

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
Spicy Bean Sprouts Chili Paste & Scallions	9
Cucumber Sunomono Sesame & Ponzu	11
Tuna Poke* Sesame, Soy, Red Onion & Taro Chips	26
Wagyu Gyoza Pan-Fried, Spicy Ponzu Sauce	18
Pork Ribs Black Vinegar Glaze & Togarashi	24
Vegetable Tempura Sweet Soy	16
Tiger Shrimp Tempura Sweet Soy & Wasabi Mayo	27
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	26
Hamachi Serrano Yellowtail, Serrano Pepper, Togarashi & Ponzu	26
Masu & Truffle Sea Trout, Guava Smoked Sea Salt & Truffle Ponzu	25
Kanpachi & Yuzu Amberjack, Yuzu Pepper & Yuzu Ponzu	25
Binnaga Tataki Crispy Onions, Garlic & Ponzu	26
Toro Tartare Tuna Belly & Quail Egg	28

PLATTERS*

Sushi 7 Pieces & 1 Roll	39
Sashimi 12 Pieces	41
Sushi Deluxe 10 Pieces & 1 Roll	49
Sashimi Deluxe 18 Pieces	50
Sushi-Sashimi Combination 15 Pieces & 1 Roll	53
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	26
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



*BLUE RIBBON PLATTER 260

Very Special Platter



*CHEF'S OMAKASE 95

Chef's Special Selection of Sushi & Sashimi

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
Tako Octopus	13
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 Masago +\$2

CLASSICS

Fried Chicken 34
Chili Sauce & 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
Seasonal Vegetables 26
Shredded Egg Chicken +\$10 Shrimp +\$12

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	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	8	Steamed White Rice	4
Sautéed Broccolini	12	Bok Choy & Miso Butter	12
Wagyu Fat Fries	13		

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

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 DAIGINJO

	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
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	19	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

FLAVORED SAKE

	GL	BTL
Joto Yuzu <i>Citrus 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

YUZU DAIQUIRI

Vodka, Rum, Yuzu, Calpico, Falernum

LYCHEETINI

Vodka, Citrus, Lychee Puree

YAKUZA GODFATHER

Japanese Whisky, Amaretto, Grand Marnier

LYCHEE COLADA

Rum, Lychee, Coconut Creme

SHISO SENSHI

Vodka, Italicus, Shiso Syrup

IMPERIAL

Gin, Yuzu, Orgeat, Bitters

GVR SPRITZ

Vodka, Aperol, St. Germain

JAPANESE WHISKY

Yame, "8 Goddesses 10yr"	18
Suntory Toki	15
Ichiros "Malt & Grain"	16
Nikka, Barrel	19
Nikka, Coffeey Grain	14
Nikka Taketsuru 17 yr	100
Hibiki, "Harmony"	35
Yamazaki 12 yr	55
Kurayoshi 12 yr	40
Kurayoshi 18 yr	85
Shibui Sherry 15 yr	70
Shibui Sherry 18 yr	98

Artisanal Ice +\$3

BEER BOTTLE & CANS

Yuzu Lager	12	Asahi	8
Orion Lager	9	Kirin Light	8
Koshihikari Echigo	12	Heineken 00 NA	8
Sapporo Reserve 22oz	11		

WINE

SPARKLING

	GL	BTL
Prosecco, Bisol, "Jeio," Brut	15	70
Veuve Clicquot, Brut, Reims		175
Dom Perignon, Brut, Epernay		695

WHITE

CHARDONNAY

Murphy Goode, California	12	48
Harken, Barrel Fermented, California		40
Rombauer, Carneros		100

SAUVIGNON BLANC

Nobilo "Icon", Marlborough	15	60
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RIESLING

Dr. Loosen "Blue Slate", Kabinett, Mosel	9	36
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PINOT GRIGIO

Benvolio Italia, Friuli	10	40
Santa Cristina, Italy		48

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
Flowers, Sonoma Coast		110

CABERNET SAUVIGNON

Daou, Paso Robles	16	70
Honig, Napa Valley		125
Silver Oak, Alexander Valley		150
Chalk Hill, "Estate Red," California		225
Justin, "Isosceles," Paso Robles		240
Opus One, Oakville, Napa Valley		1025

HOT SAKE

Sho Chiku Bai	SM	LG
	15	25



NON-ALCOHOLIC BEVERAGES



Fever-Tree Tonic	4	Fever-Tree Grapefruit	4
- Mediterranean	4	Fever-Tree Ginger Beer	4
- Indian	4	House Green Tea	5
- Elderflower	4	Matcha Iced Tea	5
- Cucumber	4	Pepsi, Diet Pepsi, Starry	5