

APPETIZERS

Miso Soup Dashi & Fresh Shiro Miso	9
Edamame Sea Salt / Spicy / Garlic +\$1	10
Shishito Peppers Teriyaki & Bonito Flakes	14
House Salad Avocado & Carrot Ginger Dressing	15
Wakame Seaweed & Sesame Dressing	9
Cucumber Sunomono Sesame & Ponzu	11
Tuna Poke* Sesame, Soy, Red Onion & Taro Chips	26
Tiger Shrimp Tempura Sweet Soy & Wasabi Mayo	27
Spicy Tuna Crispy Rice* Avocado, Truffle Oil & Eel Sauce	27
Bucket O' Wings Chili Sauce & Wasabi Honey	24

TARTARE, CARPACCIO & USUZUKURI*

Uni Shooter Ponzu, Masago, Quail Egg & Scallion	24
Maguro Zuke Soy Marinated Tuna, Garlic Chips & Onion Ponzu	26
Hamachi Jalapeno Yellowtail, Jalapeno, Togarashi & Ponzu	26
Masu & Truffle Sea Trout, Guava Smoked Sea Salt & Truffle Ponzu	25
Kanpachi & Yuzu Amberjack, Yuzu Pepper & Yuzu Ponzu	25
Hamachi Tartare Yellowtail & Quail Egg	21
Sake Tartare Salmon & Quail Egg	20
Toro Tartare Tuna Belly & Quail Egg	28

PLATTERS*

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
Chirashi Chef's Special Sashimi Over Rice	47

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	34
Dragon* Eel, Avocado & Radish Sprouts	23
Niji Roll* 7 Color Rainbow Roll	29
Tiger Roll* Fried Shrimp, Spicy Tuna & Avocado	25
Spicy Scallop* Spicy Scallop & Smelt Roe	20
Sakana San Shu* Yellowtail, Tuna, Salmon & Scallion	18
Yuzu Hama* Yellowtail & Yuzu Pepper	15
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

BLUE RIBBON SUSHI



***OMAKASE**
CHEF'S CHOICE
125 min per person



***BLUE RIBBON**
PLATTER
260 Very Special Platter

TAIHEIYO PACIFIC OCEAN 2pc/order

Sake* Salmon	14
Yaki Salmon* Seared	14
Madai* Japanese Red Snapper	16
Binnaga* Albacore	12
Kanikama Crabstick	9
Kani Blue Crab	16
Masu* Sea Trout	16
Kaibashira* Sea Scallop	14
Ebi Cooked Shrimp	12
Tamago Sweet Egg	9
Uni* Sea Urchin	MP
Ikura* Salmon Roe	15
Masago* Smelt Roe	12

TAISEIYO ATLANTIC OCEAN 2pc/order

O-Toro* Blue Fin Tuna Belly	MP
Chu-Toro* Medium Blue Fin Tuna Belly	22
Maguro* Blue Fin Tuna	15
Maguro Zuke* Soy Marinated Tuna	15
Kanpachi* Amberjack	16
Hamachi* Yellowtail	16
Hirame* Fluke	15
Engawa* Fluke Fin	15
Unagi Fresh Water Eel	14
Mushi Ise Ebi Cooked Lobster	18
Karai Ise Ebi* Spicy Lobster with Egg Wrapper	18

EXTRAS

Avocado +\$2 Cucumber +\$1 Serrano +\$1 Shiso +\$1
Scallions +\$1 Kaiware +\$1 Spicy Masago +\$2

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

CLASSICS

"Blue Ribbon" Fried Chicken 34
Wasabi Honey

8oz Wagyu Smash Burger* 26
Snake River Farms Wagyu Beef,
Cheddar, BRS Steak Sauce & Fries

Surf & Turf* 55
4oz Wagyu Skirt Steak,
Truffle Teriyaki,
1/2 Baked Miso Lobster

FRIED RICE TOBANYAKI

Oxtail & Bone Marrow 36
Shiitake, Daikon
& Bone Marrow Omelette

Garlic Shrimp* 36
Broccolini & Onsen Egg

Wild Mushrooms* 26
Chef's Seasonal Vegetables
& Onsen Egg

MAINS

Sea Bass Teppan* 38
Soy, Ginger & Scallions

Beef Short Rib 34
Sweet Potato Puree & Wasabi Demi

Seared Salmon Teriyaki* 35
Broccolini

Jidori Teriyaki Chicken 30
Bok Choy

Baked Stuffed Lobster 72
Miso Butter

Steak Frites* 46
8oz Wagyu Skirt Steak, Miso Pepper Sauce & Wagyu Fat Fries

JAPANESE WAGYU

Miyazaki, Japan

A5 Wagyu is known for its rich, buttery texture and complex flavor profile. It is often described as having "umami" flavor, which is highly prized in Japanese cuisine.

2oz. Shikaku* 48
Seared on our teppan grill, seasoned with smoked guava sea salt, sliced and topped with crispy garlic and scallion.

4oz. Miyazaki Beef Cap* 88
The chef's prize cut, seared on our teppan grill, this unique and prized steak is always the chef's favorite. Served with ponzu.

4oz./8oz. Center Cut Ribeye* 88/150
Seared on our teppan grill, this intensely marbled and decadent steak is sliced and served with ponzu.

