

FROM THE KITCHEN



BLUE RIBBON FRIED CHICKEN <i>WASABI HONEY</i>	32
OXTAIL FRIED RICE <i>BONE MARROW, SHIITAKE MUSHROOM & DAIKON RADISH</i>	31.5
VEGETABLE FRIED RICE <i>SEASONAL VEGETABLES & CRISPY FARM EGG</i>	22.5
DUCK FRIED RICE <i>POACHED EGG & JUJUBE SAUCE</i>	28

ON JAPANESE CHARCOAL



JAPANESE SHORT RIBS JAPANESE STYLE BBQ GRILLED SHORT RIBS WITH YAKINIKU MARINADE & OKINAWAN SWEET POTATOES	35
GRILLED LAMB RIBS <i>SPICY GOSHUJANG SAUCE & HOUSE PICKLES</i>	27
BBQ GRILLED PORK SPARE RIBS <i>HICKORY SMOKED, GLAZED WITH HOUSE MADE TONKATSU BBQ SAUCE, SERVED WITH HOUSEMADE PICKLES.</i>	33
GINDARA SAIKYOYAKI MISO MARINATED BLACK COD	31
MISO CURED RIBEYE <i>14 OZ PRIME RIBEYE, SMOKED & CURED WITH GARLIC MISO. SERVED ROASTED LEEKS</i>	60

ROLLS



CALIFORNIA WITH KANIKAMA <i>CRABSTICK</i>	12
WITH SNOW CRAB	15.5
SPICY TUNA & TEMPURA FLAKES WITH CUCUMBER INSIDE OUT	15
BLUE RIBBON 1/2 LOBSTER TAIL, MASAGO MAYO, SHISO & BLACK CAVIAR	29.5
NEGI HAMA <i>YELLOWTAIL & SCALLION</i>	14
DRAGON <i>EEL, AVOCADO, MASAGO MAYO & RADISH SPROUTS</i>	26
NIJI <i>SEVEN COLOR RAINBOW</i>	28
SPICY CRAB ROLL <i>BLUE CRAB & SHISO</i>	18
KARAI KAIBASHIRA <i>SPICY SCALLOP & SMELT ROE</i>	18.50
SAKANA SAN SHU <i>YELLOWTAIL, TUNA, SALMON & SCALLION</i>	18
SAKE IKURA <i>SALMON & SALMON CAVIAR</i>	17
SPICY LOBSTER ROLL	18
BAKED SNOW CRAB HAND ROLL MASAGO MAYO, SESAME SOY PAPER	15
EBI TEMPURA FRIED SHRIMP, RADISH SPROUTS, MASAGO MAYO & AVOCADO	19.5
NEGI TORO FATTY TUNA & SCALLIONS	15
SPIDER ROLL SOFTSHELL CRAB, AVOCADO, MASAGO MAYO & CUCUMBER	22
YASAI <i>MIXED VEGETABLES</i>	14
AVOCADO	11
KYURI <i>CUCUMBER</i>	10

PLATTERS

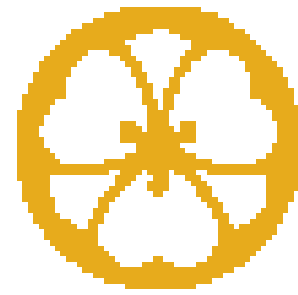


HONOO <i>ASSORTED SPICY GUNKAN SUSHI & ROLLS</i>	38
1 GUNKAN EACH OF <i>SPICY CRAB, SPICY WHITE FISH & SPICY SALMON</i>	
1 ROLL EACH OF <i>SPICY SCALLOP, SPICY TUNA & SPICY YELLOWTAIL</i>	
SUSHI 10PCS OF NIGIRI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)	40
SASHIMI 12PCS OF SEASONAL JAPANESE FISH	35
SASHIMI DELUXE 18PCS OF SEASONAL JAPANESE FISH	45
SUSHI SASHIMI COMBINATION 6PCS SUSHI, 9PCS SASHIMI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)	47

SPECIAL PLATTERS

BLUE RIBBON SPECIAL OUR MOST POPULAR ROLLS, NIGIRI & SASHIMI FOR 2 TO 4 PEOPLE	200
CHEF'S CHOICE (MIN) PER PERSON OMAKASE PLATTER	150

