

APPETIZERS



PHOENIX <i>VEGETABLES, AVOCADO CUCUMBER WRAP & TERIYAKI</i>	14
BONSAI TREE <i>CRABSTICK, AVOCADO, MASAGO, CUCUMBER WRAP & PONZU</i>	12
UNA KYU <i>EEL WRAPPED IN CUCUMBER</i>	14
BINNAGA TATAKI <i>SEARED CHILLED ALBACORE WITH CRISPY ONION & GARLIC PONZU</i>	13
MAGURO ZUKE <i>TUNA MARINATED IN SOY SAUCE WITH GARLIC CHIPS & ONION PONZU</i>	19
SALMON SERRANO <i>SOY MARINATED SALMON WITH LIME MISO & SERRANO PEPPER</i>	17
USUZUKURI <i>THINLY SLICED SEASONAL WHITE FISH WITH VINEGAR SAUCE</i>	18
KANPACHI USUZUKURI <i>THINLY SLICED AMBERJACK, YUZU PEPPER & YUZU PONZU</i>	19
TAKO SUMISO <i>CHILLED COOKED OCTOPUS WITH SWEET MUSTARD MISO</i>	15
SUNOMONO VINEGAR SAUCE	
MIXED <i>ASSORTED SEAFOOD</i>	18
TAKO <i>COOKED OCTOPUS</i>	15
KANI <i>BLUE CRAB WRAPPED IN CUCUMBER</i>	19
TARABA-GANI <i>KING CRAB</i>	26
SAKE TATAKI <i>SALMON TARTARE WITH QUAIL EGG, SHISO & TAMARI</i>	16
EDAMAME <i>STEAMED SOY BEANS WITH SEA SALT</i>	9
GRILLED AVOCADO <i>WASABI PONZU & SESAME</i>	7
ROASTED CORN <i>MISO BUTTER, TOGARASHI & QUESO FRESCO</i>	8

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, PORK, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IN CASE OF CERTAIN MEDICAL CONDITIONS.

LUNCH SPECIALS



BLUE RIBBON BOWLS

CHIRASHI SUSHI <i>DICED TUNA, YELLOWTAIL, SALMON, SHRIMP, WHITE FISH, CUCUMBER, AVOCADO & IKURA</i>	24
TEKKA-DON <i>BLUE FIN TUNA WASHED WITH BLUE RIBBON ORIGINAL TAMARI SOY SAUCE WITH SCALLION</i>	24
SPICY TUNA BOWL <i>SPICY TUNA, DICED AVOCADO, SPICY MAYO & TEMPURA FLAKES</i>	24
UNAGI-DON <i>UNAGI & SLICED TAKUAN</i> ADD SLICED AVOCADO	24 2
SALMON IKURA-DON <i>SOY MARINATED SALMON & SALMON CAVIAR</i>	28
BLUE RIBBON-DON <i>DICED SPICY LOBSTER, CHUTORO, SALMON, AVOCADO, OSETRA CAVIAR & SHISO</i>	40
TUNA OR SALMON POKE-DON	22

BLUE RIBBON CLASSICS

BLUE RIBBON FRIED CHICKEN <i>WASABI HONEY</i>	26
OXTAIL FRIED RICE <i>BONE MARROW, SHIITAKE MUSHROOM & DAIKON RADISH</i>	24

SALADS

ADD CHICKEN +5, ADD SHRIMP OR MAHI MAHI +7, ADD STEAK +8	
HOUSE SALAD <i>LETTUCE, AVOCADO, CARROT & GINGER DRESSING</i>	12
KALE & SPINACH SALAD <i>GOAT CHEESE, PECANS, GRAPES & POMEGRANATE DRESSING</i>	12

青結寿司

PLATTERS



HONOO ASSORTED SPICY GUNKAN & ROLLS 1 GUNKAN EACH OF <i>SPICY CRAB, SPICY WHITE FISH & SPICY SALMON</i> 1 ROLL EACH OF <i>SPICY SCALLOP, SPICY TUNA & SPICY YELLOWTAIL</i>	31
TEMAKI HONNIN HOME STYLE HAND ROLLS 2 EACH OF <i>TUNA, SALMON, YELLOWTAIL, WHITE FISH, SILVER SKIN FISH & CALIFORNIA</i>	35
SUSHI <i>TUNA, SALMON, YELLOWTAIL, ALBACORE, WHITEFISH, SILVER SKIN FISH, SHRIMP & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)</i>	27
SUSHI DELUXE <i>TUNA, SALMON, YELLOWTAIL, ALBACORE, WHITEFISH, SILVER SKIN FISH, SHRIMP, UNAGI, NEGI TORO GUNKAN & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)</i>	36
SASHIMI <i>3PCS OF TUNA, SALMON, SILVER SKIN FISH & WHITEFISH</i>	30
SASHIMI DELUXE <i>3PCS OF TUNA, SALMON, YELLOWTAIL, ALBACORE, WHITEFISH & SILVER SKIN FISH</i>	36
SUSHI SASHIMI COMBINATION <i>6PCS SUSHI, 9PCS SASHIMI & CHOICE OF 1 ROLL (CALIFORNIA, TUNA, SPICY TUNA, OR CUCUMBER)</i>	40

