premium" <i>Elegant & Smooth</i>	14	27	100
Heavensake Daiginjo <i>Delicate, Hint of Lush Tropical Fruit</i>	13	24	85
Wakatake Onikoroshi "Demon Slayer" <i>Balanced, Silky & Tropical</i>	15	27	110

NIGORI UNFILTERED

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

NAMA UNPASTEURIZED

Narutotai "Red Snapper" <i>Bright, Zesty, Velvety & Dry</i>	12	22	77
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DESSERT SAKE

Choya Umeshu <i>Plum Wine</i>	10
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HOT SAKE

	SM	LG
Ozeki	11	19