

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
Spicy Tuna Crispy Rice*	Avocado, Truffle Oil & Eel Sauce	28
Oyster Rockefeller*	Miso Mayonnaise, Spinach & Swiss Cheese	26
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 BAR & GRILL

*OMAKASE		*BLUE RIBBON
CHEF’S CHOICE		PLATTER
125		260
min per person		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
Broccoli & 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
Broccoli	
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	4oz. Miyazaki Beef Cap*	88
Seared on our teppan grill, seasoned with smoked guava sea salt, sliced and topped with crispy garlic and scallion.		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 Broccoli	12	Bok Choy & Miso Butter	12
Wagyu Fat Fries	14	Roasted Potatoes	14

SAKE

JUNMAI

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

JUNMAI GINJO

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

JUNMAI DAIGINJO

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

NAMA GENSHU

Narutotai, “Ginjo Nama Genshu” <i>Bone Dry</i>	720 ml	GL	BTL
		19	85

NIGORI UNFILTERED

Blue Ribbon <i>Dry & Earthy</i>	500 ml	GL	BTL
Kurosawa <i>Fruity & Creamy</i>	720 ml	16	55
Hakutsuru, “Sayuri” <i>Smooth, Light, Clean Finish</i>	720ml	12	60
Dassai, “Cloud 45” <i>Melon, Hint of Almonds</i>	720 ml	13	65
Murai Family, “Nigori Genshu” <i>Rich, Tropical, Long Finish</i>	300 ml	16	90
Shimizu Mai, “Pure Snow” <i>Ginger, Asian Pear & Cantaloupe</i>	300 ml		32
Kamoizumi, “Summer Snow” <i>Rich & Lively</i>	500 ml		36
			60

FLAVORED SAKE

Joto Yuzu <i>Citrus Flavored</i>	720 ml	GL	BTL
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

17

KYOTO OLD FASHION

Whiskey, Plum Wine, Cherry

SPICY YUZURITA

Tequila, Falernum, Citrus, Bitters

TROPICAL MAI TAI

Rum, Orgeat, Lime

UME PALOMA

Tequila, Plum Wine, Grapefruit Juice

COCONUT MOJITO

Rum, Mint Syrup, Coconut Creme, Lime

MIDNIGHT ESPRESSO

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

YUKI NO MATCHA

Vodka, Matcha, White Chocolate

SUMMERLIN SPRITZ

Vodka, Aperol, St. Germain

JAPANESE WHISKY

Akashi <i>White Oak</i>	14	Nikka <i>Coffeey</i>	16
Akashi <i>5 yr Sherry Cask</i>	75	Nikka <i>Barrel</i>	19
Hibiki <i>Harmony</i>	35	Shibui <i>Pure Malt 10 yr</i>	30
Ichiros <i>Malt & Grain</i>	16	Shibui <i>Sherry Cask 8 yr</i>	35
Kikori	15	Shibui <i>Sherry Cask 15 yr</i>	50
Komagatake <i>Kohiganzakura</i>	35	Shibui <i>Sherry Cask 18 yr</i>	70
Komagatake <i>Shinanotanpopo</i>	35	Shibui <i>Bourbon Cask 10 yr</i>	40
Kurayoshi <i>18 yr</i>	48	Shibui <i>Rare Cask RSRV</i>	180
Matsui <i>Mizunara</i>	19	Suntory <i>Toki</i>	15
Matsui <i>Peated</i>	19	Tenjaku <i>Blended</i>	12
Matsui <i>Sakura</i>	19	Tenjaku <i>Pure Malt</i>	17
Nikka <i>Days</i>	15	Yamazaki <i>12 yr</i>	55

Artisanal Ice + \$3

DRAFT BEERS

Blue Ribbon Yuzu Pale Ale	9	CraftHaus Tropical IPA	9
Boomstick Blond Ale	10	Duck Hunter IPA	10
Sapporo	10	Bad Beat “Dreamy Life”	10
Kirin Ichiban	9		

BOTTLE & CAN BEERS

Hitachino Yuzu Lager	12	Kirin Light	8
Koshihikari Echigo	12	Heineken 00 NA	8
-196 Hard Seltzer (Seasonal Flavors)			10

WINE

SPARKLING

Prosecco, Bisol, “Jeio,” Brut	GL	BTL
Alfred Gratien, Brut, Reims	15	70
Veuve Clicquot, Brut, Reims		148
		175

WHITE

CHARDONNAY

Rickshaw, Monterey	16	65
Murphy Goode, California		48
Paul Hobbs, Crossbarn, Sonoma		55
Rombauer, Carneros		100

SAUVIGNON BLANC

Nobilo “Icon”, Marlborough	16	65
Smith & Sheth, Wairau		75
Cakebread Cellars, Napa Valley		80

RIESLING

Dr. Loosen, Dr. L, Mosel	14	56
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	18	70
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RED

PINOT NOIR

Carmel Road, Monterey County	14	56
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 Ginger Beer	4
House Green Tea	5
Matcha Iced Tea	5
Pepsi, Diet Pepsi, Starry	4