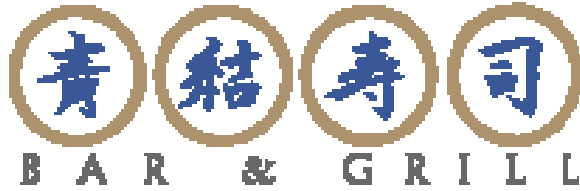


BLUE RIBBON SUSHI



Gluten Free

~ Dinner ~



Sushi Special *

Mitsui's Omakase 125
4 Course Chef's Tasting

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

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

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

Sushi / Sashimi *

Maguro Big Eye Tuna 15
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

2pc/order

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