SUSHI TO SASHIMI



PACIFIC OCEAN



MASU-NO-SUKE <i>KING SALMON</i>	8
BINNAGA <i>ALBACORE WITH SESAME AIOLI</i>	6
EBI <i>COOKED SHRIMP</i>	5
TAKO <i>COOKED OCTOPUS</i>	5
KAIBASHIRA <i>SEA SCALLOP</i>	6
MADAI <i>JAPANESE RED SNAPPER</i>	6
ANAGO YUZU <i>SEA EEL W/ SEA CITRUS PEPPER</i>	8
ANAGO TARE <i>SEA EEL W/ SEA EEL SAUCE</i>	8
MASAGO <i>SMELT ROE</i>	5
KANPACHI <i>AMBERJACK</i>	8
SHIMA-AJI <i>STRIPED JACK</i>	8
AJI <i>HORSE MACKEREL</i>	6
HAMACHI <i>YELLOWTAIL</i>	7
HIRAME <i>FLUKE</i>	6
KINMEDAI <i>GOLDENEYE PERCH</i>	9

ATLANTIC OCEAN



SAKE <i>SALMON</i>	6
HON-MAGURO <i>BLUEFIN TUNA</i>	10
MEBACHI-MAGURO <i>BIGEYE TUNA</i>	8
CHU-TORO <i>MEDIUM FATTY TUNA BELLY</i>	16
O-TORO <i>FATTY TUNA BELLY</i>	18
IKURA <i>SALMON CAVIAR</i>	7

REST OF THE WORLD

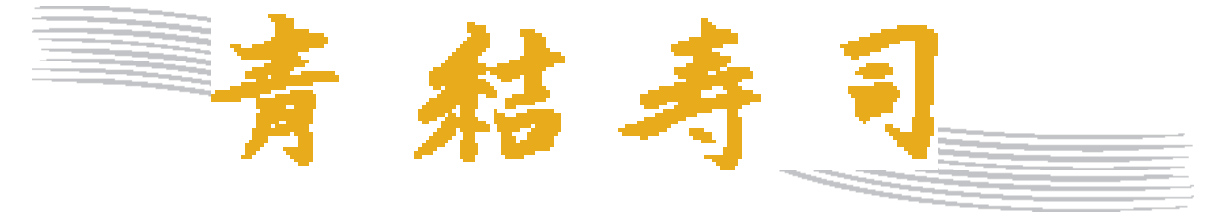


KANIKAMA <i>CRABSTICK</i>	4
TAMAGO <i>SWEET EGG</i>	5
UNAGI <i>FRESH WATER EEL</i>	7

EXTRAS

UDAMA QUAIL EGG +\$1.25 MASAGO SMELT ROE +\$3.00 AVOCADO +\$1.50
 KYURI CUCUMBER +\$1.00 SHISO MINT LEAF +\$1.00 SPICY SMELT ROE +\$1.50

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.



APPETIZERS



HOUSE SALAD GREENS, AVOCADO, CARROT, SCALLION & GINGER DRESSING	15	EDAMAME STEAMED SOY BEANS & SEA SALT	9
HEARTS OF PALM JAPANESE PEACHES, SHISO & YUZU HONEY VINAIGRETTE ADD KING CRAB \$9	18	ROASTED SHISHITO PEPPERS MALDON SEA SALT	12.50
WAKAME GREEN SEAWEED & SESAME DRESSING	8.5	SHISHITO PEPPERS & WATERMELON FRESH CUT WATERMELON, AMASU, SESAME SEEDS	14.50
MAGURO ZUKE SOY MARINATED TUNA, GARLIC CHIPS & ONION PONZU	19	ROCK SHRIMP TEMPURA SHISO AIOLI	21
SALMON SERRANO SOY MARINATED SALMON, LIME MISO & SERRANO PEPPER	19	CRISPY CAULIFLOWER TONKATSU SCALLIONS & CELERY RIBBONS	14
USUZUKURI THINLY SLICED SEASONAL WHITE FISH & VINEGAR SAUCE	20	MUSHROOM AND ASPARAGUS SALAD MAITAKE, BLACK TRUMPET, WHITE ASPARAGUS, MISO BUTTER, AGED PARMESAN & TRUFFLE OIL	23
KANPACHI USUZUKURI THINLY SLICED AMBERJACK, YUZU PEPPER & YUZU PONZU	21	CRISPY BRUSSEL SPROUTS MISO BUTTER & CHILI STRINGS	14.5
TAKO SUMISO CHILLED OCTOPUS & SWEET MUSTARD MISO	15	WAGYU GYOZAS PAN SEARED DUMPLINGS & TOBANJAN SAUCE	21
SUNOMONO <i>VINEGAR SAUCE</i> MIXED <i>ASSORTED SEAFOOD</i>	18	CRISPY RICE SPICY TUNA, AVOCADO & EEL SAUCE	23
TAKO <i>COOKED OCTOPUS</i>	15	ROASTED GREEN BEANS SWEET MUSTARD, GARLIC SOY, PECANS & BONITO	13
KANI <i>BLUE CRAB WRAPPED IN CUCUMBER</i>	19	MISO TOFU, WAKAME & SCALLION	7

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