

MAKI*

California with Kanikama Crabstick	14	Sakana San Shu Yellowtail, Tuna, Salmon & Scallion	19
with Snow Crab	24	Sake Ikura Salmon & Salmon Caviar	23
Spicy Tuna & Tempura Flakes Cucumber	19	Spicy Lobster Lobster & Spicy Masago	21
Blue Ribbon Lobster, Masago, Shiso & Black Caviar	31	Ebi Tempura Fried Shrimp, Masago & Avocado	20
Negi Hama Yellowtail & Scallion	18	Negi Toro Fatty Tuna & Scallions	25
Dragon Eel, Avocado, Masago & Radish Sprouts	31	Yasai Avocado, Cucumber, Shiitake, Shiso & Takuwan	16
Niji Seven Color Rainbow	31	Kappa Maki Cucumber	11
Spicy Crab Snow Crab & Shiso	24	Avocado	13
Karai Kaibashira Spicy Scallop & Smelt Roe	20		

SUSHI & SASHIMI*

TAIHEIYO PACIFIC OCEAN		TAISEIYO ATLANTIC OCEAN	
Masu-no-Suke King Salmon	12	Sake Salmon	9
Katsuo Bonito	9	Sake Toro Salmon Belly	11
Ebi Cooked Shrimp	8	Karai Ise Ebi Spicy Lobster	12
Kaibashira Sea Scallop	10	Hon-Maguro Bluefin Tuna	14
Madai Japanese Red Snapper	10	Chu-Toro Medium Fatty Tuna Belly	18
Masago Smelt Roe	7	O-Toro Fatty Tuna Belly	20
Kanpachi Amberjack	10	Ikura Salmon Caviar	11
Hamachi Yellowtail	10	Unagi Fresh Water Eel	11
Shima Aji Striped Jack	10		
Kanikama Crabstick	6		
Tamago Sweet Egg	7		

EXTRAS

Avocado +4 Cucumber +3 Quail Egg +3 Caviar +8 Shiso +\$2 Spicy Masago +3

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FOODBORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS.



CRUDOS*

Katsuo Tataki 26
Garlic-Soy Marinated Bonito, Ponzu & Scallions
Beef Tataki 27
Truffle Cream & Biquinho Peppers
Salmon Serrano 28
Seared Miso-Soy Marinated Salmon, Yuzu-Miso & Serrano Pepper
Kanpachi Usuzukuri 25
Amberjack, Yuzu-Pepper & Yuzu-Ponzu
Hamachi Blood Orange 30
Ginger, Orange, Olive Oil, Chives & Soy

CAVIAR*

Served with Crispy Rice, Crème Fraîche & Chives
30g Kaluga 120
Bold Flavor & Oversized Pearls
30g Classic Ossetra 125
Buttery, Nutty & Briny Finish
30g Imperial Ossetra 225
Elegant, Refined & Rich Medium Sized Pearls



APPETIZERS

Miso Soup 9	Roasted Shishito Peppers 16
Tofu, Wakame & Scallion	Maldon Sea Salt
House Salad 23	Shishito Peppers & Watermelon 18
Romaine, Avocado, Carrots, Scallions & Ginger Dressing	Amazu & Sesame Seeds
Hearts of Palm Salad 27	Rock Shrimp Tempura 26
Japanese Peaches & Honey-Yuzu Vinaigrette	Shiso-Aioli
Wakame 13	Crispy Cauliflower Tonkatsu 19
Green Seaweed & Sesame Dressing	Scallions & Celery
Sunomono Vinegar Sauce	Wagyu Gyozas 26
*Mixed Assorted Seafood	Pan Seared Dumplings & Tobanjan
Kani Snow Crab Wrapped In Cucumber	*Crispy Rice 26
Edamame 10	Spicy Tuna, Avocado & Eel Sauce
Steamed Soybeans & Sea Salt	Mushroom Sushi "Tacos" 21
Grilled Avocado 15	Miso Roasted Mushrooms, Sushi Rice, Truffle Aioli & Crispy Garlic on Nori Sheets v
Ponzu & Sesame Seeds	

