

Appetizers

Miso Soup	Tofu & Wakame	7.5
Mushroom Miso Soup	Nameko	8.5
Vegetable Soup		17

Vegetables

House Salad	Lettuce, Avocado, Carrot & Ginger Dressing	15
Wakame	Seaweed & Sesame Dressing	9
Edamame	Steamed Soy Beans & Okinawa Sea Salt	10
Goma Ae	Spinach & Sesame Sauce	10
Oshinko	Assorted Pickles	14
Shishito Pepper	Okinawa Sea Salt	14
Spicy Bean Sprouts	Chili Paste & Scallions	9.5
Tofu & Seaweed Salad	Wakame & Ginger Ponzu	15
Spicy Cucumber	Sour Cream, Garlic & Habanero	9.5

Seafood

Bonsai Tree	Crabstick, Avocado, Kaiware & Cucumber	12
Maguro Tataki	Tuna Tartar & Quail Egg	21
Hamachi Tataki	Yellowtail Tartar & Quail Egg	21
Sake Tataki	Salmon Tartar & Quail Egg	20
Ankimo	Monkfish Liver & Ponzu	16.5
Usuzukuri	Thinly Sliced Fluke & Ponzu	27
Kanpachi Usuzukuri	Thinly Sliced Amberjack & Yuzu Pepper	29
Hamachi & Serrano Pepper	Ponzu	26
Maguro Zuke	Soy Marinated Tuna, Garlic Chips & Onion Sauce	25
Tako Sunomono	Octopus & Vinegar Sauce	16
Una Kyu	Eel Wrapped In Cucumber	17
Ebi Shumai	Shrimp Dumplings	19
Yaki Sea Scallop & Miso Butter		16
Yaki Tiger Shrimp	Crispy Garlic & Teriyaki	11
Tiger Shrimp Tempura		24
Gindara Saikyo-Yaki	Broiled Miso Cured Black Cod	38
Hamachi Kama	Broiled Yellowtail Collar	18

Meat

Pork Shumai	Pork Dumplings	18
Yaki Chicken Thigh	Scallion	8.5
Yaki Short Rib	Garlic Puree	9.5
Yaki Beef Tenderloin & Wasabi		13.5
Filet Mignon Teppan Yaki	Cabbage, Enoki & Truffle Teriyaki	24
Skirt Steak	Enoki Mushrooms & Katsu Sauce	22
Blue Ribbon Fried Chicken Wings		18

Sides

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

BLUE RIBBON SUSHI



IZAKAYA

Sushi & Sashimi

Taiheiyo pacific ocean

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

Taiseiyo atlantic ocean

Tamago	Sweet Egg	5.5
Sake	Salmon	6.5
Sake Toro	Seared Salmon Belly	8
Otoro	Blue Fin Tuna Belly	18
Zuke Maguro	Soy Marinated Tuna	7
Yaki Salmon	Miso Marinated Seared Salmon	6
Sawara	Spanish Mackerel	6
Unagi	Fresh Water Eel	7.5
Ikura	Salmon Roe	7.5
Kani	Blue Crab	7.5
Maguro	Tuna	7
Hirame	Fluke	8
Uni	Sea Urchin	11

Extras

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

OMAKASE 125

12 pcs Sushi with 1 Roll or 14 pcs Sushi of Chef's Choice

Entrees

Blue Ribbon Fried Chicken		32
1½ lb. Steamed Maine Lobster	Miso Butter	MP
Unadon	Broiled Eel, Rice & Pickles	34
Vegetable Fried Rice	Poached Egg	24
Oyako Don	Salmon & Salmon Roe Rice Bowl	32
Salmon Teriyaki	Bean Sprouts & Watercress	34
Oxtail Fried Rice & Bone Marrow Omelet		36
NY Strip Steak (Prime)	Sansho Butter & French Fries	56

Chef's Choice Platters

Sushi	7 Pieces & 1 Roll	36
Sushi Deluxe	10 Pieces & 1 Roll	44
Sashimi	12 Pieces	41
Sashimi Deluxe	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)	50
Blue Ribbon Platter	Very Special Platter	200

Maki

California Roll		
with Crabstick		11
with Blue Crab		16
with King Crab		29
Spicy Tuna & Tempura Flake	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	16
Spicy Crab Roll	Blue Crab & Shiso	17.5
Spider Roll	Fried Soft Shell Crab, Cucumber & Masago	24
Spicy Lobster Roll	Cooked Lobster & Spicy Smelt Roe Mayo	21
Karai Kaibashira	Spicy Scallop & Smelt Roe	19.5
Kaki Fri	Fried Oyster	21
Ebi Tempura Roll	Fried Shrimp, Radish Sprout & Avocado	17
Sake Ikura	Salmon & Salmon Roe	18
Blue Ribbon	1/2 Lobster, Shiso & Black Caviar	32

Yasai

Avocado	13	Shiitake	11
Kyuri Cucumber	11	Norimaki Squash	11
Enoki roll	11	Yama Gobo Pickled Burdock	9
Takuwan Pickled Radish	11		

*Consuming raw or under cooked meat, seafood or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.

