

APPETIZERS

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|--|---------------------|
| Miso Soup Dashi & Fresh Shiro Miso | 7.5 |
| Edamame Sea Salt or Spicy | 9.5 |
| Cauliflower Tempura Sweet Miso | 16 |
| Shrimp Tempura Wasabi Mayo | 24 |
| Shishito Peppers | 14 |
| Yaki Sea Scallop Skewer & Miso Butter | 16 |
| Blue Ribbon Fried Chicken Wings | 4 for 18 8 for 34 |
| Chili Sauce & Wasabi Honey | |

SALADS & YASAI

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|--|------|
| House Salad Avocado & Carrot Ginger Dressing | 15 |
| Tofu & Seaweed Ginger Ponzu & Soy | 15 |
| Wakame Seaweed & Sesame Dressing | 9 |
| Cucumber Sunomono Ponzu & Sesame | 11 |
| King Crab Sunomono Cucumber & Vinegar Sauce | 28 |
| Blue Crab Sunomono Cucumber & Vinegar Sauce | 22 |
| Mixed Sunomono Assorted Seafood & Vinegar Sauce | 16.5 |
| Tako Sunomono Octopus & Vinegar Sauce | 15 |
| Spicy Bean Sprouts Chili Paste & Scallions | 10 |
| Spicy Cucumber Sour Cream, Garlic & Habanero | 11 |

SUSHI BAR SPECIALS

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|---|----|
| *Crispy Rice Spicy Tuna, Serrano Pepper & Eel Sauce | 24 |
| *Fluke Usuzukuri Thinly Sliced Fluke & Vinegar Sauce | 24 |
| *Kanpachi Usuzukuri Thinly Sliced Amberjack & Yuzu Pepper | 26 |
| *Hamachi Usuzukuri Thinly Sliced Yellowtail, Serrano & Ponzu | 25 |
| *Hamachi Tartare Yellowtail Tartare with Quail Egg | 18 |
| *Sake Tartare Salmon Tartare with Quail Egg | 17 |
| *Tuna Tartare Tuna Tartare with Quail Egg | 18 |

CHEF'S CHOICE PLATTERS

| | |
|--|-----|
| *Sushi 7 Pieces Assorted Sushi & 1 Roll | 34 |
| *Sushi Deluxe 10 Pieces Assorted Sushi & 1 Roll | 42 |
| *Sashimi 12 Pieces Assorted Sashimi | 38 |
| *Sashimi Deluxe 18 Pieces Assorted Sashimi | 48 |
| *Sushi-Sashimi Combination | 51 |
| Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi & Choice of 1 Roll | |
| *Blue Ribbon Platter Very Special Platter | 200 |

*Items are raw or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.



SUSHI & SASHIMI

TAIHEIYO PACIFIC OCEAN

| | |
|--------------------------------------|-------|
| *Binnaga Albacore | 6 |
| *Uni Sea Urchin | 10.5 |
| Ebi Cooked Shrimp | 5 |
| Tako Octopus | 5.5 |
| *Kaibashira Sea Scallop | 7 |
| *Madai Japanese Red Snapper | 5.5 |
| *Masago Smelt Roe | 5.75 |
| *Hamachi Yellowtail | 6 |
| *Kanpachi Amberjack | 7 |
| Kanikama Crabstick | 4 |
| King Crab | M/P |
| Kani Blue Crab | 7 |
| Tamago Sweet Egg | 5 |
| *Masu-No-Suke King Salmon | 10.25 |
| *Hamachi & Serrano Pepper | 6.25 |

TAISEIYO ATLANTIC OCEAN

| | |
|---|------|
| *Sake Salmon | 6 |
| *Yaki Salmon Seared | 6.5 |
| *Hirame Fluke | 6 |
| *Engawa Fluke Fin | 5.75 |
| *Maguro Tuna | 5.5 |
| *Sawara Spanish Mackerel | 5.5 |
| Mushi Ise Ebi Cooked Lobster | 9 |
| *Yariika Squid | 5.25 |
| Unagi Fresh Water Eel | 7 |
| *Ikura Salmon Roe | 7 |
| Karai Ise Ebi Spicy Lobster with Seaweed Wrapper | 10 |
| *Sake Toro Seared Salmon Belly | 6 |
| *Otoro Blue Fin Tuna Belly | 18 |
| *Zuke Soy Marinated Tuna | 6 |

