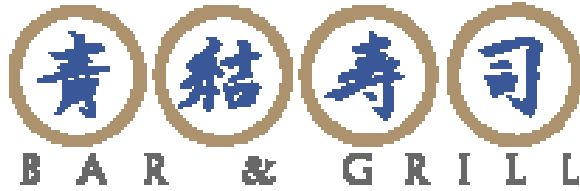


BLUE RIBBON SUSHI



Gluten Free

~ Lunch ~



Special *
with Miso Soup

Rice Bowl
Chirashi 34
Chef's Special Sashimi

Kitchen
Grilled Salmon 28
Broccoli & Rice
5 oz. NY Striploin 28
Broccoli, Rice & Wasabi Demi



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 *

	2pc/order
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

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