

Appetizers

- Miso Soup

Dashi & Fresh Shiro Miso
- Edamame

Sea Salt / Spicy / Garlic +\$1
- Shishito Peppers

Teriyaki & Bonito Flakes
- House Salad

Avocado & Carrot Ginger Dressing
- Wakame

Seaweed & Sesame Dressing
- Chef's Special Oshinko

Seasonal Pickles
- Tako Sunomono

Octopus, Cucumber & Ponzu
- Poke*

Hawaiian Big Eye Tuna, Cucumber & Red Onion
- Spicy Cucumber Sunomono

Cucumber, Togarashi & Ponzu
- Sushi

7 Pieces & 1 Roll
- Sashimi

12 Pieces
- Sushi Deluxe

10 Pieces & 1 Roll
- Sashimi Deluxe

18 Pieces
- Sushi-Sashimi Combination

15 Pieces & 1 Roll
- Uni Shooter

Ponzu, Masago, Quail Egg, Scallion & Blue Ribbon Sake
- Maguro Zuke Sashimi

Soy Marinated Tuna, Garlic Chips & Onion Ponzu
- Crispy Rice

Avocado, Truffle Oil & Eel Sauce
- Spicy Tuna / Spicy Scallop / Spicy Lobster +\$2

Temaki / Handroll *

- Spicy Scallop

20
- Negi Toro

20
- Hokkaido Special

24
- Uni, Toro, Ikura & Shiso

Sides

- French Fries

9
- Loaded Fries

11
- Steamed White Rice

4

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

BLUE RIBBON SUSHI



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
- with Blue Crab

Inside Out
- Spicy Tuna & Tempura Flakes

Cucumber
- Blue Ribbon

1/2 Lobster, Shiso & Black Caviar
- Yuzu Hama

Yellowtail & Yuzu Pepper
- Dragon

Eel, Avocado & Radish Sprouts
- Niji

Seven Color Rainbow
- Tiger Roll

Fried Shrimp, Spicy Tuna & Avocado
- Karai Hotate

Spicy Scallop & Smelt Roe
- Sakana San Shu

Yellowtail, Tuna, Salmon & Scallion
- Sake Ikura

Salmon & Salmon Roe
- Spicy Crab Roll

Blue Crab & Shiso
- Spicy Lobster Roll

Cooked Lobster & Spicy Smelt Roe Mayo
- Ebi Tempura

Fried Shrimp, Radish Sprouts & Avocado
- Phoenix Roll

Vegetables, Wrapped with Cucumber & Avocado
- Yama Gobo

Burdock Root
- Asparagus
- Oshinko
- Shiitake

Black Mushroom
- Avocado
- Sushi / Sashimi *

2pc/order
- Maguro

Big Eye Tuna
- Maguro Zuke

Soy Marinated Tuna
- Binnaga

Albacore
- Hamachi

Yellowtail
- Kanpachi

Amberjack
- Masu

Sea Trout
- Madai

Japanese Red Snapper
- Uni

Sea Urchin
- Unagi

Fresh Water Eel
- Ebi

Cooked Shrimp
- Tako

Octopus
- Shima Aji

Stripped Jack
- Hotate

Sea Scallop
- Masago

Smelt Roe
- Otoro

Fatty Tuna
- Chu Toro

Medium Fatty Tuna
- Honmaguro

Blue Fin Tuna
- Sake

Salmon
- Yaki Sake

Seared Miso Salmon
- Ikura

Salmon Roe
- Hirame

Fluke
- Engawa

Fluke Fin
- Mushi Ise Ebi

Cooked Lobster
- Karai Ise Ebi

Spicy Lobster & Egg Wrapper
- Kanikama

Crabstick
- Kani

Blue Crab
- Tamago

Sweet Egg

SAKE

JUNMAI

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
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			38	
Heaven, Sweet Rice & Lemon Peel	720 ml			80	
Kokuryu, “Black Dragon”	Well Balanced, Clean Finish	720 ml		125	

