

Appetizers

Miso Soup Dashi & Fresh Shiro Miso	8
Edamame Sea Salt, Spicy or Garlic	9
LA Edamame Sea Salt, Togorashi, Garlic & Miso Butter	11
Fries Sea Salt, Spicy or Garlic	11
House Salad Avocado & Carrot Ginger Dressing	15
Wakame Seaweed & Sesame Dressing	9
Tiger Shrimp Tempura Wasabi Mayo	21
Cauliflower Tempura Sweet Miso & Parmesan Cheese	17
Grilled Broccolini Miso Butter	12
Yellowtail Collar Ponzu & Scallions	19
Seared Wagyu Shikaku Truffle Garlic Oil	39
Crispy Rice Spicy Tuna & Truffle Eel Sauce	22
Avocado Crispy Rice Avocado Mash & Truffle Eel Sauce	18
Blue Ribbon Fried Chicken Wings	
Chili Sauce & Wasabi Honey	6 for 20 12 for 38

Sushi Bar Specials

Cucumber Sunomono Ponzu & Sesame	11
King Crab Sunomono Ponzu & Sesame	29
Hamachi Usuzukuri Ponzu & Serrano Pepper	22
Kanpachi Usuzukuri Yuzu & Ponzu	21
Salmon Carpaccio Truffle Ponzu & Sea Salt	21
Binnaga Sashimi Crispy Onion & Garlic Ponzu Aioli	20
Yuzu Hirame Yuzu, Ponzu, Olive Oil & Sea Salt	20

Chef's Choice Platters

Sushi 7pc Assorted Sushi & 1 Roll	34
Sashimi 12pc Assorted Sashimi	35
Sushi Deluxe 10pc Assorted Sushi & 1 Roll	44
Sashimi Deluxe 18pc Assorted Sashimi	45
Chirashi Chef's Special Sashimi Over Sushi Rice	32
Sushi-Sashimi Combination	47
9pc Sashimi, 6pc Sushi & 1 Roll	
Blue Ribbon Special	260
Family Style Sushi, Sashimi & Rolls (2-4 people)	



TOSHI'S OMAKASE 100
Chef's Special Selection



BLUE RIBBON SUSHI BAR & GRILL

青結寿司

Sushi & Sashimi

Taiheiyo pacific ocean

2pc/order

Binnaga Albacore	10
Unagi Fresh Water Eel	12
Ebi Cooked Shrimp	9
Kaibashira Sea Scallop	10
Maguro Tuna	10
Madai Red Snapper	12
Hirame Fluke	12
Masago Smelt Roe	8
Hamachi Yellowtail	12
Uni Sea Urchin	20
A5 Wagyu Yuzu Kosho	30

Taiseiyo atlantic ocean

2pc/order

Sake Salmon	10
Ikura Salmon Roe	10
Kanpachi Amberjack	11
Kurodai Black Snapper	10
Kanikama Crabstick	7
King Crab	18
Kani Dungeness Crab	10
Tamago Sweet Egg	8
O-Toro Fatty Tuna	23

Extras

Inside Out +\$1 Avocado +\$2 Cucumber Wrap +\$2
Shiso Leaf +.50 *Masago +\$2 *Spicy Masago +\$2 Kizami Wasabi +\$3

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

Blue Ribbon Special Maki

The Grove Handroll Toro, Uni, Ikura & Shiso	24
Baked Crab Handroll Dungeness Crab & Soy Paper	18
Blue Ribbon Roll King Crab, Shisho & Caviar	29
Spicy Tuna & Tempura Flakes Cucumber	16
Sakana San Shu Salmon, Yellowtail & Tuna	15
Karai Kaibashira Spicy Scallop Roll	16
Sake Ikura Salmon & Salmon Egg	16
Ebi Tempura Shrimp Tempura, Avocado & Radish Sprouts	15
Tiger Roll	21
Shrimp Tempura, Spicy Tuna, Avocado, Masago & Radish Sprouts	
Niji Seven Color Rainbow Roll	21
Dragon Eel, Avocado, Masago & Radish Sprouts	21
Negi Toro Toro & Scallions	17
Negi Hama Yellowtail & Scallions	11
Shiitake Marinated Black Mushroom	9
Avocado	10
Cucumber	9
California Roll Choice of Crab with Avocado, Cucumber & Masago	
Crabstick 11 Dungeness Crab 16 King Crab 22	