WINE BY THE GLASS

SPARKLING

Domaine Joseph Cattin “Cremant d’Alsace” Brut	13
Le Colture Prosecco Rose, “Millesimato Brut”	14

WHITE

Chateau Ducasse, <i>Sauvignon Blanc, France</i>	13
La Rivolta, <i>Falanghina, Italy</i>	14
Famille Savary, <i>Chablis, France</i>	18
Chan De Rosas, “Clasico” <i>Albarino, Spain</i>	15

RED

Bench, <i>Pinot Noir, Sonoma Coast, 2019, California</i>	15
Gianfranco Alessandria, “D’ Alba” <i>Barbera, Italy</i>	14
Clos La Coutale, “Cahors” <i>Malbec, France</i>	13

ROSE

La Croix, Du Prieur, <i>France</i>	13
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BEER

DRAFT

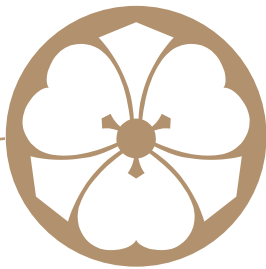
Kirin Ichiban	Pint	10
Greenport Harbor “IPA”	Pint	10

BOTTLES & CANS

Kirin “Light”	12 oz	9
Sapporo “Reserve”	12 oz	9
Oishi “White Ale” <i>with Ginger & Orange Peels</i>	16 oz	12
Hitachino “White Ale”	11.5 oz	13
Asahi “Super Dry”	21 oz	13

SOFT DRINKS

Soda	3.5	Coffee	4
Juice	4	Espresso	5/7
Ginger Beer	4	Cappuccino	6/8
Iced Green Tea	3.5	Bottled Water	8
Iced Hibiscus Tea	3.5		
Pot of Tea <i>Full Leaf Green Tea, British Brunch, Chamomile, Peppermint</i>			5



COCKTAILS

HOUSE SPECIALS

Toki Highball 15
Japanese Suntory Whiskey with Soda & Twist

Yuzu Margarita 17
Pueblo Viejo Blanco Tequila, Yuzu Juice
& Honey Simple

Lychee-Tini On The Rocks 14
Haku Japanese Vodka & Lychee Pureé

Rib-Bon Smoky Paloma 15
Los Magos Sotol, Lime Juice, Honey Simple,
Sparkling Grapefruit & Bitters

Yuzu Hi 16
Shochu, St.Germain & Yuzu Juice

L.E.S Spritz 15
Tito’s Vodka, Aperol, St.Germain, Lemon Juice
& Sparkling Wine

Orchard St. Old Fashioned 16
Old Overholt Rye, Housemade Cherry Cordial
& OF bitters

SAKE

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

JUNMAI GINJO	GL	BTL
Blue Ribbon <i>Medium Dry, Well Balanced</i> 500ml	16	75
Heaven Sake, “Baby”, Hakushika <i>Silky Pear & White Plum</i> 300ml		36
Dewazakura Oka “Cherry Bouquet” <i>Clean, Touch of Pear</i> 720ml	12	82
Kokuryu “Black Dragon” <i>Smooth, Hint of Caramel</i> 720ml	13	90
Maboroshi “Mystery” <i>Light, Well Balanced, Hint of Plum</i> 720ml	12	82
Heavensake “Urakasumi” <i>Crisp, Light, Medium Bodied</i> 720ml	12	84

JUNMAI DAIGINJO	GL	BTL
Blue Ribbon <i>Full Body, Balance of Fruits</i> 500ml	19	85
Soto Super Premium <i>Smooth, Crisp & Hint of Apple</i> 720ml	14	100
Heiwa Shuzou “Kid” <i>Balanced, Fruity & Silky</i> 720ml	16	120
Wakatake Onikoroshi “Demon Slayer” <i>Silky, Tropical Fruit</i> 720ml	16	115

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

NAMA UNPASTEURIZED	GL	BTL
Blue Ribbon Nama Genshu <i>Medium Dry, Full Bodied</i> 200ml		18
Narutotai Ginjo Nama Genshu <i>Elegant, Bright, Hint of Pear</i> 720ml	12	84

DESSERT SAKE	GL	BTL
Tsukasabotan Yamayuzu “Mountain Yuzu” 720ml	8	66
Hana Awaka “Sparkling Peach Sake” 250ml		17

HOT SAKE	SM	LG
Ichinokura Mukansa <i>Extra Dry</i>	12	22
Nishi No Seki <i>Long Finish</i>	14	24