

Appetizers

Miso Soup Dashi & Fresh Shiro Miso	8
Edamame Sea Salt / Spicy / Garlic +\$1	9
Shishito Peppers Teriyaki & Bonito Flakes	14
House Salad Avocado & Carrot Ginger Dressing	15
Wakame Seaweed & Sesame Dressing	9
Chef's Special Oshinko Seasonal Pickles	16
Tako Sunomono Octopus, Cucumber & Ponzu	22
Blue Crab Sunomono Blue Crab, Masago, Avocado, Cucumber & Ponzu	23
Poke* Hawaiian Big Eye Tuna, Cucumber & Red Onion	23
Spicy Cucumber Sunomono Cucumber, Togarashi & Ponzu	11
Bonsai Tree* Crabstick, Avocado, Masago, Kaiware & Cucumber	12
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	25
Kanpachi Usuzukuri Amberjack, Yuzu Pepper & Yuzu Ponzu	25
White Fish Usuzukuri Daikon, Scallion & Ponzu	25

Platters *

Blue Ribbon Very Special Platter for 4	200
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

Kitchen Specials

Pork Belly Skewer Tokyo BBQ Sauce & Crispy Onion	9
Tiger Shrimp Skewer Sriracha Mayo	13
Beef Skewer Tonkatsu	10
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	36
Vegetable Fried Rice Mushrooms & Soft Scrambled Egg	25

Sides

Charred Asparagus Lemon & Olive Oil	8
Sauteed Broccolini	12
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 17 Eel, Tamago, Kanpyo, Asparagus, Gobo, Kanikama & Masago
Sushi Bar Salad 27 Assorted Sashimi in Lettuce Cups
Crispy Rice 25 Avocado, Truffle Oil & Eel Sauce Spicy Tuna / Spicy Scallop / Spicy Lobster +\$2
Chirashi 32 Chef's Special Sashimi Over Rice
Unadon 36 Broiled Fresh Water Eel Over Rice & Eel Sauce

Entrees

"Blue Ribbon Style" Fried Chicken 34 Wasabi Honey
Pan Seared Halibut * 38 Soy Butter & Scallion 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
8 oz. Wagyu Skirt Steak * 46 Yuzu Pepper Ponzu & Tempura Onions
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	12
with Blue Crab Inside Out	23
Spicy Tuna & Tempura Flakes Cucumber	16
Blue Ribbon 1/2 Lobster, Shiso & Black Caviar	28
Yuzu Hama Yellowtail & Yuzu Pepper	15
Dragon Eel, Avocado & Radish Sprouts	21
Niji Seven Color Rainbow	28
Tiger Roll Fried Shrimp, Spicy Tuna & Avocado	25
Karai Hotate Spicy Scallop & Smelt Roe	20
Sakana San Shu Yellowtail, Tuna, Salmon & Scallion	18
Sake Ikura Salmon & Salmon Roe	21
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
Yama Gobo Burdock Root	10
Asparagus	10
Oshinko	10
Shiitake Black Mushroom	10
Avocado	11
Sushi / Sashimi *	2pc/order
Maguro Big Eye Tuna	14
Maguro Zuke Soy Marinated Tuna	14
Binnaga Albacore	12
Hamachi Yellowtail	16
Kanpachi Amberjack	16
Masu Sea Trout	16
Madai Japanese Red Snapper	16
Uni Sea Urchin	26
Unagi Fresh Water Eel	14
Ebi Cooked Shrimp	12
Tako Octopus	13
Shima Aji Stripped Jack	14
Hotate Sea Scallop	14
Masago Smelt Roe	11
Otoro Fatty Tuna	MP
Chu Toro Medium Fatty Tuna	22
Honmaguro Blue Fin Tuna	15
Sake Salmon	14
Yaki Sake Seared Miso Salmon	14
Ikura Salmon Roe	15
Hirame Fluke	15
Engawa Fluke Fin	15
Mushi Ise Ebi Cooked Lobster	18
Karai Ise Ebi Spicy Lobster & Egg Wrapper	18
Kanikama Crabstick	9
Kani Blue Crab	16
Tamago Sweet Egg	9

SAKE

JUNMAI

	GL	Box	BTL
Blue Ribbon Dry with Hint of Cream 500 ml	15	25	60
Nanbu Bijin, "Southern Beauty" Elegant & Soft Fragrance 720 ml	11	17	75
Taiheikai, "Pacific Ocean" Fresh, Bright & Hint of Fruit 720 ml	13	23	80
Hakutsuru, "Chika" Light & Smooth, Roasted Almond Finish 200 ml			16
Tozai, "Living Jewel" Hints of Citrus & White Pepper, Clean Finish 300 ml			25
Soto, Apple, Soft Rice, Touch of Umami 720 ml			65
Ban Ryu, Orange, Clove & Toasted Malt 720 ml			80

