

# BLUE RIBBON SUSHI



B A R & G R I L L

## Gluten Free

~ Dinner ~



### Sushi Special \*

Mitsui's Omakase 125  
4 Course Chef's Tasting

Sushi Bar Salad 27  
Assorted Sashimi in Lettuce Cups

Chirashi 47  
Chef's Special Sashimi Over Rice

### Dinner Special \*

8 oz. Wagyu Skirt Steak \* 46  
Grilled Asparagus



### Appetizers

Edamame	10
Sea Salt / Spicy / Garlic +\$1	
Shishito Peppers	14
Bonito Flakes	
Poke*	23
Hawaiian Big Eye Tuna, Cucumber & Red Onion	

### Sushi Platter\*

Sushi	37
7 Pieces & 1 Roll	
Sashimi	38
12 Pieces	
Sushi Deluxe	47
10 Pieces & 1 Roll	
Sashimi Deluxe	49
18 Pieces	
Sushi-Sashimi Combination	51
15 Pieces & 1 Roll	

### Temaki / Handroll \*

Spicy Scallop	20
Negi Toro	20
Hokkaido Special	24
Uni, Toro, Ikura & Shiso	

### Sides

Steamed White Rice	4
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### Desserts

Mochi	16
Seasonal Flavors	
Ice Cream	4
Green Tea, Ginger or Vanilla	
Sorbet	4

### Maki special rolls \*

California Blue Crab Inside Out	23
Spicy Tuna Cucumber	16
Blue Ribbon 1/2 Lobster, Shiso & Black Caviar	28
Karai Hotate Spicy Scallop & Smelt Roe	20
Sakana San Shu Yellowtail, Tuna, Salmon & Scallion	18
Spicy Crab Roll Blue Crab & Shiso	23
Spicy Lobster Roll Cooked Lobster & Spicy Smelt Roe Mayo	22
Phoenix Roll Vegetables, Wrapped with Cucumber & Avocado	13
Asparagus	11
Avocado	11

### Sushi / Sashimi \*

	2pc/order
Maguro Big Eye Tuna	14
Binnaga Albacore	12
Hamachi Yellowtail	16
Kanpachi Amberjack	16
Masu Sea Trout	16
Madai Japanese Red Snapper	16
Uni Sea Urchin	26
Ebi Cooked Shrimp	12
Tako Octopus	13
Shima Aji Stripped Jack	14
Hotate Sea Scallop	14
Otoro Fatty Tuna	MP
Chu Toro Medium Fatty Tuna	22
Honmaguro Blue Fin Tuna	15
Sake Salmon	14
Hirame Fluke	15
Engawa Fluke Fin	15
Mushi Ise Ebi Cooked Lobster	18
Kani Blue Crab	16

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