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OVER JAPANESE CHARCOAL

- *Rack of Lamb 68
Spicy Gochujang & Homemade Pickles
- BBQ Pork Spare Ribs 37
Sakura Wood Smoked, Tonkatsu BBQ Sauce & Homemade Pickles
- Japanese Short Ribs 39
Japanese Style BBQ Yakiniku Marinade & Okinawan Sweet Potatoes
- Branzino Shioyaki 51
Charred Lemon & Extra Virgin Olive Oil

FRIED RICE TOBANYAKI

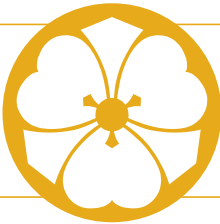
- Duck Fried Rice 42
Poached Egg & Jujube Sauce
- Oxtail Fried Rice 44
Bone Marrow, Shiitake Mushroom & Daikon Radish
- Vegetable Fried Rice 36
Seasonal Vegetables & Crispy Farm Egg

FROM THE KITCHEN

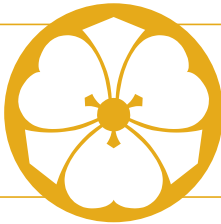
- Fried Chicken Wasabi Honey 39
- *Salmon Tobanyaki 44
6oz Clay Pot Baked with Bean Sprouts, Carmelized Onions & Homemade Teriyaki Sauce

SUSHI PLATTERS*

- Honoo Assorted Spicy Gunkan Sushi & Rolls 46
1 Gunkan each of:
Spicy Crab, Spicy White Fish & Spicy Salmon
1 Roll each of:
Spicy Scallop, Spicy Tuna & Spicy Yellowtail
- Sushi 43
7 pcs of Nigiri & Choice of 1 Roll (California, Tuna, Spicy Tuna, or Cucumber)
- Sashimi 51
12 pcs of Seasonal Japanese Fish
- Sushi Deluxe 51
10 pcs of Nigiri & Choice of 1 Roll (California, Tuna, Spicy Tuna or Cucumber)
- Sashimi Deluxe 61
18 pcs of Seasonal Japanese Fish
- Sushi Sashimi Combination 61
6 pcs Sushi, 9 pcs Sashimi & Choice of 1 Roll (California, Tuna, Spicy Tuna or Cucumber)



Blue Ribbon Platter 285
A Very Special Platter - Nigiri & Sashimi
For 2 to 4 People
For 5 supp. +70



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STEAKS*

Served Sliced with Blue Ribbn Sushi Steak Sauce & Hawaiian Black Sea Salt

PRIME AMERICAN BEEF
Over Japanese Charcoal

- 8oz Steak Frites 59
The House Specialty Zabuton
Snake River Farms Wagyu
Higly marbled
Served with Wagyu fat fries & miso-pepper sauce
- 7oz/14oz NY Strip 47/88
King of Steak
Creekstone Farms
- 8oz Filet Mignon 96
The Prized Cut
Mild & lean



AUSTRALIAN WAGYU
Westholme Signature

- 4oz/8oz NY Strip 56/100
The Consummate Steak House Cut
Well marbled & rich in flavor, tender & beefy
- 8oz Skirt Steak 64
The Butcher's Favorite Cut
An exceptionally flavorful steak with a robust & pleasing texture

JAPANESE WAGYU

Served with Blue Ribbn Sushi Steak Sauce & Hawaiian Black Sea Salt
A5 Wagyu is known for its rich, buttery texture & complex flavor profile
It is often described as having "umami" flavor, which is highly prized in Japanese cuisine

- Wagyu Ishiyaki 58
2oz Thinly Sliced Wagyu
Hot stone for searing at your table
- 4oz/8oz Center Cut Ribeye 98/165
Seared on our teppan grill
Intensely marbled
- 4oz Miyazaki Beef Cap 98
The Chef's Prize Cut
Seared on our teppan grill, this unique & prized steak is always the chef's favorite
Flavorful & tender

SIDES & SAUCES

- Roasted Broccolini 19
Romesco Sauce & Crispy Shallots
- Crispy Brussels Sprouts 17
Miso Butter & Chili
- Roasted Green Beans 19
Sweet Mustard, Garlic Soy, Walnuts & Bonito
- Wagyu Fat Fries 15
- Miso Pepper Sauce 8
- Teriyaki Sauce 5
- Truffle Aioli 6
- Black Garlic Tare Sauce 5

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