

Appetizers

Miso Soup Dashi & Fresh Shiro Miso	7
Edamame Sea Salt / Spicy / Garlic +\$1	9
Shishito Peppers Teriyaki & Bonito Flakes	11
House Salad Avocado & Carrot Ginger Dressing	15
Wakame Seaweed & Sesame Dressing	8
Chef's Special Oshinko Seasonal Pickles	16
Tako Sunomono Octopus, Cucumber & Ponzu	19
Poke* Hawaiian Big Eye Tuna, Cucumber & Red Onion	23
Spicy Cucumber Sunomono Cucumber, Togarashi & Ponzu	9
Bonsai Tree* Crabstick, Avocado, Masago, Kaiware & Cucumber	11
Chicken Lettuce Wraps Jidori Chicken, Foie Gras, Black Vinegar Glaze	17
Suraisu Dip* Striploin Carpaccio, Toast Points with Wagyu Tallow	19

Usuzukuri *

Uni Shooter Ponzu, Masago, Quail Egg, Scallion & Cold Sake	24
Maguro Zuke Sashimi Soy Marinated Tuna, Garlic Chips & Onion Ponzu	26
Hamachi Jalapeno Yellowtail, Jalapeno, Togarashi & Ponzu	26
Masu Usuzukuri Sea Trout, Tomato, Guava Smoked Sea Salt & Truffle Ponzu	24
Kanpachi Usuzukuri Amberjack, Yuzu Pepper & Yuzu Ponzu	24
White Fish Usuzukuri Spicy Daikon, Scallion & Ponzu	24

Platters *

Blue Ribbon Very Special Platter for 4	200
Sushi 7 Pieces & 1 Roll	34
Sashimi 12 Pieces	36
Sushi Deluxe 10 Pieces & 1 Roll	42
Sashimi Deluxe 18 Pieces	46
Sushi-Sashimi Combination 15 Pieces & 1 Roll	48

Kitchen Specials

Pork Belly Skewer Tokyo BBQ Sauce & Crispy Onion	9
Tiger Shrimp Skewer Chipotle Mayo	13
Beef Skewer Truffle Salt	10
Salt & Pepper Calamari Shishito & Sweet Chili Mayo	18
Tiger Shrimp Tempura Sweet Soy & Wasabi Aioli	17
Bucket O' Wings 6 pc / 12 pc Chili Sauce & Wasabi Honey	21 / 38
Pu Pu Platter 5pc Assorted Appetizer Platter	32
Oxtail Fried Rice Daikon, Shiitake, Egg Omelette with Bone Marrow	32
Vegetable Fried Rice Mushrooms & Soft Scrambled Egg	24

Sides

Charred Asparagus Lemon & Olive Oil	8
Sauteed Broccolini	10
Rainbow Baby Carrots	10
French Fries	9
Loaded Fries	11
Steamed White Rice	4

BLUE RIBBON SUSHI



Mitsui's Omakase* 100
4 Course Chef's Tasting

Sushi Special *

Futomaki 16 Eel, Tamago, Kanpyo, Asparagus, Gobo, Kanikama & Masago
Sushi Bar Salad GF 26 Assorted Sashimi in Lettuce Cups
Crispy Rice 24 Avocado, Truffle Oil & Eel Sauce Spicy Tuna / Spicy Scallop / Spicy Lobster +\$2
Chirashi GF 30 Chef's Special Sashimi Over Rice
Unadon 30 Broiled Fresh Water Eel Over Rice & Eel Sauce

Entrees

"Blue Ribbon Style" Fried Chicken 34 Wasabi Honey
Pan Seared Halibut * 38 Soy Butter & Truffle Potato Puree
The Wagyu Burger * 26 Snake River Farm Wagyu Beef, Napa Slaw, Tomato, Watercress, Cheddar Cheese, Teriyaki Mayo & Fries
Short Rib * 34 Sweet Potato Puree & Wasabi Demi
Seared Salmon Teriyaki * 35 Broccolini
Jidori Teriyaki Chicken 28 Rainbow Carrots
Baked Stuffed Lobster 72 Miso Butter
9 oz. SRF Wagyu Skirt Steak * 46 Chimichurri & Potato Herb Salad
Surf & Turf * 55 6 oz NY Strip with Truffle Teriyaki, 1/2 Lobster & Miso Butter

