Blue Ribbon Sushi

ZENSAI APPETIZER

Bonsai Tree 12.00
crabstick, avocado, masago, kaiware wrapped in cucumber

Hamachi Serrano 29.00
thinly sliced yellowtail w/ serrano and ponzu

Kanpachi Usuzukuri 29.00
thinly sliced amberjack with yuzu pepper

Maguro Zuke 28.00
soy marinated tuna with garlic chip & onion sauce

Nuta Ae 23.00
tuna sashimi with scallion & mustard miso

Oshinko 14.00
assorted pickles

Phoenix 22.00
vegetables wrapped in cucumber, topped with avocado & teriyaki

Tako Sumiso 22.00
house cured octopus sashimi in mustard miso

Una Kyu 17.00
eel wrapped in cucumber

Usuzukuri 27.00
thinly sliced fluke with vinegar sauce

Gyoza 25.00
wagyu beef dumplings w/ ponzu dipping sauce

Edamame 11.00
steamed soy beans with salt

Crispy Rice 28.00
w/spicy tuna, serrano chili, avocado & eel sauce

Gindara Saikyo-Yaki 38.00
broiled miso cured black cod

Dynamite 26.00
broiled sea scallop & smelt roe w/ mushrooms

Hotate Itame 18.00
sautéed scallop with asparagus & black pepper

Hamachi Kama 18.00
broiled yellowtail collar with sea salt (or teriyaki)

Sake Kama 16.00
broiled salmon collar with sea salt (or teriyaki)

Popcorn Shrimp Tempura 26.00
with homemade wasabi sauce

Cauliflower Tempura 17.00
with sweet miso & chili dipping sauces

Shumai 18.00
home made steamed pork dumplings

Ebi Shumai 19.00
home made shrimp dumplings

TATAKI tartare with quail egg, shiso & tamari

Hamachi yellowtail 24.00

Sake salmon 24.00

Toro tuna belly 29.00

Maguro tuna 24.00

SUNOMONO vinegar sauce

Mixed assorted seafood 20.00

Kani blue crab wrapped in cucumber 26.00

Taraba Gani king crab wrapped in cucumber 29.00

Tako octopus 22.00

SALAD

House Salad 16.00
lettuce, avocado, carrot & watercress

Wakame 10.00
green seaweed with sesame dressing

San Daikon 19.00
three radish salad w/ ponzu & miso vinaigrette

Horenso Goma Ae 14.00
spinach w/ sesame dressing

Hijiki 10.00
dark seaweed w/ sesame

Yasei Kinoko 21.00
mushrooms, watercress & sweet potato w/ tamari

OSUIMONO soup

Miso 8.50

Karai Sakana spicy seafood 20.00

consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food-borne illness

*** if you have food allergies please inform us ***

YAKIMONO COOKED DISHES

SAKE YAKIMONO PAN SEARED SALMON W/ STEAMED BOK CHOY & YUZU-BUTTER SAUCE	34.00
RIBEYE STEAK W/ CREMINI, ENOKI, MAITAKE, & SHITAKE MUSHROOMS, TERIYAKI SAUCE	48.00
ISE EBI STEAMED LOBSTER W/ MISO BUTTER	68.00

DONBURI BOWLS

OYAKODON SALMON & SALMON ROE	32.00
TEKKADON TUNA	28.00
UNADON BROILED EEL, RICE & PICKLES	34.00

PLATTERS

TOSHI'S CHOICE PER PERSON OMAKASE	150.00
BLUE RIBBON SPECIAL VERY SPECIAL PLATTER, 2 TO 4 PEOPLE	300.00
ISE EBI SASHIMI WHOLE MAINE LOBSTER SASHIMI W/MISO BUTTER	68.00
HONOO ASSORTED SPICY GUNKAN & ROLLS 1 GUNKAN EACH OF SPICY CRAB, SPICY WHITE FISH & SPICY SALMON 1 ROLL EACH OF SPICY SCALLOP, SPICY TUNA SPICY YELLOWTAIL	38.00
SUSHI 7 PIECES & 1 ROLL	38.00
SUSHI DELUXE 10 PIECES & 1 ROLL	46.00
SASHIMI 12 PIECES	43.00
SASHIMI DELUXE 18 PIECES	54.00
SUSHI SASHIMI COMBINATION 6 SUSHI, 9 SASHIMI & 1 ROLL	58.00

ROLL CHOICES :

CALIFORNIA KANIKAMA, TUNA, SPICY TUNA, CUCUMBER

OR CHOICE FROM OUR A LA CARTE MENU

(PRICE VARIED)

HAKOZUSHI BOX SUSHI

HON-MAGURO AVOCADO BLUE FIN TUNA & AVOCADO	31.00
MAGURO AVOCADO TUNA & AVOCADO	24.00
SMOKED SAKE & SHISO SMOKED SALMON	22.00
UNAGI AVOCADO EEL & AVOCADO	26.00