SPECIAL PLATTER

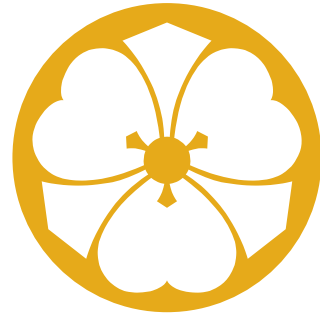


BLUE RIBBON SPECIAL
VERY SPECIAL PLATTER – 2 TO 4 PEOPLE

170



SUSHI



SASHIMI

青結壽司

PACIFIC OCEAN

MASU-NO-SUKE	KING SALMON	8
MASU	TASMANIAN SEATROUT	6
BINNAGA	ALBACORE	5
EBI	COOKED SHRIMP	5
TAKO	COOKED OCTOPUS	5
KAIBASHIRA	SEA SCALLOP	6
MADAI	JAPANESE RED SNAPPER	6
ANAGO YUZU	SEA EEL W/ SEA CITRUS PEPPER	7
ANAGO TARE	SEA EEL W/ SEA EEL SAUCE	7
KURAGE	JELLYFISH	4
MASAGO	SMELT ROE	5
KANPACHI	AMBERJACK	7
SHIMA-AJI	STRIPED JACK	8
AJI	HORSE MACKEREL	6
HAMACHI	YELLOWTAIL	7
TARABA-GANI	KING CRAB	9
HIRAME	FLUKE	6
ENGAWA	FLUKE FIN	5

ATLANTIC OCEAN

SAKE	SALMON	6
YAKI SAKE	SEARED SALMON	6
HON-MAGURO	BLUE FIN TUNA	8
MAGURO ZUKE	SOY MARINATED TUNA	8
MAINE LOBSTER	COOKED LOBSTER	8
IKURA	SALMON CAVIAR	5
KARAI ISE EBI	SPICY LOBSTER WITH EGG WRAPPER	9

REST OF THE WORLD

KANI	BLUE CRAB	5
KANIKAMA	CRABSTICK	4
TAMAGO	SWEET EGG	3
UNAGI	FRESH WATER EEL	6

EXTRAS

UDAMA QUAIL EGG +\$1.25 MASAGO SMELT ROE +\$3.00 AVOCADO +\$1.50
 KYURI CUCUMBER +\$.75 SHISO MINT LEAF +\$1.00 SPICY SMELT ROE +\$1.50

VEGETABLE ROLLS

YASAI	MIXED VEGETABLES	12
AVOCADO		10
YAMA GOBO	BURDOCK	8
NORIMAKI	SQUASH	9
STRING BEAN		8
ASPARAGUS		9
SPINACH		8
SHIITAKE	BLACK MUSHROOM	9
NINJIN	CARROT	8
ENOKI	STRAW MUSHROOM	9
KYURI	CUCUMBER	8

BOX SUSHI

HON MAGURO AVOCADO	BLUE FIN TUNA & AVOCADO	35
UNAGI AVOCADO	EEL & AVOCADO	23
USUKUCHI CURED SAKE	SOY MARINATED SALMON WITH AVOCADO	20

ROLLS

CALIFORNIA		
WITH KANIKAMA	CRABSTICK	8
WITH BLUE CRAB	INSIDE OUT	12
WITH KING CRAB	INSIDE OUT	22
SPICY TUNA & TEMPURA FLAKES	WITH CUCUMBER INSIDE OUT	13
ENOKI & HAMACHI	YELLOWTAIL & STRAW MUSHROOMS	12
BLUE RIBBON	1/2 LOBSTER, SHISO & BLACK CAVIAR	26
NEGI HAMA	YELLOWTAIL & SCALLION	10
DRAGON	EEL, AVOCADO & RADISH SPROUTS	19
SPICY CRAB ROLL	BLUE CRAB & SHISO	13
KARAI KAIBASHIRA	SPICY SCALLOP & SMELT ROE	15
SAKANA SAN SHU	YELLOWTAIL, TUNA & SALMON	14
SAKE IKURA	SALMON & SALMON CAVIAR	15
SPICY LOBSTER ROLL		17
EBI TEMPURA	FRIED SHRIMP WITH RADISH SPROUTS & AVOCADO	14
NEGI TORO	FATTY TUNA & SCALLIONS	15

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