

BLUE RIBBON SUSHI



B A R & G R I L L

## RESTAURANT WEEK

\$60 PRIX FIXE

### FIRST COURSE

Choice of:

**EDAMAME**

Sea Salt

**MISO SOUP**

**HOUSE SALAD**

Avocado & Carrot Ginger Dressing



### SECOND COURSE

**TIGER SHRIMP TEMPURA**

Sweet Soy & Wasabi Aoli



### MAIN COURSE

Choice of:

**\*CHEF'S SPECIAL SUSHI & SASHIMI**

**"BLUE RIBBON STYLE" FRIED CHICKEN**

Wasabi Honey

**GRILLED SALMON TERIYAKI**

Broccolini

**BRAISED SHORT RIB**

Sweet Potato Puree & Wasabi Demi



### DESSERT COURSE

**GINGER BREAD PUDDING**

Ginger Ice Cream



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

