APPETIZERS

Miso Soup Dashi & Fresh Shiro Miso 9
Edamame Sea Salt / Spicy / Garlic +$1 12
LA Edamame Sea Salt, Togarashi, Garlic & Miso Butter 15
Shishito Peppers Teriyaki 15
House Salad Avocado & Carrot Ginger Dressing 18
Wakame Seaweed & Sesame Dressing 11
Cucumber Sunomono Sesame & Ponzu 12
Brussels Sprouts Parmesan, Furikake & Bonito 16
Yaki Chicken Skewer Chicken Thigh & Scallions 12
Yellowtail Collar Ponzu 23
Shrimp Tempura Wasabi Mayo 27
Spicy Tuna Crispy Rice* Avocado, Truffle Oil & Eel Sauce 28
Avocado Crispy Rice Avocado Mash, Truffle Eel Sauce & Microgreens 24
Bucket O' Wings Chili Sauce & Wasabi Honey 26
Cauliflower Tempura Sweet Miso, Momiji Chili & Parmesan 18
Duroc Pork Ribs Black Vinegar Glaze, Togarashi, Puffed Rice & Bacon 22

SUSHI BAR SPECIAL

Sashimi Trio* Salmon, Yellowtail & Albacore 28
Binnaga Tataki* Crispy Onions, Ponzu & Garlic Aioli 27
Hamachi Serrano* Yellowtail, Serranos, Togarashi & Ponzu 29
Yuzu Hirame* Yuzu Ponzu, Yuzu Kosho, Olive Oil & Sea Salt 29
Kanpachi & Yuzu* Yuzu Kosho & Yuzu Ponzu 29
Salmon Carpaccio* Truffle Ponzu, Cherry Tomato & Sea Salt 27
Kurodai Carpaccio* Yuzu Kosho, Truffle Ponzu & Cherry Tomato 27

PLATTERS

Sushi* 7 Pieces & 1 Roll 42
Sashimi* 12 Pieces 44
Sushi Deluxe* 10 Pieces & 1 Roll 52
Sashimi Deluxe* 18 Pieces 56
Sushi-Sashimi Combination* 15 Pieces & 1 Roll 58
Chirashi* Chef's Special Sashimi Over Rice 39

MAKI SPECIAL ROLLS

California Roll* Crab Stick, Avocado, Cucumber & Smelt Roe 14
with Dungeness +$10 with Lobster +$17
Spicy Tuna & Tempura Flakes* Cucumber 18
Blue Ribbon* 1/2 Lobster, Shiso & Black Caviar 38
Dragon* Eel, Avocado, Smelt Roe & Radish Sprouts 25
Niji Roll* 7 Color Rainbow Roll 29
Tiger Roll* Fried Shrimp, Spicy Tuna, Smelt Roe, Radish Sprouts & Avocado 27
Spicy Crab* Spicy Masago Mayo & Shiso 22
Spicy Scallop* Smelt Roe & Scallions 21
Sakana San Shu* Yellowtail, Tuna, Salmon & Scallions 19
Baked Crab Handroll Dungeness Crab, Mayo & Soy Paper 23
The Grove Handroll* Toro, Uni, Ikura & Shiso 29
Yasai Roll Avocado, Cucumber, Gobo, Takuwan, Shiitake & Kampyo 16
Ebi Tempura* Fried Shrimp, Radish Sprouts, Smelt Roe & Avocado 20
Sake & Sake Kawa* Salmon, Salmon Skin, Gobo, Smelt Roe & Scallions 27
Negi Toro* Chopped Toro & Scallions 22

BLUE RIBBON SUSHI BAR & GRILL

OMAKASE
CHEF'S CHOICE
8pc Sushi* MP
18pc Sashimi* MP

BLUE RIBBON
PLATTER
Very Special Platter* 280

TAIHEIYO PACIFIC OCEAN 2pc/order

Sake* Salmon 15
Ikura* Salmon Roe 15
Masu No Suke* King Salmon 16
Smoked Trout Roe* 22
Kurodai* Black Snapper 14
Tamago Sweet Egg Omelette 11
Hon Maguro* Blue Fin Tuna 20
O-Toro* Blue Fin Fatty Tuna 30
Kanikama Crabstick 10
Kani Dungeness Crab 18

TAISEIYO ATLANTIC OCEAN 2pc/order

Hamachi* Yellowtail 17
Kanpachi* Amberjack 15
Binnaga* Albacore 13
Maguro* Big Eye Tuna 15
Madai* Japanese Red Snapper 14
Hirame* Fluke 15
Engawa* Fluke Fin 13
Kinmedai* Golden Eye Perch 15
Seki Aji* Wild Horse Mackerel 14
Unagi Freshwater Eel 13
Ebi Cooked Shrimp 12
Hotate* Sea Scallop 13
Masago* Smelt Roe 13
Uni* Sea Urchin 32
Madai & Uni* Caviar, Shiso & Ponzu 33
A5 Wagyu* Yuzu Kosho 38

EXTRAS

Avocado +$2 Cucumber +$1 Brown Rice +$1 Shiso +$1
Soy Paper +$1 Cucumber Wrap +$4 Spicy Masago* +$2

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

CLASSICS

Fried Chicken 38
Half Chicken & Wasabi Honey

8oz Wagyu Smash Burger* 32
Mishima Reserve Wagyu Beef, Double Patty, Grilled Onions, Cheddar, BRS Steak Sauce & Fries

Bone Marrow 36
Oxtail Marmalade, Fried Shiso & Challah Toast

FRIED RICE

Oxtail & Bone Marrow 36
Shiitake, Daikon & Bone Marrow Omelette

Wagyu Beef* 54
Chicharrones, Asparagus, Crispy Shiitake & Onsen Egg

Seasonal Vegetables 28
Shredded Egg
Chicken +$6 Shrimp +$9

MAINS

Spicy Seafood Udon Soup 32
Salmon, Shrimp, Scallop, Calamari & Crabstick

Oxtail Udon Soup 28
Daikon & Shiitake

Beef Short Rib 34
Sweet Potato Mash & Truffle Teriyaki

Seared Pacific King Salmon* 36
Teriyaki Sauce

STEAKS

AMERICAN BEEF
1855 USDA Black Angus Beef

8oz. Hanger Steak* 46
A Rich & Tender cut.
Seared on our teppan grill, sliced & served with Black Pepper Miso.

10oz. Ribeye* 53
A Flavorful & Robust cut.
Seared on our teppan grill, sliced & served with Teriyaki Sauce.

12oz. New York Strip* 69
A Firm, Tender & Juicy cut.
Seared on our teppan grill, sliced & served with BRS Steak Sauce, Ponzu & Wasabi Mustard.

JAPANESE BEEF
A5 Wagyu
Known for its rich, buttery texture and complex flavor profile.
It is often described as "umami", a flavor highly prized in Japanese cuisine.

2oz. Shikaku* 42
Seared and finished with Sea Salt, Truffle Oil, Crispy Garlic & Chives.

4/8oz. Strip* 80/140
Intensely Marbled & Decadent cut.
Served with Ponzu & Grated Daikon.

SIDES

Creamed Spinach 12
Grilled Broccolini Miso Butter 14
Sweet Potato Mash 10
French Fries Salt / Spicy / Garlic +$1 11
Truffle Fries Truffle Zest, Parmesan 15
White/Sushi/Brown Rice 4/5/6