

## APPETIZERS

<b>Miso Soup</b> Dashi & Fresh Shiro Miso	9
<b>Edamame</b> Sea Salt / Spicy / Garlic +\$1	10
<b>Shishito Peppers</b> Teriyaki & Bonito Flakes	14
<b>House Salad</b> Avocado & Carrot Ginger Dressing	15
<b>Wakame</b> Seaweed & Sesame Dressing	9
<b>Cucumber Sunomono</b> Sesame & Ponzu	11
<b>Tuna Poke*</b> Sesame, Soy, Red Onion & Taro Chips	26
<b>Tiger Shrimp Tempura</b> Wasabi Mayo	27
<b>Spicy Tuna Crispy Rice*</b> Avocado, Truffle Oil & Eel Sauce	27
<b>Bucket O'Wings</b> Chili Sauce & Wasabi Honey	6 pc 21 / 12 pc 38

## TARTARE, CARPACCIO & USUZUKURI\*

<b>Uni Shooter</b> Ponzu, Masago, Quail Egg, Scallion & Cold Sake	24
<b>Maguro Zuke</b> Soy Marinated Tuna, Garlic Chips & Onion Ponzu	26
<b>Hamachi Jalapeno</b> Yellowtail, Jalapeno, Togarashi & Ponzu	26
<b>Masu &amp; Truffle</b> Sea Trout, Guava Smoked Sea Salt & Truffle Ponzu	25
<b>Kanpachi &amp; Yuzu</b> Amberjack, Yuzu Pepper & Yuzu Ponzu	25
<b>Hamachi Tartare</b> Yellowtail & Quail Egg	21
<b>Sake Tartare</b> Salmon & Quail Egg	20
<b>Toro Tartare</b> Tuna Belly & Quail Egg	28

## PLATTERS\*

<b>Sushi</b> 7 Pieces & 1 Roll	37
<b>Sashimi</b> 12 Pieces	38
<b>Sushi Deluxe</b> 10 Pieces & 1 Roll	47
<b>Sashimi Deluxe</b> 18 Pieces	49
<b>Sushi-Sashimi Combination</b> 15 Pieces & 1 Roll	51
<b>Chirashi</b> Chef's Special Sashimi Over Rice	47

## MAKI SPECIAL ROLLS

<b>California*</b>	
<b>with Kanikama*</b> Crabstick	12
<b>with Blue Crab*</b> Inside Out	23
<b>Spicy Tuna &amp; Tempura Flakes*</b> Cucumber	16
<b>Blue Ribbon*</b> 1/2 Lobster, Shiso & Black Caviar	28
<b>Dragon*</b> Eel, Avocado & Radish Sprouts	23
<b>Niji Roll*</b> 7 Color Rainbow Roll	29
<b>Tiger Roll*</b> Fried Shrimp, Spicy Tuna & Avocado	25
<b>Karai Hotate*</b> Spicy Scallop & Smelt Roe	20
<b>Sakana San Shu*</b> Yellowtail, Tuna, Salmon & Scallion	18
<b>Yuzu Hama*</b> Yellowtail & Yuzu Pepper	15
<b>Spicy Crab Roll*</b> Blue Crab & Shiso	23
<b>Spicy Lobster Roll*</b> Cooked Lobster & Spicy Smelt Roe Mayo	22
<b>Ebi Tempura*</b> Fried Shrimp, Radish Sprouts & Avocado	19
<b>Phoenix Roll</b> Vegetables, Wrapped with Cucumber & Avocado	13

## BLUE RIBBON SUSHI



**\*OMAKASE**  
CHEF'S CHOICE

125 min per person



**\*BLUE RIBBON**  
PLATTER

260 Very Special Platter

### TAIHEIYO PACIFIC OCEAN

2pc/order

<b>Sake*</b> Salmon	14
<b>Yaki Salmon*</b> Seared	14
<b>Madai*</b> Japanese Red Snapper	16
<b>Binnaga*</b> Albacore	12
<b>Kanikama</b> Crabstick	9
<b>Kani</b> Blue Crab	16
<b>Masu*</b> Sea Trout	16
<b>Hotate*</b> Sea Scallop	14
<b>Tako</b> Octopus	13
<b>Ebi</b> Cooked Shrimp	12
<b>Tamago</b> Sweet Egg	9
<b>Uni*</b> Sea Urchin	MP
<b>Ikura*</b> Salmon Roe	15

