

Appetizers

Miso Soup Tofu & Wakame	7
Mushroom Miso Soup Nameko	8
Vegetable Soup	17
Edamame Steamed Soy Beans & Kosher Salt	9
Goma Ae Spinach & Sesame Sauce	10
Oshinko Assorted Pickles	11
Shishito Pepper Okinawa Sea Salt	12
Spicy Bean Sprouts Chili Paste & Scallions	9.5
Tofu & Seaweed Salad Wakame & Ginger Ponzu	15
Spicy Cucumber Sour Cream, Garlic & Habanero	9.5
Filet Mignon Teppan Yaki	19.5
Cabbage, Enoki & Truffle Teriyaki	
Ankimo Monkfish Liver & Ponzu	14.5
House Salad Lettuce, Avocado, Carrot & Ginger Dressing	15
Wakame Seaweed & Sesame Dressing	9
Ebi Shumai Shrimp Dumplings	19
Pork Shumai Pork Dumplings	18
Una Kyu Eel Wrapped In Cucumber	17
Usuzukuri Thinly Sliced Fluke & Ponzu	23
Kanpachi Usuzukuri	26
Thinly Sliced Amberjack & Yuzu Pepper	
Tako Sunomono Octopus & Vinegar Sauce	16
Maguro Zuke	25
Soy Marinated Tuna, Garlic Chips & Onion Sauce	
Gindara Saikyo-Yaki Broiled Miso Cured Black Cod	29
Tiger Shrimp Tempura	24
Yaki Chicken Thigh Scallion	7.5
Yaki Short Rib Garlic Puree	8.5
Yaki Tiger Shrimp Crispy Garlic & Teriyaki	10
Yaki Beef Tenderloin & Wasabi	12
Yaki Sea Scallop & Miso Butter	13
Hamachi Kama Broiled Yellowtail Collar	18
Hamachi & Serrano Pepper Ponzu	25
Blue Ribbon Fried Chicken Wings	18
Skirt Steak Enoki Mushrooms & Katsu Sauce	19

Entrees

Blue Ribbon Fried Chicken	32
1 ¼ lb. Steamed Maine Lobster Miso Butter	58
Unadon Broiled Eel, Rice & Pickles	29
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	32
NY Strip Steak (Prime) Sansho Butter & French Fries	56

Sushi



Sashimi

Taiheiyo pacific ocean

Masu-No-Suke King Salmon	8.5
Binnaga Albacore	5.5
Kaibashira Sea Scallop	6
Ebi Cooked Shrimp	4
Tako Octopus	5
Madai Japanese Red Snapper	5.5
Masago Smelt Roe	5.75
Kanpachi Amberjack	7
Hamachi Yellowtail	6
Kyushu Aji Japanese Horse Mackerel	7.5
Kanikama Crabstick	4

Taiseiyo atlantic ocean

Tamago Sweet Egg	4
Sake Salmon	5.5
Sake Toro Seared Salmon Belly	5.75
Otoro Blue Fin Tuna Belly	15
Unagi Fresh Water Eel	6
Ikura Salmon Roe	5.5
Kani Blue Crab	6
Maguro Tuna	6.5
Hirame Fluke	5.5
Uni Sea Urchin	10.5

Extras

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

Chef's Choice Platters

Sushi 7 Pieces & 1 Roll	34
Sushi Deluxe 10 Pieces & 1 Roll	42
Sashimi 12 Pieces	38
Sashimi Deluxe 18 Pieces	48
Sushi-Sashimi Combination	51
Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi & Choice of 1 Roll (Tuna, Spicy Tuna, or Cucumber)	

Maki

California Roll	
with Crabstick	9.5
with Blue Crab	16
with Snow Crab	23.5
Spicy Tuna & Tempura Flake Cucumber	14.5
Enoki & Hamachi Yellowtail & Straw Mushrooms	13.5
Negi Hama Yellowtail & Scallion	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	19.5
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	17.5
Blue Ribbon 1/2 Lobster, Shiso & Black Caviar	32

Yasai

Avocado	13
Kyuri Cucumber	11
Enoki roll	11
Takuwan Pickled Radish	11
Shiitake	11
Norimaki Squash	11

Sides

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



BLUE RIBBON PLATTER 200

Very Special Platter



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