EXTRAS

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



OMAKASE 145 MIN PER PERSON

Chef's Choice



MAKI

| | | |
|---|--|------|
| *California | | |
| with Kanikama Crabstick | | 11 |
| with Blue Crab Inside Out | | 15 |
| with Lobster Inside Out | | 29 |
| with King Crab Inside Out | | 29 |
| *Spicy Tuna & Tempura Flakes Cucumber | | 14 |
| *Shimeji & Hamachi Yellowtail & Birch Mushrooms | | 14 |
| Kyuri Special Eel, Crabstick, Cucumber & Avocado | | 17 |
| *Blue Ribbon 1/2 Lobster, Shiso & Black Caviar | | 29 |
| *Negi Hama Yellowtail & Scallion | | 13 |
| *Dragon Eel, Avocado & Radish Sprouts | | 23 |
| *Niji Seven Color Rainbow | | 27 |
| *Spicy Crab Roll Blue Crab & Shiso | | 15.5 |
| *Salmon & Avocado Roll | | 13 |
| *Karai Kaibashira Spicy Scallop & Smelt Roe | | 18.5 |
| *Sakana San Shu Yellowtail, Tuna & Salmon | | 16 |
| *Sake Ikura Salmon & Salmon Roe | | 18 |
| *Spicy Lobster Roll | | 19 |
| *Ebi Tempura Fried Shrimp, Radish Sprouts & Avocado | | 16 |
| *Spider Roll Softshell Crab Tempura, Masago & Cucumber | | 22 |
| Tanner Roll Avocado & Cucumber | | 12 |

YASAI VEGETABLE ROLLS

| | | | |
|--------------------------------|----|--------------------------------------|----|
| Yama Gobo Small Burdock | 11 | Avocado | 12 |
| Norimaki Squash | 11 | Takuwan Pickled Radish | 11 |
| Shiitake Black Mushroom | 11 | Ume Shiso Pickled Plum, Shiso | 13 |
| Shimeji Birch Mushroom | 11 | | |

MAINS

| | |
|---|----|
| *8oz. Prime Zabuton Black Pepper Miso | 36 |
| *6oz. Filet of Beef Black Truffle Sauce | 48 |
| *12oz. Prime NY Strip Steak Sansho Butter | 56 |
| Atlantic Salmon Yuzu Beurre Blanc & Bok Choy | 34 |
| Chicken Teriyaki 1/2 Chicken with Broccolini | 32 |



KAGOSHIMA A5 WAGYU TEPPAN STYLE

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|---|--------|
| *2oz. Japanese A5 Wagyu Truffle Salt | 48 |
| *4/8oz. Japanese A5 Wagyu Daikon, Ponzu & Scallion | 92/160 |

SIDES

Broccolini 11 **White Rice** 3 **Bok Choy** 11

WINE

SPARKLING

| | | |
|---|----|-----|
| Pere Mata , Cupada Rose, Cava NV | 14 | 58 |
| Raventos , Blanc de Blancs, Cava 2019 | 15 | 65 |
| Le Mesnil , Blanc de Blancs, Champagne NV | 25 | 115 |
| Billecart Salmon , Brut Rose, Champagne NV | | 200 |
| Egly -Ouriet , Grand Cru, Brut, Champagne NV | | 250 |
| Prevost/La Closerie , Les Beguines, Extra Brut, Champagne 2019 | | 300 |