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

Maki special rolls *

California with Kanikama Crabstick	11
with Snow Crab Inside Out	22
Spicy Tuna & Tempura Flakes Cucumber	14
Blue Ribbon 1/2 Lobster, Shiso & Black Caviar	28
Yuzu Hama Yellowtail & Yuzu Pepper	12
Dragon Eel, Avocado & Radish Sprouts	20
Niji Seven Color Rainbow	28
Tiger Roll Fried Shrimp, Spicy Tuna & Avocado	24
Karai Hotate Spicy Scallop & Smelt Roe	18
Sakana San Shu Yellowtail, Tuna, Salmon & Scallion	17
Sake Ikura Salmon & Salmon Roe	20
Spicy Crab Roll Snow Crab & Shiso	22
Spicy Lobster Roll Cooked Lobster & Spicy Smelt Roe Mayo	21
Ebi Tempura Fried Shrimp, Radish Sprouts & Avocado	18
Phoenix Roll Vegetables, Wrapped with Cucumber & Avocado	12
Yama Gobo Burdock Root	10
Asparagus	10
Oshinko	10
Shiitake Black Mushroom	10
Avocado	11
Sushi / Sashimi *	2pc/order
Maguro Big Eye Tuna	12
Maguro Zuke Soy Marinated Tuna	14
Binnaga Albacore	12
Hamachi Yellowtail	16
Kanpachi Amberjack	14
Masu Sea Trout	14
Madai Japanese Red Snapper	16
Uni Sea Urchin	24
Unagi Fresh Water Eel	14
Ebi Cooked Shrimp	10
Tako Octopus	12
Shima Aji Stripped Jack	14
Hotate Sea Scallop	12
Masago Smelt Roe	10
Otoro Fatty Tuna	MP
Chu Toro Medium Fatty Tuna	22
Honmaguro Blue Fin Tuna	14
Sake Salmon	14
Yaki Sake Seared Miso Salmon	14
Ikura Salmon Roe	14
Hirame Fluke	14
Engawa Fluke Fin	14
Mushi Ise Ebi Cooked Lobster	18
Karai Ise Ebi Spicy Lobster & Egg Wrapper	18
Kanikama Crabstick	9
Kani Snow Crab	16
Tamago Sweet Egg	8

SAKE

JUNMAI

	GL	Box	BTL
Blue Ribbon Dry with Hint of Cream 500 ml	15	25	60
Hakutsuru, "Chika" Light & Smooth, Roasted Almond Finish 200 ml			16
Tozai, "Living Jewel" Hints of Citrus & White Pepper, Clean Finish 300 ml			25
Taiheikai, "Pacific Ocean" Fresh, Bright & Hint of Fruit 720 ml	13	23	80
Nanbu Bijin, "Southern Beauty" Elegant & Soft Fragrance 720 ml	11	17	75
Ban Ryu, Orange, Clove & Toasted Malt 720 ml			80

JUNMAI GINJO

Blue Ribbon Clean, Hint of Rice Fragrance 500 ml	18	30	70
Joy Genshu Melon, Cherry & Pepper Finish 300 ml			32
Jozen Mizuno, Light & Fruity 720 ml	18	27	95
Dewazakura, "Green Ridge" Floral Nose & Subtle Fruit 720 ml	14	22	75
Heaven, Sweet Rice & Lemon Peel 720 ml			80
Mizubasho, "Ginjo" Heavy Fruit & Elegant 300 ml			36
Kikusui Extremely Clean & Crisp 300 ml			32
Maboroshi Aromas of Green Apples & Grapes 300 ml			38

JUNMAI DAINGO

Blue Ribbon Well Balanced, Medium Dry 500 ml	19	32	75
Hakutsuru "Sho-Une" White Peach, Apple & Pear 300 ml			42
Wakatake Onikoroshi, "Demon Slayer" Tropical Fruit 720 ml			115
Shata Shuzo, "Tengumai 50" Buttery, Medium Body 720 ml	18	27	95
Sawahime, "Shimotsuke" Smooth, Silky with Dry Finish 720 ml			204
Kirinzan, "Flying Dragon" Nice & Elegant 720 ml			230
Kubota Manju, "Forever Young" Sophisticated, Great Balance 720 ml			240

NAMA GENSU UNPASTEURIZED UNDILUTED

Blue Ribbon, "Daiginjo Nama Genshu" Delicate 200 ml			28
Narutotai, "Ginjo Nama Genshu" Bone Dry 720 ml	19	32	85

NIGORI UNFILTERED

Blue Ribbon Dry & Earthy 500 ml	16	24	55
Dassai, "Cloud 45" Melon, Hint of Almonds 720 ml	16	24	90
Kamoizumi, "Summer Snow" Rich & Lively 500 ml			60
Kurosawa Fruity & Creamy 720 ml	12	18	60
Murai Family, "Nigori Genshu" Rich, Tropical, Long Finish 300 ml			32
Sho Chiku Bai Subtle, Sweet & Luscious 720 ml			50

