

Appetizers

Miso Soup Dashi & Fresh Shiro Miso	7
Edamame Sea Salt / Spicy / Garlic +\$1	9
Shishito Peppers Teriyaki & Bonito Flakes	11
House Salad Avocado, Carrot & Ginger Dressing	15
Wakame Seaweed & Sesame Dressing	8
Chef's Special Oshinko Seasonal Pickles	16
Tako Sunomono Octopus, Cucumber & Ponzu	19
Poke* Hawaiian Big Eye Tuna, Cucumber & Red Onion	23
Spicy Cucumber Sunomono Cucumber, Togarashi & Ponzu	9
Bonsai Tree* Crabstick, Avocado, Masago, Kaiware & Cucumber	11
Chicken Lettuce Wraps Jidori Chicken, Foie Gras, Black Vinegar Glaze	17
Suraisu Dip* Striploin Carpaccio, Toast Points with Wagyu Tallow	19

Usuzukuri *

Uni Shooter Ponzu, Masago, Quail Egg, Scallion & Blue Ribbon Sake	24
Maguro Zuke Sashimi Soy Marinated Tuna, Garlic Chips & Onion Ponzu	26
Hamachi Jalapeno Yellowtail, Jalapeno, Togarashi & Ponzu	26
Masu Usuzukuri Sea Trout, Tomato, Guava Smoked Sea Salt & Truffle Ponzu	24
Kanpachi Usuzukuri Amberjack, Yuzu Pepper & Yuzu Ponzu	24
White Fish Usuzukuri Spicy Daikon, Scallion & Ponzu	24

Platters *

Blue Ribbon Very Special Platter for 4	200
Sushi 7 Pieces & 1 Roll	34
Sashimi 12 Pieces	36
Sushi Deluxe 10 Pieces & 1 Roll	42
Sashimi Deluxe 18 Pieces	46
Sushi-Sashimi Combination 15 Pieces & 1 Roll	48

Kitchen Specials

Pork Belly Skewer Tokyo BBQ Sauce & Crispy Onion	9
Tiger Shrimp Skewer Chipotle May	13
Beef Skewer Truffle Salt	10
Scallop on Half Shell Miso Butter & Ikura	13
Salt & Pepper Calamari Shishito & Sweet Chili Mayo	18
Tiger Shrimp Tempura Sweet Soy & Wasabi Aioli	17
Bucket O' Wings 6 pc / 12 pc Chili Sauce & Wasabi Honey	21 / 38
Pu Pu Platter 5 pc Assorted Appetizer Platter	32
Oxtail Fried Rice Daikon, Shiitake, Egg Omelette with Bone Marrow	32
Vegetable Fried Rice Mushrooms & Soft Scrambled Egg	24

Sides

Charred Asparagus Lemon & Olive Oil	8
Sauteed Broccolini	10
Rainbow Baby Carrots	10
French Fries	9
Loaded Fries	11
Steamed White Rice	4

BLUE RIBBON SUSHI



Mitsui's Omakase* 100
4 Course Chef's Tasting

Sushi Special *

Futomaki 16 Eel, Tamago, Kanpyo, Asparagus, Gobo, Kanikama & Masago
Sushi Bar Salad 26 Assorted Sashimi in Lettuce Cups
Crispy Rice 24 Avocado, Truffle Oil & Eel Sauce Spicy Tuna / Spicy Scallop / Spicy Lobster +\$2
Chirashi 30 Chef's Special Sashimi Over Rice
Unadon 30 Broiled Fresh Water Eel Over Rice & Eel Sauce

Entrees

"Blue Ribbon Style" Fried Chicken 34
Wasabi Honey

Pan Seared Halibut * 38
Soy Butter & Truffle Potato Puree

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

Short Rib * 34
Sweet Potato Puree & Wasabi Demi

Seared Salmon Teriyaki * 35
Broccolini

Jidori Teriyaki Chicken 28
Rainbow Carrots

Baked Stuffed Lobster 72
Miso Butter

9 oz. SRF Wagyu Skirt Steak * 46
Ginger Chimichuri & Potato Herb Salad

Surf & Turf * 55
6 oz NY Strip with Truffle Teriyaki,
1/2 Lobster & Miso Butter

*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	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	22
Spicy Lobster Roll Cooked Lobster & Spicy Smelt Roe Mayo	21
Ebi Tempura Fried Shrimp, Radish Sprouts & Avocado	18
Phoenix Roll Vegetables, Wrapped with Cucumber & Avocado	12
Yama Gobo Burdock Root	10
Asparagus	10
Oshinko	10
Shiitake Black Mushroom	10
Avocado	11

Sushi / Sashimi *

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
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

SAKE

JUNMAI

	GL	Box	BTL
Blue Ribbon Dry with Hint of Cream 500 ml	15	25	60
Hakutsuru, "Chika" Light & Smooth, Roasted Almond Finish 200 ml			16
Tozai, "Living Jewel" Hints of Citrus & White Pepper, Clean Finish 300 ml			25
Chichibu Tokubetsu Rich & Crisp, Medium Dry 720 ml	13	23	80
Nanbu Bijin, "Southern Beauty" Elegant & Soft Fragrance 720 ml	11	17	75

