

BLUE RIBBON SUSHI



B A R & G R I L L

Gluten Free

~ Lunch ~



Special *
with Miso Soup

Rice Bowl
Chirashi 34
Chef's Special Sashimi

Tuna Poke 28
Hawaiian Big Eye Tuna, Cucumber & Red Onion

Kitchen
Grilled Salmon 28
Broccoli & Rice

5 oz. NY Striploin 28
Broccoli, Rice & Plum Demi



Appetizers

Edamame	9
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.