JUNMAI GINJO

Blue Ribbon Clean, Hint of Rice Fragrance 500 ml	18	30	70
Dewazakura, "Green Ridge" Floral Nose & Subtle Fruit 720 ml	14	22	75
Jozen Mizuno, Light & Fruity 720 ml	18	27	95
Kikusui Extremely Clean & Crisp 300 ml			32
Maboroshi Aromas of Green Apples & Grapes 300 ml			48
Heaven, Sweet Rice & Lemon Peel 720 ml			80
Kokuryu, "Black Dragon" Well Balanced, Clean Finish 720 ml			125

JUNMAI DAIGINGO

Blue Ribbon Well Balanced, Medium Dry 500 ml	19	32	75
Shata Shuzo, "Tengumai 50" Buttery, Medium Body 720 ml	18	27	95
Hakutsuru "Sho-Une" White Peach, Apple & Pear 300 ml			42
Shimizu Mai, "Pure Dusk" Hints of Fresh Orange Peel & Cantaloupe 300 ml			52
Hana "Fair Maiden" Refreshing, Light & Delicate 500 ml			80
Wakatake Onikoroshi, "Demon Slayer" Tropical Fruit 720 ml			115
Joto, "The One with the Clocks" Hints of Apple & Pear, Smooth 720 ml			135
Sawahime, "Shimotsuke" Smooth, Silky with Dry Finish 720 ml			204
Kubota Manju, "Forever Young" Sophisticated, Great Balance 720 ml			240
Iwa 5, Genshu Hints of Pear, Toasted Malt, Rich & Sweet 720 ml			388

NAMA GENSHU 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
Kurosawa Fruity & Creamy 720 ml	12	18	60
Dassai, "Cloud 45" Melon, Hint of Almonds 720 ml	16	24	90
Murai Family, "Nigori Genshu" Rich, Tropical, Long Finish 300 ml			32
Shimizu Mai, "Pure Snow" Hints of Ginger, Asian pear & Cantaloupe 300 ml			36
Sho Chiku Bai Subtle, Sweet & Luscious 720 ml			50
Kamoizumi, "Summer Snow" Rich & Lively 500 ml			60

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

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	

COCKTAILS 16

Tropical Mai Tai

Rum, Orgeat, Lime

Sake Punch

Rum, Nigori, Pineapple

Coconut Mojito

Shochu, Rum, Mint Syrup, Coconut, Lime

Shiso Shensi

Vodka, Italicus, Shiso Syrup

Imperial

Ki No Bi Gin, Yuzu, Lemon Juice, Orgeat, Bitters

Spicy Yuzurita

Mezcal, Falernum, Citrus, Bitters

Yuzu Daiquiri

Vodka, Rum, Yuzu, Calpico, Falernum

Sakura Dream

Tequila, Italicus, Sorbet

Lychee Colada

Rum, Lychee, Coconut

Kyoto Old Fashion

Whiskey, Plum Wine, Cherry

Summerlin Spritz

Vodka, Aperol, St. Germain

Yakuza Godfather

Japanese Whiskey, Amaretto, Gran Marnier

NON-ALCOHOLIC BEVERAGES

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

WINE

SPARKLING

Prosecco, Bisol, "Jeio," Brut

Champagne

Alfred Gratien, Brut, Reims

Vueve Clicquot, Brut, Reims

WHITE

Chardonnay

Murphy Goode, California

Harken, Barrel Fermented, California

Rombauer, Carneros

Gran Moraine, Oregon

Sauvignon Blanc

Nobilo "Icon", Marlborough

Smith & Sheth, Wairau

Riesling

Urban, Mosel

Dr Loosen, Wehlener Sonnenuhr, Spatlese, Mosel, Germany

Pinot Grigio

Benvolio, Italy

Santa Cristina, Italy

ROSE

Chateau D'esclans, Whispering Angel, France

RED

Zinfandel, Edmeades, Mendocino Valley

Pinot Noir

Carmel Road, Monterey County

Hahn, "SLH", Santa Lucia Highlands

Cabernet Sauvignon

Daou, Paso Robles

Honig, Napa Valley

Silver Oak, Alexander Valley

Sequoia Grove, Napa Valley

Chalk Hill, "Estate Red," California

Justin, "Isosceles," Paso Robles

DRAFT BEERS

Blue Ribbon Yuzu Pale Ale	8
Boomstick Blonde Ale	10
Duck Hunter IPA	10
CraftHaus Resinate IPA	8
Dreamy Life Rice Beer	9
Sapporo	10
Asahi	8

BEER BOTTLE & CANS

KirinLight	8
Far Yeast Tokyo White	12
Yuzu Lager	12
Tokyo Porter Black	12
Koshihikari Echigo	12
Heineken OO non alcoholic	8

Glass	Bottle
16	70
	148
	169
12	48
	40
	100
	125
15	60
	75
9	36
	75
10	40
	48
16	70
12	40
12	48
	70
16	70
12	40
12	48
	70
16	70
12	150
	165
	225
	240