

APPETIZERS

Miso Soup Dashi & Fresh Shiro Miso	7.5
Spicy Tuna Crispy Rice w/ Avocado, Serrano Pepper & Eel Sauce	25
Wagyu Gyoza Pan-Fried w/ Spicy Ponzu Sauce	24
Ebi Shumai Steamed Shrimp Dumplings w/ Soy Sauce	19
Pork Shumai Steamed Pork Dumplings w/ Soy Sauce	18
Shrimp Tempura w/ Wasabi Mayo	24
Yaki Sea Scallop & Miso Butter	24
Yaki Chicken Thigh w/ Scallions	8.5
Gindara Saikyo-Yaki Broiled Miso Cured Black Cod	22
Filet Mignon Teppan Yaki w/ Cabbage, Enoki & Truffle Teriyaki	28

Blue Ribbon Fried Chicken Wings

House Chili Sauce & Wasabi Honey
4 for 18 | 8 for 34

VEGETABLES

House Salad Lettuce, Avocado, Carrot & Ginger Dressing	16
Wakame Seaweed & Sesame Dressing	9
Edamame Steamed Soy Beans & Salt	10
Goma Ae Spinach & Sesame Sauce	10
Oshinko Assorted Pickled Vegetables	14
Shishito Pepper Okinawa Sea Salt	14
Spicy Bean Sprouts Chili & Sesame	9.5
Tofu & Seaweed Salad Wakame & Ginger Ponzu	12
Spicy Cucumber Sour Cream, Garlic & Habanero	9.5
Cauliflower Tempura w/ Sweet Miso & House Chili Sauce	18

SUSHI BAR SPECIALS

Phoenix Roll Mixed Vegetable, Cucumber & Avocado	15
Una Kyu Eel Wrapped In Cucumber	17
Maguro Tataki Tuna Tartar w/ Quail Egg & Soy Sauce	21
Hamachi Tataki Yellowtail Tartar w/ Quail Egg & Soy Sauce	21
Sake Tataki Salmon Tartar w/ Quail Egg & Soy Sauce	20
Kanpachi Usuzukuri Thinly Sliced Amberjack & Yuzu Pepper	29
Hamachi & Serrano Pepper w/ Ponzu Sauce	26
Maguro Zuke Soy Marinated Tuna, Garlic Chips & Sweet Onion Ponzu	26

ENTREES

NY Strip Steak w/ Sansho Butter & French Fries	56
Oxtail Fried Rice & Bone Marrow Omelet	36
Salmon Teriyaki w/ Bean Sprouts & Watercress	34
Blue Ribbon Fried Chicken w/ Chilli Sauce & Wasabi Honey	32
Vegetable Fried Rice Poached Egg	24

BLUE RIBBON SUSHI



IZAKAYA

SUSHI & SASHIMI TAIHEIYO PACIFIC OCEAN

Masu-No-Suke King Salmon	10.75
Binnaga Albacore	6.5
Hamachi Yellowtail	6.5
Kanpachi Amberjack	7.5
Madai Japanese Red Snapper	6
Kyushu Aji Japanese Horse Mackerel	7.5
Masago Smelt Roe	6.25
Kaibashira Sea Scallop	7.5
Ebi Cooked Shrimp	5.5
Tako Octopus	6
Kanikama Crabstick	5

TAISEIYO ATLANTIC OCEAN

Chu-Toro Medium Fatty Blue Fin Tuna	16
Zuke Maguro Soy Marinated Tuna	7
Maguro Tuna	7
Sake Salmon	6.5
Sake Toro Seared Salmon Belly	8
Yaki Salmon Miso Marinated Seared Salmon	8
Hirame Fluke	8
Sawara Spanish Mackerel	6
Unagi Fresh Water Eel	7.5
Ikura Salmon Roe	7.5
Kani Blue Crab	7.5
Karai Ise Ebi Spicy Lobster w/ Egg Wrapper	12
Uni Sea Urchin	11
Tamago Sweet Egg	5.5

EXTRAS

Avocado +\$2 Kyuri - Cucumber +\$1 Serrano +\$1 Udama +\$1.25
Shiso - Mint leaf +\$1 Scallion +\$1 Kaiware +\$1 Spicy +\$1.5



OMAKASE 150 (MINIMUM PER PERSON)