FLAVORED

Joto Yuzu Citrus Flavored 720 ml	18	30	100
Joto Umeshu Plum Flavored 720 ml	18	30	100
Yuki Nigori, White Peach 375 ml			21
Sho Chiku Bai Mio, Sparkling 300 ml			28

HOT SAKE

Seasonal Dry & Live Body	sm	lg	12	19
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BUILD YOUR OWN HIGHBALL

SELECT YOUR SPIRIT & MIXER FROM BELOW

Vodka/Shochu	Gin
Ichiko Saiten 12	Empress 1908 12.50
Ichiko Silhouette 10	Monkey 47 13.50
Chiran Hotaru 10	Roku 10
Haku 10	Ki No Bi 12

WHISKY	Fever Tree Mixers \$2
Suntory Toki 15	Mediterranean Tonic
Akashi 14	Indian Tonic
Stellum Rye 18	Elderflower Tonic
Kikori 15	Ginger Beer
Yame 10yr 18	Grapefruit
Ichiros Malt & Grain 16	Cucumber Tonic
Dewar's Mizunara 15	

TIKI DRINKS 16

<p>Tropical Mai Tai Rum, Orgeat, Lime</p> <p>Sake Punch Rum, Nigori & Pineapple</p> <p>Coconut Mojito Shochu, Rum, Mint Syrup, Coconut, Lime</p>	<p>Yuzu Daiquiri Rum, Yuzu, Calpico, Falernum</p> <p>Pineapple Mojito Rum, Pineapple Lime Syrup</p> <p>Lychee Colada Rum, Lychee, Coconut</p>
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COCKTAILS 16

<p>Hummingbird St Germain, Prosecco</p> <p>Imperial Ki No Bi Gin, Yuzu, Lemon Juice, Orgeat, Bitter</p> <p>Spicy Yuzurita Tequila, Falernum, Citrus, Bitters</p>	<p>Kyoto Old Fashion Mars Iwai, Plum Wine, Cherry</p> <p>Summerlin Spritz Aperol, St Germain, Shochu</p> <p>Yakuza Godfather Japanese Whisky, Amaretto, Gran Marnier</p>
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NON-ALCOHOLIC BEVERAGES

Fever Tree Grapefruit 4	House Green Tea 5
Fever Tree Ginger Beer 4	Japanese Bottled Tea 8
Fever Tree Cucumber Tonic 4	- Oolong
Japanese Bottled Coffee 8	- Juroku Cha
- Black	- Milk Tea
- Caffe Latte	- Matcha

WINE

SPARKLING

	Glass	Bottle
Prosecco, Bisol, "Jeio," Brut	16	70
Champagne		
Alfred Gratien, Brut, Reims		148
Vueve Clicquot, Brut, Reims		168
Piper Heidsieck Cuvee Sublime, Demi Sec, Reims		200

WHITE

Chardonnay		
Murphy Goode, California	12	48
Harken, Barrel Fermented, California		40
Sonoma Cutrer, Russian River Ranches		70
Rombauer, Carneros		90
Gran Moraine, Oregon		125
Sauvignon Blanc		
Nobilo "Icon", Marlborough	15	60
Smith & Sheth, Wairau		75
Riesling		
Urban, Mosel	9	36
Dr Loosen, Wehlener Sonnenuhr, Spatlese, Mosel, Germany		75
Pinot Grigio		
Benvolio, Italy	10	40
Santa Cristina, Italy		48

ROSE

Betrand Roses, France	15	60
Chateau D'esclans, Whispering Angel, France		70

RED

Zinfandel, Edmeades, Mendocino Valley	12	40
Pinot Noir		
The Four Graces, Willamette	15	60
Carmel Road, Monterey County		48
Hahn, "SLH", Santa Lucia Highlands		70
Cabernet Sauvignon		
Daou, Paso Robles	16	70
Honig, Napa Valley		125
Silver Oak, Alexander Valley		150
Justin, "Isosceles," Paso Robles		240
Chalk Hill, "Estate Red," California		225
Sequoia Grove, Napa Valley		165

DRAFT BEERS

Blue Ribbon Yuzu Pale Ale	8	
Firestone Walker 805	10	
CraftHaus Resinate IPA	8	
Coedo "Shiro" Hefeweizen	9	
Dreamy Life Rice Beer	9	
Sapporo	10	
Asahi	8	

BEER BOTTLES & CANS

KirinLight		8
Far Yeast Tokyo White		12
Hitachino Nest Pilsner		15
Koshihikari Echigo		12
Heineken OO non alcoholic		8