

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	14.5
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	6.5
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
1 ¼ lb. Steamed Maine Lobster Miso Butter	58
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, Sauvignon Blanc, France	13
La Rivolta, Falanghina, Italy	14
Famille Savary, Chablis, France	18
Chan De Rosas, “Clasico” Albarino, Spain	15

RED

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

ROSE

La Croix, Du Prieur, France	13
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BEER

DRAFT

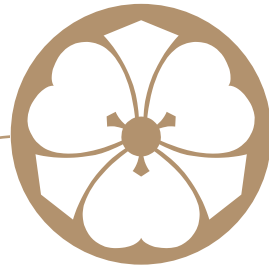
Kirin Ichiban	Pint	10
Greenport Harbor “IPA”	Pint	10

BOTTLES & CANS

Kirin “Light”	12 oz	9
Sapporo “Reserve”	12 oz	9
Oishi “White Ale” with Ginger & Orange Peels	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 Full Leaf Green Tea, British Brunch, Chamomile, Peppermint			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

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

JUNMAI GINJO

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

JUNMAI DAIGINJO

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

NIGORI UNFILTERED

Blue Ribbon Dry, Earthy & Fruity 500ml	GL BTL	13 60
Heiwa Shuzo Medium Dry, Silky Smooth 720ml		9 68

NAMA UNPASTEURIZED

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

DESSERT SAKE

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

HOT SAKE

Ichinokura Mukansa Extra Dry	SM LG	12 22
Nishi No Seki Long Finish		14 24