

# BLUE RIBBON SUSHI



B A R & G R I L L

## Appetizers

- House Salad 15  
Avocado, Carrot & Ginger Dressing
- Miso Soup 7  
Dashi & Fresh Shiro Miso
- Edamame 9  
Sea Salt or Spicy
- Wakame 8  
Seaweed & Sesame Dressing
- Chef's Special Oshinko 16  
Seasonal Pickles
- Tako Sunomono 19  
Octopus, Cucumber & Ponzu
- Poke \* 21  
Hawaiian Big Eye Tuna,  
Cucumber & Red Onion
- Tiger Shrimp Tempura 17  
Sweet Soy & Wasabi Aioli
- Bucket O'Wings 6pc 21  
Chili Sauce & Wasabi Honey

## Sides

- Steamed White Rice 4
- French Fries 9

## Lunch Specials

with Miso Soup & Wakame

Grilled Salmon \* 25  
Teriyaki Sauce Over Rice

Pan Seared Chicken 25  
Teriyaki Sauce Over Rice

Kalbi Short Ribs 25  
Cilantro & Cashew Over Rice

## Entree

with Fries

The Wagyu Burger \* 24  
Snake River Farm Wagyu Beef,  
Napa Slaw, Tomato, Watercress,  
Cheddar Cheese & Teriyaki Mayo

## Desserts

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

## Rice Bowl\*

with Miso Soup & Wakame

Salmon Ikura Don 26  
Salmon Sashimi & Salmon Roe

Chirashi 26  
Chef's Special Sashimi

Tuna Poke 26  
Hawaiian Big Eye Tuna,  
Cucumber & Red Onion

## Platter\*

with Miso Soup & Wakame

Sashimi 26  
9 Pieces

Sushi & Roll 26  
5 Pieces & 2 Roll  
Kanikama California & Spicy Tuna Roll

Temaki 24  
Kanikama California,  
Spicy Tuna & Salmon Avocado Roll

Roll 24  
Kanikama California,  
Spicy Tuna & Yuzu Hama Roll

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## Maki special rolls \*

California	
with Kanikama Crabstick	11
with Snow Crab Inside Out	22
Spicy Tuna & Tempura Flakes Cucumber	14
Blue Ribbon 1/2 Lobster, Shiso & Black Caviar	28
Yuzu Hama Yellowtail & Yuzu Pepper	12
Dragon Eel, Avocado & Radish Sprouts	20
Niji Seven Color Rainbow	28
Tiger Roll Fried Shrimp, Spicy Tuna & Avocado	24
Karai Hotate Spicy Scallop & Smelt Roe	18
Sakana San Shu Yellowtail, Tuna, Salmon & Scallion	17
Sake Ikura Salmon & Salmon Roe	20
Spicy Crab Roll Snow Crab & Shiso	20
Spicy Lobster Roll Cooked Lobster & Spicy Smelt Roe Mayo	21
Ebi Tempura Fried Shrimp, Radish Sprouts & Avocado	18

## Yasai vegetable rolls

Phoenix Roll	
Vegetables, Wrapped with Cucumber & Avocado	12
Yama Gobo	
Burdock Root	10
Asparagus	10
Shiitake	
Black Mushroom	10
Oshinko	10
Avocado	11

## Extras

\*Udama Egg +\$1.25 \*Masago Smelt Roe +\$2 Avocado +\$1  
Cucumber +\$1 Shiso Leaf +\$1 \*Spicy Smelt Roe +\$1.5 Cucumber Wrap +\$2  
Jalapeno +\$1

## Taiheiyo pacific ocean \*

Maguro Big Eye Tuna	12
Maguro Zuke Soy Marinated Tuna	14
Binnaga Albacore	12
Hamachi Yellowtail	16
Kanpachi Amberjack	14
Masu Sea Trout	14
Madai Japanese Red Snapper	16
Uni Sea Urchin	24
Unagi Fresh Water Eel	14
Ebi Cooked Shrimp	10
Tako Octopus	12
Shima Aji Stripped Jack	14
Hotate Sea Scallop	12
Masago Smelt Roe	10

## Taiseiyo atlantic ocean \*

Otoro Fatty Tuna	MP
Chu Toro Medium Fatty Tuna	22
Honmaguro Blue Fin Tuna	14
Sake Salmon	14
Yaki Sake Seared Miso Salmon	14
Ikura Salmon Roe	14
Hirame Fluke	14
Engawa Fluke Fin	14
Mushi Ise Ebi Cooked Lobster	18
Karai Ise Ebi Spicy Lobster & Egg Wrapper	18
Kanikama Crabstick	9
Kani Snow Crab	16
Tamago Sweet Egg	8

2pc/order

## Chef's Choice Platter \*

Sushi Platter	34
7 Pieces & 1 Roll	
Sashimi Platter	36
12 Pieces	
Sushi Deluxe Platter	42
10 Pieces & 1 Roll	
Sashimi Deluxe Platter	46
18 Pieces	
Sushi-Sashimi Combination Platter	48
15 Pieces & 1 Roll	

## Sushi Special\*

Uni Shooter	24
Ponzu, Masago, Quail Egg, Scallion & Blue Ribbon Sake	
Maguro Zuke Sashimi	26
Soy Marinated Tuna, Garlic Chips & Onion Ponzu	
Crispy Rice	24
Avocado, Truffle Oil & Eel Sauce	
Spicy Tuna / Spicy Scallop / Spicy Lobster +\$2	

## Temaki / Handroll \*

Spicy Scallop	18
Negi Toro	20
Hokkaido Special	24
Uni, Toro, Ikura & Shiso	

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