

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 ASSORTED SEAFOOD	18
TAKO COOKED OCTOPUS	15
KANI BLUE CRAB WRAPPED IN CUCUMBER	19
TARABA-GANI KING CRAB	26
SAKE TATAKI SALMON TARTARE WITH QUAIL EGG, SHISO & TAMARI	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, WHITEFISH, CUCUMBER, AVOCADO & IKURA</i>	24
TEKKA-DON <i>BLUE FIN TUNA WASHED WITH BLUE RIBBON ORIGINAL TAMARI SOY SAUCE AND SCALLION</i>	24
SPICY TUNA BOWL <i>SPICY TUNA, AVOCADO, SPICY MAYO & TEMPURA FLAKES</i>	24
UNAGI-DON <i>UNAGI & SLICED TAKUAN</i>	24
ADD SLICED AVOCADO	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 <i>MARINATED TUNA OR SALMON, NASHI PEAR, HIJIKI</i>	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, WHITEFISH, 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

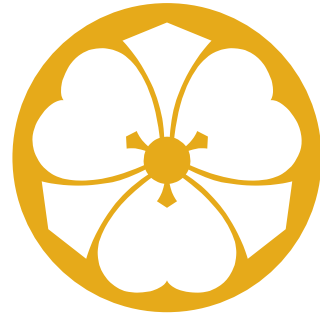


BLUE RIBBON SPECIAL
VERY SPECIAL PLATTER - 2 TO 4 PEOPLE

170



SUSHI



SASHIMI

青結壽司

PACIFIC OCEAN



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

ATLANTIC OCEAN



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

REST OF THE WORLD



KANI <i>BLUE CRAB</i>	5
KANIKAMA <i>CRABSTICK</i>	4
TAMAGO <i>SWEET EGG</i>	3
UNAGI <i>FRESH WATER EEL</i>	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 <i>MIXED VEGETABLES</i>	12
AVOCADO	10
YAMA GOBO <i>BURDOCK</i>	8
NORIMAKI <i>SQUASH</i>	9
STRING BEAN	8
ASPARAGUS	9
SPINACH	8
SHIITAKE <i>BLACK MUSHROOM</i>	9
NINJIN <i>CARROT</i>	8
ENOKI <i>STRAW MUSHROOM</i>	9
KYURI <i>CUCUMBER</i>	8

BOX SUSHI



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

ROLLS



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

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