

Appetizers

Miso Soup Dashi & Fresh Shiro Miso	8
Edamame Sea Salt / Spicy / Garlic +\$1	9
Shishito Peppers Teriyaki & Bonito Flakes	14
House Salad Avocado & Carrot Ginger Dressing	15
Wakame Seaweed & Sesame Dressing	9
Chef's Special Oshinko Seasonal Pickles	16
Tako Sunomono Octopus, Cucumber & Ponzu	22
Blue Crab Sunomono Blue Crab, Masago, Avocado, Cucumber & Ponzu	23
Poke* Hawaiian Big Eye Tuna, Cucumber & Red Onion	23
Spicy Cucumber Sunomono Cucumber, Togarashi & Ponzu	11

Sushi Special*

Sushi 7 Pieces & 1 Roll	37
Sashimi 12 Pieces	38
Sushi Deluxe 10 Pieces & 1 Roll	47
Sashimi Deluxe 18 Pieces	49
Sushi-Sashimi Combination 15 Pieces & 1 Roll	51
Uni Shooter Ponzu, Masago, Quail Egg, Scallion & Blue Ribbon Sake	24
Maguro Zuke Sashimi Soy Marinated Tuna, Garlic Chips & Onion Ponzu	26
Crispy Rice Avocado, Truffle Oil & Eel Sauce Spicy Tuna / Spicy Scallop / Spicy Lobster +\$2	25

Temaki / Handroll *

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

Sides

French Fries	9
Loaded Fries	11
Steamed White Rice	4

BLUE RIBBON SUSHI



B A R & G R I L L



Lunch Special

with Miso Soup & Wakame

Rice Bowl *

Salmon Ikura Don 28
Salmon Sashimi & Salmon Roe

Chirashi 28
Chef's Special Sashimi

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

Platter *

Sashimi 28
9 Pieces

Sushi & Roll 28
5 Pieces & 2 Roll
Kanikama California & Spicy Tuna Roll

Temaki 26
Kanikama California, Spicy Tuna & Salmon Avocado

Cut Rolls 26
Kanikama California, Spicy Tuna & Yuzu Hama

Kitchen

Grilled Salmon* 28
Teriyaki Sauce Over Rice

Pan Seared Chicken 28
Teriyaki Sauce Over Rice

5 oz. NY Striploin* 28
Wasabi Demi Over Rice

The Wagyu Burger* 26
Snake River Farm Wagyu Beef, Cheddar Cheese,
Tomato, Watercress, Teriyaki Mayo & Fries



Desserts

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

Maki special rolls *

California with Kanikama Crabstick	12
with Blue Crab Inside Out	23
Spicy Tuna & Tempura Flakes Cucumber	16
Blue Ribbon 1/2 Lobster, Shiso & Black Caviar	28
Yuzu Hama Yellowtail & Yuzu Pepper	15
Dragon Eel, Avocado & Radish Sprouts	21
Niji Seven Color Rainbow	28
Tiger Roll Fried Shrimp, Spicy Tuna & Avocado	25
Karai Hotate Spicy Scallop & Smelt Roe	20
Sakana San Shu Yellowtail, Tuna, Salmon & Scallion	18
Sake Ikura Salmon & Salmon Roe	21
Spicy Crab Roll Blue Crab & Shiso	23
Spicy Lobster Roll Cooked Lobster & Spicy Smelt Roe Mayo	22
Ebi Tempura Fried Shrimp, Radish Sprouts & Avocado	19
Phoenix Roll Vegetables, Wrapped with Cucumber & Avocado	13
Yama Gobo Burdock Root	10
Asparagus	10
Oshinko	10
Shiitake Black Mushroom	10
Avocado	11