MAKI SPECIAL ROLLS

BLUE RIBBON 1/2 LOBSTER, SHISO & BLACK CAVIAR	38.50
CALIFORNIA	
WITH KANIKAMA CRABSTICK	12.50
WITH BLUE CRAB INSIDE OUT	17.50
WITH KING CRAB INSIDE OUT	26.50
NEGI TORO TUNA BELLY W/SCALLION	18.50
SPICY TUNA	14.50
WITH TEMPURA FLAKES & CUCUMBER INSIDE OUT	16.50
SPICY CRAB ROLL BLUE CRAB & SHISO	19.00
SPICY LOBSTER ROLL	19.50
KARAI KAIBASHIRA SPICY SCALLOP & SMELT ROE	20.00
SAKANA SAN SHU YELLOWTAIL, TUNA & SALMON	18.50
SAKE & SAKE KAWA SALMON & SALMON SKIN W/ CUCUMBER & BURDOCK	21.50
SAKE KAWA SALMON SKIN	12.50
SAKE IKURA SALMON & SALMON ROE	22.50
NEGI HAMA YELLOWTAIL & SCALLION	15.50
ENOKI HAMACHI YELLOWTAIL & STRAW MUSHROOM	15.50
FUTOMAKI KANIKAMA, TAMAGO, KANPYO, SHIITAKE, & SPINACH	13.50
NIJI SEVEN COLOR RAINBOW	31.50
KYURI SPECIAL EEL, CRABSTICK, CUCUMBER & AVOCADO	18.50
DRAGON EEL, AVOCADO & RADISH SPROUTS	25.50
KAKI FRI FRIED PACIFIC OYSTER W/ LETTUCE & MAYO	18.50
EBI TEMPURA ROLL FRIED SHRIMP W/ RADISH SPROUT & AVOCADO	19.00

YASAI VEGETABLE ROLLS

AVOCADO	14.50
ENOKI STRAW MUSHROOM	12.50
KANPYO SQUASH	11.50
KYURI CUCUMBER	11.50
NATTO FERMENTED BEANS	12.50
SHIITAKE BLACK MUSHROOM	12.50
TAKUAN PICKLED RADISH	12.50
UME SHISO SALTED SOUR PLUM W/JAPANESE MINT LEAF	14.50
YAMA GOBO BURDOCK ROOT	12.50

SUSHI TO SASHIMI

TAIHEIYO
PACIFIC OCEAN

BINNAGA ALBACORE	6.50
MASU-NO-SUKE KING SALMON	12.00
HAMACHI YELLOWTAIL	6.50
KANPACHI AMBERJACK	7.50
MADAI JAPANESE RED SNAPPER	6.00
SHIME SABA HOUSE CURED MACKEREL	8.75
MASAGO SMELT ROE	6.25
EBI COOKED SHRIMP	5.50
KANIKAMA CRABSTICK	5.00
TARABA-GANI KING CRAB	11.75
TAKO OCTOPUS	6.00
ANAGO SALT WATER EEL	8.50
KAIBASHIRA SEA SCALLOP	7.50
UNI SEA URCHIN	11.00

TAISEIYO
ATLANTIC OCEAN

HON-MAGURO BLUE FIN TUNA	10.00
O-TORO BLUE FIN TUNA BELLY	18.00
CHU-TORO MEDIUM BLUE FIN TUNA BELLY	16.00
MAGURO TUNA	7.00
MAGURO ZUKE SOY MARINATED TUNA	7.25
SAKE SALMON	6.50
SAKE TORO SEARED SALMON BELLY	8.00
YAKI SALMON MISO CURED SALMON	8.00
SMOKED SAKE SMOKED SALMON	6.50
IKURA SALMON ROE	10.00
SAWARA SPANISH MACKEREL	6.00
HIRAME FLUKE	6.50
ENGAWA FLUKE FIN	6.25
UNAGI FRESH WATER EEL	7.50
MUSHI ISE EBI COOKED LOBSTER	10.00
KARAI ISE EBI SPICY LOBSTER WITH EGG WRAPPER	12.00
KANI BLUE CRAB	7.50
TAMAGO SWEET EGG	5.50

EXTRAS

UDAMA QUAIL EGG +$1.25 MASAGO SMELT ROE +$3.25 AVOCADO +$1.25 KYURI CUCUMBER +$1.00 SHISO MINT LEAF +$1.00
SPICY SMELT ROE +$1.50
MAKI ROLL +$3.00 INSIDE OUT +$2.00 TEMAKI HANDROLL +$2.00
AVOCADO WRAP +$6.00 CUCUMBER WRAP +$3.00

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

***** IF YOU HAVE FOOD ALLERGIES PLEASE INFORM US *****