

APPETIZERS

Miso Soup Dashi & Fresh Shiro Miso	9
Edamame Sea Salt / Spicy / Garlic +\$1	10
Shishito Peppers Teriyaki & Bonito Flakes	14
House Salad Avocado & Carrot Ginger Dressing	15
Wakame Seaweed & Sesame Dressing	9
Cucumber Sunomono Sesame & Ponzu	11
Tuna Poke* Sesame, Soy, Red Onion & Taro Chips	26
Tiger Shrimp Tempura Sweet Soy & Wasabi Mayo	27
Spicy Tuna Crispy Rice* Avocado, Truffle Oil & Eel Sauce	27
Bucket O' Wings Chili Sauce & Wasabi Honey	24

TARTARE, CARPACCIO & USUZUKURI*

Uni Shooter Ponzu, Masago, Quail Egg & Scallion	24
Maguro Zuke Soy Marinated Tuna, Garlic Chips & Onion Ponzu	26
Hamachi Jalapeno Yellowtail, Jalapeno, Togarashi & Ponzu	26
Masu & Truffle Sea Trout, Guava Smoked Sea Salt & Truffle Ponzu	25
Kanpachi & Yuzu Amberjack, Yuzu Pepper & Yuzu Ponzu	25
Hamachi Tartare Yellowtail & Quail Egg	21
Sake Tartare Salmon & Quail Egg	20
Toro Tartare Tuna Belly & Quail Egg	28

PLATTERS*

Sushi 7 Pieces & 1 Roll	37
Sashimi 12 Pieces	38
Sushi Deluxe 10 Pieces & 1 Roll	47
Sashimi Deluxe 18 Pieces	49
Sushi-Sashimi Combination 15 Pieces & 1 Roll	51
Chirashi Chef's Special Sashimi Over Rice	47

MAKI SPECIAL ROLLS

California*	
with Kanikama* Crabstick	12
with Blue Crab* Inside Out	23
Spicy Tuna & Tempura Flakes* Cucumber	16
Blue Ribbon* 1/2 Lobster, Shiso & Black Caviar	34
Dragon* Eel, Avocado & Radish Sprouts	23
Niji Roll* 7 Color Rainbow Roll	29
Tiger Roll* Fried Shrimp, Spicy Tuna & Avocado	25
Spicy Scallop* Spicy Scallop & Smelt Roe	20
Sakana San Shu* Yellowtail, Tuna, Salmon & Scallion	18
Yuzu Hama* Yellowtail & Yuzu Pepper	15
Spicy Crab Roll* Blue Crab & Shiso	23
Spicy Lobster Roll* Cooked Lobster & Spicy Smelt Roe Mayo	22
Ebi Tempura* Fried Shrimp, Radish Sprouts & Avocado	19
Phoenix Roll Vegetables, Wrapped with Cucumber & Avocado	13

BLUE RIBBON SUSHI



***OMAKASE**
CHEF'S CHOICE

125 min per person



***BLUE RIBBON**
PLATTER

260 Very Special Platter

TAIHEIYO PACIFIC OCEAN

2pc/order

Sake* Salmon	14
Yaki Salmon* Seared	14
Madai* Japanese Red Snapper	16
Binnaga* Albacore	12
Kanikama Crabstick	9
Kani Blue Crab	16
Masu* Sea Trout	16
Kaibashira* Sea Scallop	14
Tako Octopus	13
Ebi Cooked Shrimp	12
Tamago Sweet Egg	9
Uni* Sea Urchin	MP
Ikura* Salmon Roe	15
Masago* Smelt Roe	12

TAISEIYO ATLANTIC OCEAN

2pc/order

O-Toro* Blue Fin Tuna Belly	MP
Chu-Toro* Medium Blue Fin Tuna Belly	22
Maguro* Blue Fin Tuna	15
Maguro Zuke* Soy Marinated Tuna	15
Kanpachi* Amberjack	16
Hamachi* Yellowtail	16
Hirame* Fluke	15
Engawa* Fluke Fin	15
Unagi Fresh Water Eel	14
Mushi Ise Ebi Cooked Lobster	18
Karai Ise Ebi* Spicy Lobster with Egg Wrapper	18

EXTRAS

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

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

CLASSICS

"Blue Ribbon" Fried Chicken 34
Wasabi Honey

8oz Prime Smash Burger* 26
House Ground Wagyu Beef,
Cheddar, BRS Steak Sauce & Fries

Surf & Turf* 55
4oz Wagyu Skirt Steak,
Truffle Teriyaki,
1/2 Baked Miso Lobster

FRIED RICE TOBANYAKI

Oxtail & Bone Marrow 36
Shiitake, Daikon
& Bone Marrow Omelette

Garlic Shrimp* 36
Broccolini & Onsen Egg

Wild Mushrooms* 26
Chef's Seasonal Vegetables
& Onsen Egg

MAINS

Sea Bass Teppan* 38
Soy, Ginger & Scallions

Beef Short Rib 34
Sweet Potato Puree & Wasabi Demi

Seared Salmon Teriyaki* 35
Broccolini

Jidori Teriyaki Chicken 30
Bok Choy

Baked Stuffed Lobster 72
Miso Butter

Steak Frites* 46
8oz Wagyu Skirt Steak, Miso Pepper Sauce & Wagyu Fat Fries

JAPANESE WAGYU

Miyazaki, Japan

A5 Wagyu is known for its rich, buttery texture and complex flavor profile. It is often described as having "umami" flavor, which is highly prized in Japanese cuisine.

2oz. Shikaku* 48
Seared on our teppan grill, seasoned with smoked guava sea salt, sliced and topped with crispy garlic and scallion.

4oz. Miyazaki Beef Cap* 88
The chef's prize cut, seared on our teppan grill, this unique and prized steak is always the chef's favorite. Served with ponzu.

4oz./8oz. Center Cut Ribeye* 88/150
Seared on our teppan grill, this intensely marbled and decadent steak is sliced and served with ponzu.

SIDES

Charred Asparagus	8	Steamed White Rice	4
Sauteed Broccolini	12	Bok Choy & Miso Butter	12
Wagyu Fat Fries	13	Roast Mushrooms	16