SIDES

Charred Asparagus	8	Steamed White Rice	4
Sauteed Broccolini	12	Bok Choy & Miso Butter	12
Wagyu Fat Fries	13	Roast Mushrooms	16

SAKE

JUNMAI

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

JUNMAI GINJO

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

JUNMAI DAIGINGO

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

NAMA GENSHU

	GL	BTL
Blue Ribbon, "Daiginjo Nama Genshu" <i>Delicate</i> 200 ml		28
Narutotai, "Ginjo Nama Genshu" <i>Bone Dry</i> 720 ml		19 85

NIGORI UNFILTERED

	GL	BTL
Blue Ribbon <i>Dry & Earthy</i> 500 ml	16	55
Kurosawa <i>Fruity & Creamy</i> 720 ml	12	60
Dassai, "Cloud 45" <i>Melon, Hint of Almonds</i> 720 ml	16	90
Murai Family, "Nigori Genshu" <i>Rich, Tropical, Long Finish</i> 300 ml		32
Shimizu Mai, "Pure Snow" <i>Ginger, Asian Pear & Cantaloupe</i> 300 ml		36
Kamoizumi, "Summer Snow" <i>Rich & Lively</i> 500 ml		60

FLAVORED SAKE

	GL	BTL
Joto Yuzu <i>Citrus Flavored</i> 720 ml	18	100
Joto Umeshu <i>Plum Flavored</i> 720 ml	18	100
Yuki Nigori, <i>White Peach</i> 375 ml		21
Sho Chiku Bai Mio, <i>Sparkling</i> 300 ml		28

COCKTAILS

16

KYOTO OLD FASHION

Whiskey, Plum Wine, Cherry

SPICY YUZURITA

Tequila, Falernum, Citrus, Bitters

TROPICAL MAI TAI

Rum, Orgeat, Lime

SAKE PUNCH

Rum, Nigori, Pineapple

COCONUT MOJITO

Rum, Mint Syrup, Coconut Creme, Lime

ROPPONGI NIGHT BREW

Vodka, Cold Brew Calpico

LYCHEETINI

Vodka, Citrus, Lychee Puree

YAKUZA GODFATHER

Japanese Whisky, Amaretto, Grand Marnier

LYCHEE COLADA

Rum, Lychee, Coconut Creme

TOKI O MULE

Japanese Whisky, Yuzu, Ginger Beer

IMPERIAL

Gin, Yuzu, Orgeat, Bitters

SUMMERLIN SPRITZ

Vodka, Aperol, St. Germain

JAPANESE WHISKY



Akashi White Oak	14	Nikka Days	15
Akashi 5 yr Sherry Cask	75	Nikka Coffeey	16
Ichiros Malt & Grain	16	Nikka Barrel	19
Hakushu 12 yr	25	Shibui Pure Malt 10 yr	30
Kikori	15	Shibui Sherry Cask 8 yr	35
Komagatake Kohiganzakura	35	Shibui Sherry Cask 15 yr	50
Komagatake Shinanotanpopo	35	Shibui Sherry Cask 18 yr	70
Kurayoshi 12 yr	19	Shibui Bourbon Cask 10 yr	40
Kurayoshi 18 yr	48	Shibui Rare Cask RSRV	180
Matsui Mizunara	19	Suntory Toki	15
Matsui Peated	19	Yamazaki 12 yr	55
Matsui Sakura	19	Hibiki Harmony	35

Artisanal Ice + \$3

DRAFT BEERS

Boomstick Blonde Ale	10
Duck Hunter IPA	10
Sapporo	10
CraftHaus Resinate IPA	8
Blue Ribbon Yuzu Pale Ale	8
Asahi	8

BOTTLE & CAN BEERS

Yuzu Lager	12
Koshihikari Echigo	12
Kirin Light	8
Heineken 00 NA	8

WINE

SPARKLING

	GL	BTL
Prosecco, Bisol, "Jeio," Brut	15	70
Alfred Gratien, Brut, Reims		148
Veuve Clicquot, Brut, Reims		169

WHITE

CHARDONNAY

Rickshaw, Monterey	16	65
Murphy Goode, California		48
Paul Hobbs, Crossbarn, Sonoma		55
Rombauer, Carneros		99

SAUVIGNON BLANC

Nobilo "Icon", Marlborough	15	60
Smith & Sheth, Wairau		75
Cakebread Cellars, Napa Valley		80

RIESLING

Dr. Loosen, Dr. L, Mosel	13	52
Urban, Mosel		36

PINOT GRIGIO

Terlato, Italy	14	56
Alois Lageder "Riff", Italy		40
Santa Cristina, Italy		48
Santa Margarita, Italy		70

ROSE

Chateau D'esclans, Whispering Angel, France	16	70
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RED

PINOT NOIR

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

CABERNET SAUVIGNON

Justin, Paso Robles	18	70
Daou, Paso Robles		70
Honig, Napa Valley		125
Silver Oak, Alexander Valley		150
Sequoia Grove, Napa Valley		165
Chalk Hill, "Estate Red," California		225

HOT SAKE

Sho Chiku Bai	SM	LG
	15	25



NON-ALCOHOLIC BEVERAGES



Fever-Tree Tonic

Mediterranean	4
Indian	4
Elderflower	4
Cucumber	4

Fever-Tree Grapefruit

Fever-Tree Grapefruit	4
Fever-Tree Ginger Beer	4
House Green Tea	5
Matcha Iced Tea	5
Pepsi, Diet Pepsi, Starry	4