CHEF'S CHOICE PLATTERS

Sushi Regular 7 Pieces & 1 Roll (Tuna, Spicy Tuna, California or Cucumber)	36
Sushi Deluxe 10 Pieces & 1 Roll (Tuna, Spicy Tuna, California or Cucumber)	44
Sashimi Regular Chef's Choice of 12 Pieces	41
Sashimi Deluxe Chef's Choice of 18 Pieces	52
Sushi-Sashimi Combination Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi & Choice of 1 Roll (Tuna, Spicy Tuna, Cucumber or California)	56
Honoo 3 Spicy Rolls & 3 Spicy Gunkan	38
Blue Ribbon Platter Very Special Platter	275

MAKI

California Roll	
w/ Crabstick 11	w/ Blue Crab 16
	w/ King Crab 29
Spicy Tuna Special w/ Tempura Flakes & Cucumber	14.5
Enoki & Hamachi Yellowtail & Straw Mushrooms	14
Negi Hama Yellowtail & Scallion	13
Kyuri Special Eel, Crabstick, Avocado & Cucumber	17
Niji Seven Color Rainbow	29
Salmon Avocado	13
Dragon Roll Eel, Avocado & Radish Sprouts	23.5
Sakana San Shu Salmon, Yellowtail, Tuna & Scallions	16
Spicy Crab Roll Blue Crab & Shiso Leaf	17.5
Spicy Lobster Roll Cooked Lobster & Spicy Smelt Roe Mayo	22.5
Karai Kaibashira Spicy Scallop & Smelt Roe	19.5
Kaki Fri Fried Oyster, Lettuce & Mayo	21
Ebi Tempura Roll Fried Shrimp, Radish Sprout & Avocado	17
Sake Ikura Salmon & Salmon Roe	18
Blue Ribbon 1/2 Lobster, Shiso & Black Caviar	38
Avocado Roll	13

SUNOMONO

Blue Crab Sunomono Cucumber, Ponzu & Sesame	26
Mixed Sunomono Assorted Seafood, Sesame & Ponzu	18
Tako Sunomono Octopus, Ponzu & Sesame	18
Cucumber Sunomono Ponzu & Sesame	11

SIDES

French Fries	9
Sauteed Bok Choi	11
Sauteed Bean Sprouts & Watercress	11

*Consuming raw or under cooked meat, seafood or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions. If you have a food allergy, please notify us.

WINE BY THE GLASS

SPARKLING	GL	BTL
Cava , Avinyo, Brut Reserva, 2019	14	56
Rosé Prosecco , Le Colture, Millesimato Brut, 2020	14	56

WHITE	GL	BTL
Sauvignon Blanc , Chateau Ducasse, France, 2022	14	54
Falanghina , La Rivolta, Italy, 2022	14	55
Chablis , Famille Savary, France, 2022	22	80
Albariño , Narupa Vinos, D.O. Rias Baixas Spain, 2021	15	56

RED	GL	BTL
Pinot Noir , Bench, Sonoma Coast, California, 2021	16	65
Barbera , Gianfranco Alessandria, D'Alba, Italy, 2021	15	52
Malbec , Clos La Coutale, Cahors, France, 2021	14	48
Cabernet Sauvignon , Three By Wade, California, 2020	18	80

ROSÉ	GL	BTL
La Bambina Menfi Rosato , Sicily, 2022	14	48

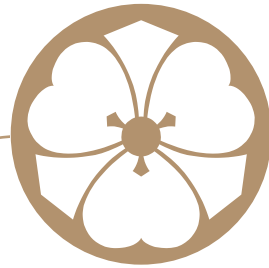
BEER

DRAFT		GL	BTL
Kirin Ichiban 5.0%	Pint		11
Greenport Harbor "IPA" 6.8%	Pint		11
Hitachino Yuzu Lager 5.5%	Pint		14

BOTTLES & CANS		GL	BTL
Sapporo Reserve 5.0%	12 oz		10
Kirin Light 3.96%	12 oz		10
Echigo Stout 7.0%	11.15 oz		14
Hitachino White Ale 5.0%	11.5 oz		16
Asahi Super Dry 5.0%	21 oz		13
Hitachino Yuzu Ginger Ale Non-Alcoholic	11.2 oz		16

