

MAKI*

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

SUSHI & SASHIMI*

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

EXTRAS

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

*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, PORK, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
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 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	Grilled Avocado	15
Tofu, Wakame & Scallion		Ponzu & Sesame Seeds	
House Salad	23	Roasted Shishito Peppers	16
Romaine, Avocado, Carrots, Scallions & Ginger Dressing		Maldon Sea Salt	
Hearts of Palm Salad	27	Shishito Peppers & Watermelon	18
Japanese Peaches & Honey-Yuzu Vinaigrette		Amazu & Sesame Seeds	
Wakame	13	Rock Shrimp Tempura	26
Green Seaweed & Sesame Dressing		Shiso-Aioli	
Sunomono	Vinegar Sauce	Crispy Cauliflower Tonkatsu	19
*Mixed Assorted Seafood		Scallions & Celery	
Edamame	10	Wagyu Gyozas	26
Steamed Soybeans & Sea Salt		Pan Seared Dumplings & Tobanjan	
		*Crispy Rice	26
		Spicy Tuna, Avocado & Eel Sauce	
		Mushroom Sushi "Tacos"	21
		Miso Roasted Mushrooms, Sushi Rice, Truffle Aioli & Crispy Garlic on Nori Sheets	

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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

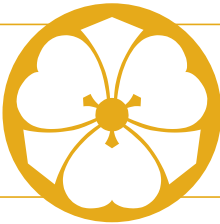
- Duck Fried Rice 42
Poached Egg & Jujube Sauce
- Oxtail Fried Rice 44
Bone Marrow, Shiitake Mushroom & Daikon Radish
- Vegetable Fried Rice 36
Seasonal Vegetables & Crispy Farm Egg

FROM THE KITCHEN

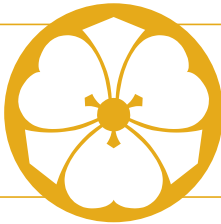
- Fried Chicken Wasabi Honey 39
- *Salmon Tobanyaki 44
6oz Clay Pot Baked with Bean Sprouts, Carmelized Onions & Homemade Teriyaki Sauce

SUSHI PLATTERS*

- Honoo Assorted Spicy Gunkan Sushi & Rolls 42
1 Gunkan each of:
Spicy Crab, Spicy White Fish & Spicy Salmon
1 Roll each of:
Spicy Scallop, Spicy Tuna & Spicy Yellowtail
- Sushi 39
7 pcs of Nigiri & Choice of 1 Roll (California, Tuna, Spicy Tuna, or Cucumber)
- Sashimi 47
12 pcs of Seasonal Japanese Fish
- Sushi Deluxe 47
10 pcs of Nigiri & Choice of 1 Roll (California, Tuna, Spicy Tuna or Cucumber)
- Sashimi Deluxe 57
18 pcs of Seasonal Japanese Fish
- Sushi Sashimi Combination 57
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
- 8oz Filet Mignon 96
The Prized Cut
Mild & lean
- 7oz/14oz NY Strip 47/88
King of Steak
Creekstone Farms
- 32oz Prime Bone-in Ribeye 190
The Full Bodied Chop
Creekstone Farms
Cowboy Chop has a juicy & buttery flavor



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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