### TAISEIYO ATLANTIC OCEAN

2pc/order

<b>O-Toro*</b> Blue Fin Tuna Belly	MP
<b>Chu-Toro*</b> Medium Blue Fin Tuna Belly	22
<b>Maguro*</b> Blue Fin Tuna	15
<b>Maguro Zuke*</b> Soy Marinated Tuna	15
<b>Kanpachi*</b> Amberjack	16
<b>Hamachi*</b> Yellowtail	16
<b>Hirame*</b> Fluke	15
<b>Engawa*</b> Fluke Fin	15
<b>Unagi</b> Fresh Water Eel	14
<b>Mushi Ise Ebi</b> Cooked Lobster	18
<b>Karai Ise Ebi*</b> 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

**"Blue Ribbon" Fried Chicken** 34  
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

**Wild Mushrooms\*** 26  
Chef's Seasonal Vegetables  
& Onsen Egg

## 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  
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

<b>Charred Asparagus</b>	8	<b>Steamed White Rice</b>	4
<b>Sauteed Broccolini</b>	12	<b>Bok Choy &amp; Miso Butter</b>	12
<b>Wagyu Fat Fries</b>	13	<b>Roast Mushrooms</b>	16

## SAKE

### JUNMAI

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

### JUNMAI GINJO

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

### JUNMAI DAIGINGO

Blue Ribbon <i>Well Balanced, Medium Dry</i> 500 ml	GL	BTL
	19	75
Shata Shuzo, "Tengumai 50" <i>Buttery, Medium Body</i> 720 ml	18	95
Hakutsuru "Sho-Une" <i>White Peach, Apple &amp; Pear</i> 300 ml		42
Shimizu Mai, "Pure Dusk" <i>Fresh Orange Peel &amp; Cantaloupe</i> 300 ml		52
Hana "Fair Maiden" <i>Refreshing, Light &amp; Delicate</i> 500 ml		80
Wakatake Onikoroshi, "Demon Slayer" <i>Tropical Fruit</i> 720 ml		115
Joto, "The One with the Clocks" <i>Apple &amp; 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 &amp; Sweet</i> 720 ml		388

### NAMA GENSHU

Blue Ribbon, "Daiginjo Nama Genshu" <i>Delicate</i> 200 ml	GL	BTL
		28
Narutotai, "Ginjo Nama Genshu" <i>Bone Dry</i> 720 ml	19	85

### NIGORI UNFILTERED

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

### FLAVORED SAKE

Joto Yuzu <i>Citrus Flavored</i> 720 ml	GL	BTL
	18	100
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

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
Ichiros "Malt & Grain"	16
Kikori	15
Dewar's Mizunara	15
Akashi	14
Akashi 5 yr, Sherry Cask	75
Suntory Toki	15
Nikka, Barrel	19
Nikka, Coffeey Grain	14
Hibiki, "Harmony"	35
Hakushu 12 yr	25
Yamazaki 12 yr	55
Hakushu 18 yr	45

Artisanal Ice +\$3

## BEER - BOTTLE & CANS

Yuzu Lager	12	Sapporo Reserve	10
Orion Lager	12	Asahi	8
Tokyo Porter Black	12	Kirin Light	8
Koshihikari Echigo	12	Heineken 00 NA	8

## WINE

### SPARKLING

Prosecco, Bisol, "Jeio," Brut	GL	BTL
	15	70
Alfred Gratien, Brut, Reims		148
Veuve Clicquot, Brut, Reims		169

### WHITE

#### CHARDONNAY

Murphy Goode, California	12	48
Harken, Barrel Fermented, California		40

#### SAUVIGNON BLANC

Nobilo "Icon", Marlborough	15	60
Smith & Sheth, Wairau		75

#### RIESLING

Urban, Mosel	9	36
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#### PINOT GRIGIO

Alois Lageder "Riff", Italy	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

#### CABERNET SAUVIGNON

Daou, Paso Robles	16	70
Honig, Napa Valley		125
Silver Oak, Alexander Valley		150
Sequoia Grove, Napa Valley		165
Chalk Hill, "Estate Red," California		225
Justin, "Isosceles," Paso Robles		240

### 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 Grapefruit	4
Fever-Tree Ginger Beer	4
House Green Tea	5
Matcha Iced Tea	5
Pepsi, Diet Pepsi, Starry	5