Sushi / Sashimi *

2pc/order

Maguro Big Eye Tuna	14
Maguro Zuke Soy Marinated Tuna	14
Binnaga Albacore	12
Hamachi Yellowtail	16
Kanpachi Amberjack	16
Masu Sea Trout	16
Madai Japanese Red Snapper	16
Uni Sea Urchin	26
Unagi Fresh Water Eel	14
Ebi Cooked Shrimp	12
Tako Octopus	13
Shima Aji Stripped Jack	14
Hotate Sea Scallop	14
Masago Smelt Roe	11
Otoro Fatty Tuna	MP
Chu Toro Medium Fatty Tuna	22
Honmaguro Blue Fin Tuna	15
Sake Salmon	14
Yaki Sake Seared Miso Salmon	14
Ikura Salmon Roe	15
Hirame Fluke	15
Engawa Fluke Fin	15
Mushi Ise Ebi Cooked Lobster	18
Karai Ise Ebi Spicy Lobster & Egg Wrapper	18
Kanikama Crabstick	9
Kani Blue Crab	16
Tamago Sweet Egg	9

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

SAKE

JUNMAI

	GL	Box	BTL
Blue Ribbon Dry with Hint of Cream 500 ml	15	25	60
Nanbu Bijin, "Southern Beauty" Elegant & Soft Fragrance 720 ml	11	17	75
Taiheikai, "Pacific Ocean" Fresh, Bright & Hint of Fruit 720 ml	13	23	80
Hakutsuru, "Chika" Light & Smooth, Roasted Almond Finish 200 ml			16
Tozai, "Living Jewel" Hints of Citrus & White Pepper, Clean Finish 300 ml			25
Soto, Apple, Soft Rice, Touch of Umami 720 ml			65
Ban Ryu, Orange, Clove & Toasted Malt 720 ml			80

JUNMAI GINJO

Blue Ribbon Clean, Hint of Rice Fragrance 500 ml	18	30	70
Dewazakura, "Green Ridge" Floral Nose & Subtle Fruit 720 ml	14	22	75
Jozen Mizuno, Light & Fruity 720 ml	18	27	95
Kikusui Extremely Clean & Crisp 300 ml			32
Maboroshi Aromas of Green Apples & Grapes 300 ml			48
Heaven, Sweet Rice & Lemon Peel 720 ml			80
Kokuryu, "Black Dragon" Well Balanced, Clean Finish 720 ml			125

JUNMAI DAIGINJO

Blue Ribbon Well Balanced, Medium Dry 500 ml	19	32	75
Shata Shuzo, "Tengumai 50" Buttery, Medium Body 720 ml	18	27	95
Hakutsuru "Sho-Une" White Peach, Apple & Pear 300 ml			42
Shimizu Mai, "Pure Dusk" Hints of Fresh Orange Peel & Cantaloupe 300 ml			52
Hana "Fair Maiden" Refreshing, Light & Delicate 500 ml			80
Wakatake Onikoroshi, "Demon Slayer" Tropical Fruit 720 ml			115
Joto, "The One with the Clocks" Hints of Apple & Pear, Smooth 720 ml			135
Sawahime, "Shimotsuke" Smooth, Silky with Dry Finish 720 ml			204
Kubota Manju, "Forever Young" Sophisticated, Great Balance 720 ml			240
Iwa 5, Genshu Hints of Pear, Toasted Malt, Rich & Sweet 720 ml			388

NAMA GENSHU UNPASTEURIZED UNDILUTED

Blue Ribbon, "Daiginjo Nama Genshu" Delicate 200 ml			28
Narutotai, "Ginjo Nama Genshu" Bone Dry 720 ml	19	32	85

NIGORI UNFILTERED

Blue Ribbon Dry & Earthy 500 ml	16	24	55
Kurosawa Fruity & Creamy 720 ml	12	18	60
Dassai, "Cloud 45" Melon, Hint of Almonds 720 ml	16	24	90
Murai Family, "Nigori Genshu" Rich, Tropical, Long Finish 300 ml			32
Shimizu Mai, "Pure Snow" Hints of Ginger, Asian pear & Cantaloupe 300 ml			36
Sho Chiku Bai Subtle, Sweet & Luscious 720 ml			50
Kamoizumi, "Summer Snow" Rich & Lively 500 ml			60