SOFT DRINKS

Soda Coke, Diet Coke, Sprite, Ginger Ale	4	Ginger Beer	6
Juice Orange, Cranberry, Apple, Pineapple	6	Coffee	5
Yuzu Lemonade	10	Espresso	5/7
Iced Green Tea Unsweetened	5	Cappuccino	7/9
Iced Hibiscus Tea	5	Bottled Water	8
Pot of Tea Breakfast Black Tea, Chamomile Citrus, Mint Melange, Turmeric Ginger			5



COCKTAILS

HOUSE SPECIALS

Toki Highball 19

Japanese Suntory Whiskey with Soda & Lemon Twist

Yuzu Margarita 19

Casco Viejo Blanco Tequila, Yuzu Juice & Honey Simple

Lychee-Tini On The Rocks 18

Haku Japanese Vodka & Lychee Pureé

Rib-Bon Smoky Paloma 19

Agave De Cortes Mezcal, Lime Juice, Honey Simple, Sparkling Grapefruit & Grapefruit Bitters

Yuzu Hi 18

Shochu, St.Germain & Yuzu Juice

L.E.S Spritz 18

Tito's Vodka, Aperol, St.Germain, Lemon Juice & Sparkling Wine

Orchard St. Old Fashioned 19

Whiskey, Housemade Cherry Cordial & Whiskey Barrel-Aged Bitters

SAKE

JUNMAI	GL	BTL
Blue Ribbon Very Dry, Hint of Pear 500ml	15	74
Ohyama "Big Mountain" Clean, Round, Dry Finish 300ml		33
Sohomare, Kimoto Crisp, Smooth, Well Balanced 720ml	14	95
Akabu "Red Warriors" Fresh, Hint of Peach 720ml	14	90
Heaven Sake, Konishi Pastry Notes, Bright Fresh Finish 720ml		67
Taiheikai "Pacific Ocean" Fresh & Bright, Balanced of Fruit 720ml	13	78

JUNMAI GINJO	GL	BTL
Blue Ribbon Medium Dry, Well Balanced 500ml	18	81
Heaven Sake, "Baby", Hakushika Silky Pear & White Plum 300ml		42
Dewazakura Oka "Cherry Bouquet" Clean, Touch of Pear 720ml	13	82
Kokuryu "Black Dragon" Smooth, Hint of Caramel 720ml	15	98
Maboroshi "Mystery" Light, Well Balanced, Hint of Plum 720ml	14	89
Heavensake "Urakasumi" Crisp, Light, Medium Bodied 720ml	16	105
Chikurin "Karoyaka" Notes of Mochi & Cherry, Clean Finish 720ml	15	98

JUNMAI DAIGINJO	GL	BTL
Blue Ribbon Full Body, Balance of Fruits 500ml	20	90
Kamonishiki "Nifudazake" Tank #132 Nama Fruity, Soft Finish 720ml	13	80
Ohmine 3 Grain Yamadanishiki Clean, Crisp, & Layered of Fruit Notes 720ml	15	98
Soto Super Premium Smooth, Crisp & Hint of Apple 720ml	16	105
Bijofu Hina "The Gentleman" Light, Clean Flavor, Citrusy Finish 720ml	17	116
Heiwa Shuzou "Kid" Balanced, Fruity & Silky 720ml	16	120
Wakatake Onikoroshi "Demon Slayer" Silky, Tropical Fruit 720ml	18	128

NIGORI UNFILTERED	GL	BTL
Blue Ribbon Dry, Earthy & Fruity 500ml	13	65
Heiwa Shuzo Medium Dry, Silky Smooth 720ml	13	77

NAMA UNPASTEURIZED	GL	BTL
Blue Ribbon Nama Genshu Medium Dry, Full Bodied 200ml		18
Brooklyn Kura #14 Nama Fresh, Crisp, Light, Dry Finish 720ml	11	70
Narutotai Ginjo Nama Genshu Elegant, Bright, Hint of Pear 720ml	14	93

DESSERT SAKE	GL	BTL
Tsukasabotan Yamayuzu "Mountain Yuzu" 720ml	13	74
Choya, "Kokuto", Plum Wine 750ml	8	62
Hana Awaka "Sparkling Peach Sake" 250ml		17

HOT SAKE	SM	LG
Ichinokura Mukansa Extra Dry	17	26