

## APPETIZERS

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

### Blue Ribbon Fried Chicken Wings

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

## VEGETABLES

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

## SUSHI BAR SPECIALS

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

## ENTREES

<b>NY Strip Steak</b> w/ Sansho Butter & French Fries	56
<b>Salmon Teriyaki</b> w/ Bean Sprouts & Watercress	34
<b>Oxtail Fried Rice &amp; Bone Marrow Omelet</b>	36
<b>Vegetable Fried Rice</b> Poached Egg	24

## BLUE RIBBON SUSHI



IZAKAYA

## SUSHI & SASHIMI TAIHEIYO PACIFIC OCEAN

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

## TAISEIYO ATLANTIC OCEAN

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

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

## MAKI

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

## SUNOMONO

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

## SIDES

<b>French Fries</b>	9
<b>Sauteed Bok Choi</b>	11
<b>Sauteed Bean Sprouts &amp; Watercress</b>	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
<b>Cava</b> , Avinyo, Brut Reserva, 2019	14	56
<b>Rosé Prosecco</b> , Le Colture, Millesimato Brut, 2020	14	56

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

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

ROSÉ	GL	BTL
<b>La Bambina Menfi Rosato</b> , Sicily, 2022	14	48

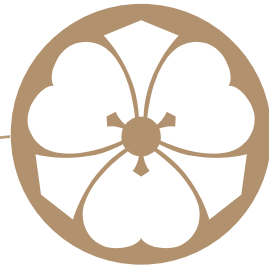
## BEER

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

BOTTLES & CANS		GL	BTL
<b>Sapporo Reserve 5.0%</b>	12 oz		9
<b>Kirin Light 3.96%</b>	12 oz		9
<b>Echigo Stout 7.0%</b>	11.15 oz		13
<b>Hitachino White Ale 5.0%</b>	11.5 oz		15
<b>Asahi Super Dry 5.0%</b>	21 oz		13
<b>Hitachino Yuzu Ginger Ale Non-Alcoholic</b>	11.2 oz		15

## SOFT DRINKS

<b>Soda</b> Coke, Diet Coke, Sprite, Ginger Ale	3.5	<b>Ginger Beer</b>	4
<b>Juice</b> Orange, Cranberry, Apple, Pineapple	4	<b>Coffee</b>	4
<b>Yuzu Lemonade</b>	8	<b>Espresso</b>	5/7
<b>Iced Green Tea</b> Unsweetened	3.5	<b>Cappuccino</b>	6/8
<b>Iced Hibiscus Tea</b>	3.5	<b>Bottled Water</b>	8
<b>Pot of Tea</b> Breakfast Black Tea, Chamomile Citrus, Mint Melange, Tumeric 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

Los Magos Sotol, 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
<b>Blue Ribbon</b> Very Dry, Hint of Pear 500ml	13	65
<b>Ohyama "Big Mountain"</b> Clean, Round, Dry Finish 300ml		29
<b>Sohomare, Kimoto</b> Crisp, Smooth, Well Balanced 720ml	10	74
<b>Akabu "Red Warriors"</b> Fresh, Hint of Peach 720ml	10	74
<b>Heaven Sake, Konishi</b> Pastry Notes, Bright Fresh Finish 720ml		65
<b>Taiheikai "Pacific Ocean"</b> Fresh & Bright, Balanced of Fruit 720ml	11	70

JUNMAI GINJO	GL	BTL
<b>Blue Ribbon</b> Medium Dry, Well Balanced 500ml	16	75
<b>Heaven Sake, "Baby", Hakushika</b> Silky Pear & White Plum 300ml		35
<b>Dewazakura Oka "Cherry Bouquet"</b> Clean, Touch of Pear 720ml	12	82
<b>Kokuryu "Black Dragon"</b> Smooth, Hint of Caramel 720ml	13	90
<b>Maboroshi "Mystery"</b> Light, Well Balanced, Hint of Plum 720ml	12	82
<b>Heavensake "Urakasumi"</b> Crisp, Light, Medium Bodied 720ml	12	84
<b>Chikurin "Karoyaka"</b> Notes of Mochi & Cherry, Clean Finish 720ml	12	87

JUNMAI DAIGINJO	GL	BTL
<b>Blue Ribbon</b> Full Body, Balance of Fruits 500ml	19	85
<b>Kamonishiki "Nifudazake" Tank #132 Nama</b> Fruity, Soft Finish 720ml	13	80
<b>Ohmine 3 Grain Yamadanishiki</b> Clean, Crisp, & Layered of Fruit Notes 720ml	12	84
<b>Soto Super Premium</b> Smooth, Crisp & Hint of Apple 720ml	14	100
<b>Bijofu Hina "The Gentleman"</b> Light, Clean Flavor, Citrusy Finish 720ml	15	110
<b>Heiwa Shuzou "Kid"</b> Balanced, Fruity & Silky 720ml	16	120
<b>Wakatake Onikoroshi "Demon Slayer"</b> Silky, Tropical Fruit 720ml	16	115

NIGORI UNFILTERED	GL	BTL
<b>Blue Ribbon</b> Dry, Earthy & Fruity 500ml	13	60
<b>Heiwa Shuzo</b> Medium Dry, Silky Smooth 720ml	9	68

NAMA UNPASTEURIZED	GL	BTL
<b>Blue Ribbon Nama Genshu</b> Medium Dry, Full Bodied 200ml		18
<b>Brooklyn Kura #14 Nama</b> Fresh, Crisp, Light, Dry Finish 720ml	11	70
<b>Narutotai Ginjo Nama Genshu</b> Elegant, Bright, Hint of Pear 720ml	12	84

DESSERT SAKE	GL	BTL
<b>Tsukasabotan Yamayuzu "Mountain Yuzu"</b> 720ml	8	66
<b>Hana Awaka "Sparkling Peach Sake"</b> 250ml		17

HOT SAKE	SM	LG
<b>Ichinokura Mukansa</b> Extra Dry	12	22