FLAVORED

Joto Yuzu Citrus Flavored 720 ml	18	30	100
Joto Umeshu Plum Flavored 720 ml	18	30	100
Yuki Nigori, White Peach 375 ml			21
Sho Chiku Bai Mio, Sparkling 300 ml			28

BUILD YOUR OWN HIGHBALL

SELECT YOUR SPIRIT & MIXER FROM BELOW

VODKA / SHOCHU		GIN	
Ichiko Saiten	12	Empress 1908	12.50
Ichiko Silhouette	10	Monkey 47	13.50
Chiran Hotaru	10	Roku	10
Haku	10	Ki No Bi	12
WHISKY		FEVER TREE MIXERS \$2	
Suntory Toki	15	Mediterranean Tonic	
Akashi	14	Indian Tonic	
Stellum Rye	18	Elderflower Tonic	
Kikori	15	Ginger Beer	
Yame 10yr	18	Grapefruit	
Ichiros Malt & Grain	16	Cucumber Tonic	
Dewar's Mizunara	15		

Tropical Mai Tai COCKTAILS 16

Rum, Orgeat, Lime

Sake Punch

Rum, Nigori, Pineapple

Coconut Mojito

Shochu, Rum, Mint Syrup, Coconut, Lime

Shiso Shensi

Vodka, Italicus, Shiso Syrup

Imperial

Ki No Bi Gin, Yuzu, Lemon Juice, Orgeat, Bitters

Spicy Yuzurita

Mezcal, Falernum, Citrus, Bitters

Yuzu Daiquiri

Vodka, Rum, Yuzu, Calpico, Falernum

Sakura Dream

Tequila, Italicus, Sorbet

Lychee Colada

Rum, Lychee, Coconut

Kyoto Old Fashion

Whiskey, Plum Wine, Cherry

Summerlin Spritz

Vodka, Aperol, St. Germain

Yakuza Godfather

Japanese Whiskey, Amaretto, Gran Marnier

NON-ALCOHOLIC BEVERAGES

Fever Tree Grapefruit	4	Pepsi, Diet Pepsi, Starry	5
Fever Tree Ginger Beer	4	House Green Tea	5
Fever Tree Cucumber Tonic	4	Japanese Bottled Tea	8
Japanese Bottled Coffee	8	- Oolong	
- Black		- Juroku Cha	
- Caffe Latte		- Milk Tea	
		- Matcha	

WINE

SPARKLING

Prosecco, Bisol, "Jeio," Brut

Champagne

Alfred Gratien, Brut, Reims

Vueve Clicquot, Brut, Reims

WHITE

Chardonnay

Murphy Goode, California

Harken, Barrel Fermented, California

Rombauer, Carneros

Gran Moraine, Oregon

Sauvignon Blanc

Nobilo "Icon", Marlborough

Smith & Sheth, Wairau

Riesling

Urban, Mosel

Dr Loosen, Wehlener Sonnenuhr, Spatlese, Mosel, Germany

Pinot Grigio

Benvolio, Italy

Santa Cristina, Italy

ROSE

Chateau D'esclans, Whispering Angel, France

RED

Zinfandel, Edmeades, Mendocino Valley

Pinot Noir

Carmel Road, Monterey County

Hahn, "SLH", Santa Lucia Highlands

Cabernet Sauvignon

Daou, Paso Robles

Honig, Napa Valley

Silver Oak, Alexander Valley

Sequoia Grove, Napa Valley

Chalk Hill, "Estate Red," California

Justin, "Isosceles," Paso Robles

DRAFT BEERS

Blue Ribbon Yuzu Pale Ale	8
Boomstick Blonde Ale	10
Duck Hunter IPA	10
CraftHaus Resinate IPA	8
Dreamy Life Rice Beer	9
Sapporo	10
Asahi	8

BEER BOTTLE & CANS

KirinLight	8
Far Yeast Tokyo White	12
Yuzu Lager	12
Tokyo Porter Black	12
Koshihikari Echigo	12
Heineken OO non alcoholic	8