

APPETIZERS

Miso Soup Dashi & Fresh Shiro Miso	9
Edamame Sea Salt / Spicy / Garlic +\$1	10
Shishito Peppers Teriyaki & Bonito Flakes	15
House Salad Avocado & Carrot Ginger Dressing	18
Wakame Seaweed & Sesame Dressing	9
Spicy Bean Sprouts Chili Paste & Scallions	9
Cucumber Sunomono Sesame & Ponzu	12
Tuna Poke* Sesame, Soy, Red Onion & Taro Chips	27
Tiger Shrimp Tempura Sweet Soy & Wasabi Mayo	27
Oyster Motoyaki* Miso Mayonnaise, Spinach & Swiss Cheese	26
Spicy Tuna Crispy Rice* Avocado, Truffle Oil & Eel Sauce	28
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	27
Hamachi Serrano Yellowtail, Serrano, Togarashi & Ponzu	27
Masu & Truffle Sea Trout, Guava Smoked Sea Salt & Truffle Ponzu	26
Kanpachi & Yuzu Amberjack, Yuzu Pepper & Yuzu Ponzu	26
Hamachi Tartare Yellowtail & Quail Egg	22
Sake Tartare Salmon & Quail Egg	21
Toro Tartare Tuna Belly & Quail Egg	28

PLATTERS*

Sushi 7 Pieces & 1 Roll	39
Sashimi 12 Pieces	43
Sushi Deluxe 10 Pieces & 1 Roll	49
Sashimi Deluxe 18 Pieces	53
Sushi-Sashimi Combination 15 Pieces & 1 Roll	56
Chirashi Chef's Special Sashimi Over Rice	47

MAKI SPECIAL ROLLS

California*	
with Kanikama* Crabstick	13
with Blue Crab* Inside Out	24
Spicy Tuna & Tempura Flakes* Cucumber	17
Blue Ribbon* 1/2 Lobster, Shiso & Black Caviar	34
Dragon* Eel, Avocado & Radish Sprouts	25
Niji Roll* 7 Color Rainbow Roll	29
Tiger Roll* Fried Shrimp, Spicy Tuna & Avocado	27
Spicy Scallop* Spicy Scallop & Smelt Roe	22
Sakana San Shu* Yellowtail, Tuna, Salmon & Scallion	19
Yuzu Hama* Yellowtail & Yuzu Pepper	16
Spicy Crab Roll* Blue Crab & Shiso	24
Spicy Lobster Roll* Cooked Lobster & Spicy Smelt Roe Mayo	24
Ebi Tempura* Fried Shrimp, Radish Sprouts & Avocado	21
Phoenix Roll Vegetables, Wrapped with Cucumber & Avocado	15

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

Fried Chicken 34 Wasabi Honey
8oz Wagyu Smash Burger* 29 Snake River Farms Wagyu Beef, Cheddar, BRS Steak Sauce & Fries
Surf & Turf* 58 4oz Wagyu Skirt Steak, Truffle Teriyaki, 1/2 Baked Miso Lobster

FRIED RICE TOBANYAKI

Oxtail & Bone Marrow 38 Shiitake, Daikon & Bone Marrow Omelette
Garlic Shrimp* 36 Broccolini & Onsen Egg
Seasonal Vegetables* 28 Chef's Seasonal Vegetables & Onsen Egg

MAINS

Sea Bass Teppan* 38 Soy, Ginger & Scallions
Beef Short Rib 36 Sweet Potato Puree & Wasabi Demi
Seared Salmon Teriyaki* 36 Broccolini
Jidori Teriyaki Chicken 32 Bok Choy
Baked Stuffed Lobster 72 Miso Butter
Steak Frites* 48 8oz Wagyu Skirt Steak, Miso Pepper Sauce & Wagyu Fat Fries
14oz Grilled Ribeye* 58 Truffle Teriyaki

JAPANESE WAGYU

Kagoshima, 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	12	Steamed White Rice	4
Sauteed Broccolini	12	Bok Choy & Miso Butter	12
Wagyu Fat Fries	14	Roasted Potatoes	14