JUNMAI GINJO

Blue Ribbon Clean, Hint of Rice Fragrance 500 ml	18	30	70
Jozen Mizuno, Light & Fruity 720 ml	18	27	95
Heaven Sweet Rice & Lemon Peel 720 ml			80
Dewazakura, "Green Ridge" Floral Nose & Subtle Fruit 720 ml	14	22	75
Hakutsuru, "Superior" Silky Smooth & Tropical 300 ml			30
Mizubasho, "Ginjo" Heavy Fruit & Elegant 300 ml			36
Kikusui Extremely Clean & Crisp 300 ml			32
Maboroshi Aromas of Green Apples & Grapes 300 ml			38

JUNMAI DAIGINJO

Blue Ribbon Well Balanced, Medium Dry 500 ml	19	32	75
Wakatake Onikoroshi, "Demon Slayer" Tropical Fruit 720 ml			115
Shata Shuzo, "Tengumai 50" Buttery, Medium Body 720 ml	18	27	95
Kirinzan, "Flying Dragon" Nice & Elegant 720 ml			230
Sawahime, "Shimotsuke" Smooth, Silky with Dry Finish 720 ml			204

NAMA GENSU 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
Dassai, "Cloud 45" Melon, Hint of Almonds 720 ml	16	24	90
Kamoizumi, "Summer Snow" Rich & Lively 500 ml			60
Kurosawa Fruity & Creamy 720 ml	12	18	60
Murai Family, "Nigori Genshu" Rich, Tropical, Long Finish 300 ml			32
Sho Chiku Bai Subtle, Sweet & Luscious 720 ml			50

FLAVORED

Joto Yuzu Citrus Flavored 720 ml	18	30	100
Yuki Nigori, White Peach 375 ml			21
Sho Chiku Bai Mio, Sparkling 300 ml			28
Choya "Umeshu" Plum Wine	11		

HOT SAKE

Seasonal Dry & Live Body	sm	lg	
	12	19	

SAKE BOMB

Choice of Draft Beer with Shot of Junmai or Nigori Sake			15
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SPARKLING COCKTAIL

Chu Hi Grapefruit			10
Chu Hi White Peach			10
Unity Vibration Bourbon Peach			12

BUILD YOUR OWN HIGHBALL

SELECT YOUR SPIRIT & MIXER FROM BELOW

Vodka/Shochu		Gin	
Haku	10	Roku	10
Ichiko Saiten	12	Ki No Bi	12
Ichiko Silhouette	10	Monkey 47	13.50
Chiran Hotaru	10	Empress 1908	12.50
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		
Dewar's Mizunara	15		

TIKI DRINKS 16

Tropical Mai Tai

Rum, Orgeat, Lime

Sake Punch

Rum, Nigori & Pineapple

Coconut Mojito

Shochu, Rum, Mint Syrup, Coconut, Lime

Hummingbird

St Germain, Prosecco

Empress Flower

Empress Gin, St Germain, Velvet Falernum

Spicy Yuzurita

Tequila, Falernum, Citrus, Bitters

Yuzu Daiquiri

Rum, Yuzu, Calpico, Falernum

Red Rocker

Rum, Pineapple, Ginger

Lychee Colada

Rum, Lychee, Coconut

Kyoto Old Fashion

Mars Iwai, Plum Wine, Cherry

Summerlin Spritz

Aperol, St Germain, Shochu

Yakuza Godfather

Japanese Whisky, Amaretto, Gran Marnier

SOFT DRINKS

Pepsi, Diet Pepsi, Mist	5	Fever Tree Grapefruit	4
Green Tea	5	Fever Tree Ginger Beer	4

WINE

SPARKLING

	Glass	Bottle
Prosecco, Bisol, "Jeio," Brut NV	16	70
Champagne		
Alfred Gratien, Brut, Reims NV		148
Piper Heidsieck, Demi Sec Cuvee Sublime, Reims NV		200

WHITE

Chardonnay

Sonoma Cutrer, Russian River Ranches	16	70
Harken, Barrel Fermented, California		40

Viognier

San Simeon "Estate Reserve", Paso Robles	12	48
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Sauvignon Blanc

Rodney Strong "Charlotte's Home," Sonoma	12	48
Nobilo "Icon" Marlborough		65
Cloudy Bay, Marlborough		70

Riesling

Urban, Mosel	9	36
Dr Loosen, Wehlener Sonnenuhr, Spatlese, Mosel, Germany		75

Pinot Grigio

Santa Margarita, Italy		70
Lechthaler, Italy		48
Santa Cristina, Italy	10	40

ROSE

Chateau D'esclans, Cote du Porvence, Whispering Angel	16	70
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RED

Malbec, Ben Marco, Mendoza	11	45
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Pinot Noir

Precarious, Oregon	12	50
Sea Sun, California		45
Hahn, "SLH", Santa Lucia Highlands		70

Cabernet Sauvignon

Daou, Paso Robles	16	70
Proprietary Blend, Paraduxx, Napa Valley		150
Cabernet Sauvignon, Honig, Napa Valley		125
Cabernet Sauvignon, Silver Oak, Alexander Valley		150
Cabernet Sauvignon, Justin, "Isosceles," Paso Robles		240
Cabernet Blend, Chalk Hill, "Estate Red," California		

DRAFT BEERS

Blue Ribbon Yuzu Pale Ale	8
Firestone Walker 805	10
CraftHaus Resinate IPA	8
CraftHaus Yuzu Blonde	9
Sapporo	10
Asahi	8
Sierra Nevada Hazy IPA	8

BEER BOTTLES & CANS

Kirin Light	8
Yoho Tokyo Black Porter	11
Far Yeast Tokyo White	12
Hitachino Nest Ale	15
Koshihikari Echigo	12