Mains

Spicy Seafood Udon	27
Salmon, Tiger Shrimp, Sea Scallop & Crabstick	
Oxtail Udon Daikon & Shiitake Mushroom	25
Seared Pacific King Salmon Teriyaki Sauce	29
*10 oz. Ribeye Teriyaki Sauce	39
*6 oz. Filet Of Beef Black Truffle Sauce	42
*4/8oz. A5 Wagyu Japan - Daikon, Ponzu & Scallion	75 125
Oxtail Fried Rice	36
Braised Oxtail, Shiitake, Daikon & Bone Marrow Egg Omelette	
Wagyu Fried Rice	52
Wagyu 3 Ways with Shiitake, Black Garlic & Fried Poached Egg	
Fried Rice Mixed Vegetables & Egg Omelette	25
add Chicken +5 add Shrimp +7	
Unadon Broiled Freshwater Eel Sashimi Over Rice	26

Sides

White Rice 3	Brown Rice 4	Sushi Rice 4
Sweet Potato Mash 10	Truffle Fries 13	

SPARKLING

Avinyo "Reserva", Cava Brut, Spain NV	46
Joseph Cattin, "Cremant d' Alsace Rose", Alsace, France	49
Pierre Gimmonet & Fils, "Belles Annees", Champagne, France NV	99
Gaston Chiquet, "Brut Rose", Champagne, France NV	140

WHITE WINE

CHARDONNAY

Domaine Eden, Santa Cruz Mountains, California 2016	56
Neyers, Carneros 2014	66
DuMol, Russian River Valley 2014	81
Domaine Genot-Boulangier, "Clos du Cromin", Meursault 2013	129
Domaine Dubreuil-Fontaine, Corton Charlemagne, Grand Cru 2012	299

SAUVIGNON BLANC

Lieu Dit, Santa Ynez Valley, CA 2018	51
Serge Laloue, "Cul de Beaujeu", Sancerre 2019	55
Kenzo Estate, "Asatsuyu", Napa Valley 2014 375ml	90

NORTHERN WHITES

Tatomer, Gruner Veltliner, "Meeresboden", Santa Barbara, 2015	57
Robert Sinskey, "Abraxas", Vin de Terroir, Carneros, 2013	84

RIESLING

Neiss, Trocken, Pflaz, Germany 2015	36
Red Newt Cellars, Circle, Finger Lakes, NY 2018	42
J. Brix, Skin Contact, Santa Barbara, CA 2020	65

ROSE

Chateau de Seuil, La Chapelle de Seuil Coteaux, Provence, 2020	42
Robert Sinskey, Vin Gris de Pinot Noir, Carneros 2016	60
Domaine Gros Nore, Bandol 2014	64

RED WINE

PINOT NOIR

Folk Tree, "Village Series" 2018	49
Porter-Bass, Russian River Valley CA	90
Hirsch Vineyards, "San Andreas", Sonoma Coast 2012	145

CABERNET SAUVIGNON & BLENDS

Pied a Terre, Sonoma County, California 2015	56
Las Jaras, Glou Glou, Mendocino County, 2019 (Chilled Red)	49
Las Jaras, Sweet Berry Wine, Mendocino County, 2019 (Chilled Red)	56
Swick, "What Are We?", Yakima, WA 2020 (Chilled Red)	53
Heritage de Seuil, Graves, 2005	110
Matthiasson, Napa Valley, 2012	180

SPAIN

D. Ventura, Mencia, "Vina Caneiro", Ribera Sacra, Galicia 2012	57
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ITALY

Mauro Veglio, Barolo Piedmont 2013	81
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SHOCHU

	BTL	GL
Hakutake Shiro Kome Rice	38	7
Kakushigura Mugi Barley	41	8
Ichiko Silhouette Mugi Barley	39	9
Ichiko Flasko Mugi Barley	116	23