WHITE

| | GL | BTL |
|---|----|-----|
| Assyrtiko Blend Sigalas, Cyclades, Greece 2020 | 14 | 56 |
| Sauvignon Blanc Domaine de Reuilly, Loire Valley, France 2019 | 15 | 60 |
| Chardonnay Failla, Sonoma Coast, California 2018 | 18 | 72 |
| Aligote Langouereau, Burgundy, France 2020 | | 45 |
| Vermentino Spinetta, Tuscany, Italy 2021 | | 45 |
| Chenin Blanc Lambert, Clos de Midi, Saumur, Loire Valley, France 2021 | | 50 |
| Garganaga Inama, Foscario, Soave Classico, Italy 2019 | | 52 |
| Chenin Blanc Boudignon, Anjou, Loire Valley, France 2020 | | 80 |
| Sauvignon Blanc Riffault, Les Boucauds, Sancerre, France 2020 | | 85 |
| Chardonnay Liquid Farm, White Hill, California 2018 | | 90 |
| Chardonnay Christian Moreau, Chablis, Burgundy, France 2019 | | 90 |
| Chardonnay Domaine Paul Pernot, Cote d'Or, Burgundy, France 2020 | | 90 |
| Sauvignon Blanc Spottswood, Napa Valley, CA 2021 | | 115 |
| Chardonnay Latour Giraud, Charles Maxime, Meursault, Burgundy, France 2019 | | 165 |

RED

| | | |
|--|----|-----|
| Barbera d'Alba G.D. Vajra, Piedmont, Italy 2020 | 14 | 56 |
| Grenache Blend Janesse, Reserve, Cotes du Rhone, France 2019 | 14 | 56 |
| Pinot Noir Lincourt, Sta Rita Hills, California 2019 | 15 | 60 |
| Syrah Owen Roe, Ex Umbris, WA 2019 | | 50 |
| Cabernet Franc Olga Raffault, Les Picasses, Chinon, Loire Valley, France 2015 | | 70 |
| Tempranillo Bodegas Roda, Sela, Rioja, Spain 2018 | | 72 |
| Merlot Blend Brown Estate, Chaos Theory, Napa, California 2019 | | 90 |
| Frappato Occhipinti, Sicily, Italy 2019 | | 90 |
| Pinot Noir St Innocent, Shea, Willamette Valley, Oregon 2016 | | 99 |
| Pinot Noir Hirsch, Bohan Dillon, California 2019 | | 100 |
| Nebbiolo Produttori, Torre, Barbaresco, Piedmont, Italy 2018 | | 100 |
| Pinot Noir Domaine Parent, Selection Pomone, Burgundy, France 2019 | | 115 |
| Nebbiolo Vietti, Castiglione, Barolo, Piedmont, Italy 2018 | | 132 |
| Cabernet Sauvignon Heitz Cellars, Napa Valley, California 2017 | | 135 |
| Cabernet Sauvignon Shafer, One Point Five, Napa Valley, CA 2019 | | 250 |

ROSE

| | | |
|---|----|----|
| Grenache Blend Peyrassol, Reserve des Templiers, Provence, France 2021 | 14 | 56 |
|---|----|----|



COCKTAILS

HOUSE SPECIALS \$16

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|--|
| Getsu Japanese Whisky, Demerara, Bitters |
| Ka Tequila, Yuzu, Vanilla, Lime, Habanero, Ume Chamoy |
| Sui Japanese Gin, Bitter Bianco, Sweet Vermouth, Nori |
| Do Japanese Vodka, Elderflower, Ginger, Shiso, Orange, Soda Water |

BLUE RIBBON CLASSICS \$16

| |
|---|
| Lychee Martini Japanese Vodka, Lychee, Chambord |
| Ginza Japanese Gin, Tequila, Cucumber, Honey, Lime |
| Freddy Mezcal, Ginger, Honey, Lemon, Habanero |



JAPANESE WHISKY

| | | | |
|------------------------------|----|--------------------------|----|
| Suntory Toki | 14 | Hibiki Harmony | 28 |
| Matsui Mizunara Cask | 20 | Hibiki 17yr | 48 |
| Nikka Days | 18 | Hibiki 21yr | 75 |
| Nikka From the Barrel | 20 | Yamazaki 12yr | 40 |
| Nikka Coffey Grain | 20 | Hakushu Malt 12yr | 26 |
| Nikka Coffey Malt | 22 | Hakushu Malt 18yr | 72 |