JUNMAI DAINGINGO

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
Hoyo Kura No Hana “Fair Maiden” Light & Delicate	500 ml			95
Wakatake Onikoroshi, “Demon Slayer” Tropical Fruit	720 ml			115
Sawahime, “Shimotsuke” Smooth, Silky with Dry Finish	720 ml			204
Kirinzan, “Flying Dragon” Nice & Elegant	720 ml			230
Kubota Manju, “Forever Young” Sophisticated, Great Balance	720 ml			240

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
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

HOT SAKE

Seasonal Dry & Live Body		sm	lg	12	19
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BUILD YOUR OWN

HIGHBALL

SELECT YOUR SPIRIT & MIXER FROM BELOW

Vodka/Shochu

Ichiko Saiten	12
Ichiko Silhouette	10
Chiran Hotaru	10
Haku	10

WHISKY

Suntory Toki	15
Akashi	14
Stellum Rye	18
Kikori	15
Yame 10yr	18
Ichiros Malt & Grain	16
Dewar’s Mizunara	15

Gin

Empress 1908	12.50
Monkey 47	13.50
Roku	10
Ki No Bi	12

Fever Tree Mixers \$2

Mediterranean Tonic	
Indian Tonic	
Elderflower Tonic	
Ginger Beer	
Grapefruit	
Cucumber Tonic	

Tropical Mai Tai	COCKTAILS 16	Yuzu Daiquiri
Rum, Orgeat, Lime		Rum, Yuzu, Calpico, Falernum
Sake Punch		Sakura Dream
Rum, Nigori & Pineapple		Tequila, Italicus, Sorbet
Coconut Mojito		Lychee Colada
Shochu, Rum, Mint Syrup, Coconut, Lime		Rum, Lychee, Coconut

Hummingbird	Kyoto Old Fashion
St Germain, Prosecco	Mars Iwai, Plum Wine, Cherry
Imperial	Summerlin Spritz
Ki No Bi Gin, Yuzu, Lemon Juice, Orgeat , Bitter	Aperol, St. Germain, Shochu
Spicy Yuzurita	Yakuza Godfather
Tequila, Falernum, Citrus, Bitters	Japanese Whisky, Amaretto, Gran Marnier

NON-ALCOHOLIC BEVERAGES

Fever Tree Grapefruit	4	Pepsi, Diet Pepsi, Mist	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	
- Caffè Latte		- Milk Tea	
		- Matcha	

WINE

SPARKLING

Prosecco, Bisol, “Jeio,” Brut	Glass 16	Bottle 70
Champagne		
Alfred Gratien, Brut, Reims		148
Vueve Clicquot, Brut, Reims		168

WHITE

Chardonnay

Murphy Goode, California	12	48
Harken, Barrel Fermented, California		40
Sonoma Cutrer, Russian River Ranches		70
Rombauer, Carneros		100
Gran Moraine, Oregon		125

Sauvignon Blanc

Nobilo “Icon”, Marlborough	15	60
Smith & Sheth, Wairau		75

Riesling

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

Pinot Grigio

Benvolio, Italy	10	40
Santa Cristina, Italy		48

ROSE

Betrand Roses, France	15	60
Chateau D’esclans, Whispering Angel, France		70

RED

Zinfandel, Edmeades , Mendocino Valley	12	40
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Pinot Noir

Carmel Road, Monterey County	12	48
Hahn, “SLH”, Santa Lucia Highlands		70

Cabernet Sauvignon

Daou, Paso Robles	16	70
Honig, Napa Valley		125
Silver Oak, Alexander Valley		150
Sequoia Grove, Napa Valley		165
Chalk Hill, “Estate Red,” California		225
Justin, “Isosceles,” Paso Robles		240

DRAFT BEERS

Blue Ribbon Yuzu Pale Ale	8
Firestone Walker 805	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 00 non alcoholic	8