



SOCIAL HOUR

BLUE RIBBON SUSHI BAR & GRILL



EVERYDAY

till 6pm

SUSHI BAR

RICE BOWL SPECIALS *

Served with Miso Soup
& Wakame

SALMON IKURA DON 28

Salmon Sashimi & Salmon Roe

CHIRASHI 34

Chef's Special Sashimi

HAWAIIAN TUNA POKE 28

Sesame, Soy & Red Onion

HAND ROLL * 9

SPICY TUNA
KANIKAMA CALIFORNIA
SPICY CRAB
SALMON AVOCADO
SPICY SCALLOP



KITCHEN

BITES 9

EDAMAME

Salt / Spicy / Garlic

WAGYU FAT FRIES

Tossed in Wagyu Tallow

BLUE RIBBON CHICKEN BITES

Chili Sauce & Wasabi Honey



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

DRINKS

10

HOT SAKE CARAFE

Sho Chiku Bai

WINES BY THE GLASS

Prosecco	Rose
Chardonnay	Pinot Noir
Sauvignon Blanc	Cabernet Sauvignon

CHILLED SAKE GLASS

Junmai

SPECIALTY HOUSE COCKTAILS

Lycheetini

Vodka, Citrus, Lychee Puree

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 Cream, Lime

Yuzu Daiquiri

Vodka, Rum, Yuzu, Calpico, Falernum

Yakuza Godfather

Japanese Whisky, Amaretto, Grand Marnier

Lychee Colada

Rum, Lychee, Coconut Cream

Shiso Senshi

Vodka, Italicus, Shiso Syrup

Imperial

Gin, Yuzu, Orgeat, Bitters

GVR Spritz

Vodka, Aperol, St. Germain

MARTINS

Dirty

Grey Goose, Olive Juice, Blue Cheese Olives

Cucumber

Ketel One Botanicals Cucumber & Mint,
Cucumber, Honeysuckle & Peppercorn, Lime

Spiced Pear

Belvedere, St. George Spiced Pear, Honey, Citrus

Chocolate

Absolut Vanilla, Mozart Chocolate Cream

Gibson

Botanist Gin, Herb Oil, Pickled Onion

Koi

Absolut Peach, Mango Puree, Lime

Lavender

Fords London Dry Gin, Ketel One Citroen,
Italicus, Violette, Lavender, Lemon

Espresso

Absolut Vanilla, Kahlua, Om Chocolate Liqueur, Espresso