SAKE

JUNMAI

| | SM | LG | BTL |
|--|----|----|-----|
| Blue Ribbon "True Brew" Light Fruit & Dry 500ml | 14 | 26 | 65 |
| Akitabare "Northern Skies" Semi Dry, Plum, Lemon 720ml | 13 | 23 | 70 |
| Ohyama "Big Mountain" Rich, Pear, Caramel 300ml | | | 35 |
| Wakaebisu "Ninja" Light, Smooth, Hint of Apple & Pear 720ml | | | 60 |
| Urakasumi "Misty Bay" Medium Dry, Balanced, Mango 720ml | | | 69 |

JUNMAI GINJO

| | SM | LG | BTL |
|--|----|----|-----|
| Blue Ribbon "Special Brew" Light, Smooth, Refreshing 500ml | 19 | 36 | 85 |
| Ohyama Ginsuika "Water Flower" Light, Smooth, Refreshing 500ml | 15 | 27 | 60 |
| Dewazakura "Green Ridge" Floral, Cherry Blossoms, Pear 300ml | | | 35 |
| Kokuryu "Black Dragon" Smooth, Well Balanced, Hint of Caramel 720ml | | | 100 |
| Heavensake "Urakasumi" Rich, Smooth, Balanced 720ml | | | 105 |

JUNMAI DAIGINJO

| | SM | LG | BTL |
|--|----|----|-----|
| Blue Ribbon "Premium Brew" Medium Dry, Light & Floral Aroma 500ml | 19 | 36 | 85 |
| Wakatake Onikoroshi "Demon Slayer" Balanced, Silky & Tropical 720ml | 15 | 27 | 100 |
| Wakatake Onikoroshi "Demon Slayer" Balanced, Silky & Tropical 1.8L | | | 215 |
| Kamotsuru "Tokusei Gold" Fresh, Strawberry, Banana 180ml | | | 35 |
| Hakkaisan "Snow Aged" Round, Melon, Green Apple 720ml | | | 180 |
| Dassai 23 "Otter Festival" Floral, Grapes, Strawberries 720ml | | | 225 |
| Otokoyama "Man's Mountain" Balanced, Chocolate, Pineapple 720ml | | | 350 |

NIGORI UNFILTERED

| | SM | LG | BTL |
|--|----|----|-----|
| Blue Ribbon "Cloudy Brew" Light & Smooth, Subtle Fruit Flavor 500ml | 13 | 25 | 60 |
| Hitorimusume "Only Daughter" Rich, Creamy & Savory 720ml | | | 56 |

NAMA UNPASTEURIZED

| | SM | LG | BTL |
|---|----|----|-----|
| Narutotai "Red Snapper" Bright, Zesty, Velvety & Dry 720ml | | | 75 |

DESSERT WINE & SAKE

| | SM | LG | BTL |
|--|----|----|-----|
| Choya Umeshu Plum Wine 750ml | | | 10 |
| Tsukasabotan Yamayuzu "Mountain Yuzu" 720ml | | | 14 |

HOT SAKE

| | LG |
|-------------------------|----|
| Otokoyama Kimoto | 12 |

BEER

| | | | | | |
|--------------------------------|-----------|----|---------------------------------|-----------|----|
| Asahi "Super Dry" Lager | 12 oz Btl | 8 | Hitachino "White Ale" | 11 oz Btl | 14 |
| Orion Okinawan Lager | 21 oz Btl | 18 | Hitachino "Red Rice Ale" | 11 oz Btl | 14 |
| Echigo "Flying IPA" | 12 oz Can | 12 | Sapporo "Black" | 22 oz Can | 11 |

SOFT DRINKS

| | | | |
|---|---|---|------|
| Coca Cola, Diet Coke, Sprite | 4 | Yuzu Lemonade | 4 |
| Fever Tree Tonic, Ginger Ale, Club Soda | 4 | Bottled Water Sparkling or Still | 1L 8 |
| Ginger Beer House Ginger Syrup, Lime & Honey | | | 6 |