

# 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 17  
Octopus, Cucumber & Ponzu
- Poke \* 18  
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 25  
Salmon Sashimi & Salmon Roe

Chirashi 25  
Chef's Special Sashimi

Tuna Poke 25  
Hawaiian Big Eye Tuna,  
Cucumber & Red Onion

## Platter\*

with Miso Soup & Wakame

Sashimi 25  
9 Pieces

Sushi & Roll 25  
5 Pieces & 2 Roll  
Kanikama California & Spicy Tuna Roll

Temaki 22  
Kanikama California,  
Spicy Tuna & Salmon Avocado Roll

Roll 22  
Kanikama California,  
Spicy Tuna & Yuzu Hama Roll

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



## Maki special rolls \*

California	
with Kanikama Crabstick	10
with Snow Crab Inside Out	16
with King Crab Inside Out	26
Spicy Tuna & Tempura Flakes Cucumber	13
Blue Ribbon 1/2 Lobster, Shiso & Black Caviar	28
Yuzu Hama Yellowtail & Yuzu Pepper	11
Dragon Eel, Avocado & Radish Sprouts	19
Niji Seven Color Rainbow	26
Tiger Roll Fried Shrimp, Spicy Tuna & Avocado	23
Karai Hotate Spicy Scallop & Smelt Roe	16
Sakana San Shu Yellowtail, Tuna & Salmon	16
Sake Ikura Salmon & Salmon Roe	16
Spicy Crab Roll Blue Crab & Shiso	18
Spicy Lobster Roll Cooked Lobster & Spicy Smelt Roe Mayo	19
Ebi Tempura Fried Shrimp, Radish Sprouts & Avocado	16

## 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

## Taiheiyo pacific ocean \*

Maguro Big Eye Tuna	11	
Maguro Zuke Soy Marinated Tuna	11	
Binnaga Albacore	10	
Hamachi Yellowtail	11	
Kanpachi Amberjack	11	
Masu Sea Trout	11	
Madai Japanese Red Snapper	10	
Uni Sea Urchin	24	
Unagi Fresh Water Eel	13	
Ebi Cooked Shrimp	9	
Tako Octopus	11	
Shima Aji Stripped Jack	12	
Hotate Sea Scallop	11	
Masago Smelt Roe	9	

## Taiseiyo atlantic ocean \*

Otoro Fatty Tuna	MP	
Chu Toro Medium Fatty Tuna	20	
Honmaguro Blue Fin Tuna	12	
Sake Salmon	10	
Yaki Sake Seared Miso Salmon	10	
Ikura Salmon Roe	11	
Hirame Fluke	10	
Engawa Fluke Fin	10	
Mushi Ise Ebi Cooked Lobster	13	
Karai Ise Ebi Spicy Lobster & Egg Wrapper	13	
Kanikama Crabstick	7	
Kani Snow Crab	14	
King Crab	20	
Tamago Sweet Egg	8	

2pc/order

2pc/order

## Chef's Choice Platter \*

Sushi Platter	32
7 Pieces & 1 Roll	
Sashimi Platter	34
12 Pieces	
Sushi Deluxe Platter	41
10 Pieces & 1 Roll	
Sashimi Deluxe Platter	44
18 Pieces	
Sushi-Sashimi Combination Platter	46
15 Pieces & 1 Roll	

## Usuzukuri & Tartare \*

Uni Shooter	20
Ponzu, Masago, Quail Egg, Scallion & Blue Ribbon Sake	
Maguro Zuke Sashimi	22
Soy Marinated Tuna, Garlic Chips & Onion Ponzu	

## Temaki / Handroll \*

Spicy Scallop	16
Negi Toro	18
Hokkaido Special	18
Uni, Toro, Ikura & Shiso	

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