

APPETIZERS

Miso Soup Tofu, Seaweed & Scallions	9
Edamame Sea Salt, Spicy or Garlic	10
LA Edamame Sea Salt, Togarashi, Garlic & Miso Butter	13
Shishito Peppers Teriyaki	15
House Salad Avocado, Watercress & Carrot Ginger Dressing	16
Wakame Seaweed Salad	9
Fries Sea Salt, Spicy or Garlic	11
Truffle Fries Truffle Zest & Parmesan	14
Avocado Crispy Rice Avocado Mash, Truffle Eel Sauce & Microgreens	22
Tiger Shrimp Tempura Wasabi Mayo	23
Yellowtail Collar Ponzu & Grated Daikon	21
Blue Ribbon Fried Chicken Wings (6 pieces) Momiji Chili & Wasabi Honey	22
Braised Short Ribs Sweet Potato Mash, Truffle Teriyaki, & Onion	26
Duroc Pork Ribs Black Vinegar Glaze, Togarashi, Puffed Rice & Bacon	22
Meatballs American Wagyu, Ginger Teriyaki & Crispy Onions	22
Gindara Saikyoyaki Miso Marinated Black Cod	24
Yaki Scallops Seared Sea Scallops, Miso Butter & Sesame Seeds	22
Cauliflower Tempura Sweet Miso, Momiji Chili & Parmesan	18
Mixed Vegetable Tempura Tempura Sauce	27

MAINS

Spicy Seafood Udon Soup Salmon, Shrimp, Scallop & Crabstick	27
Oxtail Udon Soup Daikon & Shiitake	25
Unadon Broiled Freshwater Eel Over Rice & Takuan	32
6oz Seared Pacific King Salmon* Teriyaki Sauce	33
10oz Ribeye* Teriyaki Sauce	42
6oz Filet Of Beef* Truffle Teriyaki	48
Oxtail Fried Rice Shiitake, Daikon & Bone Marrow Omelet	36
Wagyu Fried Rice Chicharrones, Asparagus, Crispy Shiitake & Poached Egg	52
Fried Rice Shredded Egg	
with Mixed Vegetables	25
with Chicken	30
with Shrimp	32

KAGOSHIMA A5 WAGYU

 2oz Wagyu Shikaku* Garlic Oil & Truffle Salt	40
4oz Japanese A5 Wagyu* Daikon & Ponzu	80
8oz Japanese A5 Wagyu* Daikon & Ponzu	130

SIDES

White Rice	4	Grilled Broccolini Miso Butter	12
Brown Rice	6	Sweet Mash Purple Potato	10
Sushi Rice	5		

SCAN CODE FOR



TODAY'S SPECIALS



SUSHI & SASHIMI

TAISEIYO ATLANTIC OCEAN

Sake* Salmon	13
Ikura* Salmon Roe	15
Kurodai* Black Snapper	12
Tamago Sweet Egg Omelette	10
Hon Maguro* Blue Fin Tuna	18
Chu-Toro* Blue Fin Medium Fatty Tuna	22
O-Toro* Blue Fin Fatty Tuna	MP
Kanikama Crabstick	9
Kani Dungeness Crab	16
Taraba Gani King Crab	MP

TAIHEIYO PACIFIC OCEAN

Hamachi* Yellowtail	15
Kanpachi* Amberjack	13
Binnaga* Albacore	13
Maguro* Big Eye Tuna	13
Madai* Red Snapper	13
Hirame* Fluke	15
Engawa* Fluke Fin	13
Unagi Freshwater Eel	12
Ebi Cooked Shrimp	11
Hotate* Sea Scallop	13
Masago* Smelt Roe	13
Uni* Sea Urchin	MP
Madai & Uni* Sashimi with Caviar, Shiso & Ponzu	30
A5 Wagyu* Yuzu Kosho	32

OMAKASE

Chef's Special Selection

8pc Sushi*	MP
18pc Sashimi*	MP

SUSHI BAR SPECIALS

Hamachi Usuzukuri* Ponzu, Serranos & Togarashi	26
Kanpachi Usuzukuri* Yuzu Kosho & Ponzu	24
Kurodai Carpaccio* Yuzu Kosho, Truffle Ponzu & Cherry Tomato	24
Salmon Carpaccio* Truffle Ponzu, Cherry Tomato & Sea Salt	23
Binnaga Tataki* Crispy Onions, Ponzu & Garlic Aioli	24
Yuzu Hirame* Ponzu, Yuzu Kosho, Olive Oil & Sea Salt	23
Sashimi Trio* Salmon, Yellowtail & Albacore	24
Cucumber Sunomono Ponzu & Sesame Seeds	11
King Crab Sunomono Cucumber, Ponzu & Sesame Seeds	29
Spicy Tuna Crispy Rice* Avocado & Truffle Eel Sauce	23
Hakozushi Style Box Sushi* 6pc Choice of Salmon or Tuna with Avocado	26

MAKI SPECIALS CUT ROLLS

Baked Crab Handroll Soy Paper	21
The Grove Handroll* Toro, Uni, Ikura & Shiso	26
Blue Ribbon Roll* King Crab, Shiso & Caviar	32
Spicy Tuna & Tempura Flakes* Cucumber	17
Sakana San Shu* Salmon, Yellowtail, Tuna & Scallions	17
Sake Ikura* Salmon & Salmon Egg	20
Sake & Sake Kawa* Salmon, Salmon Skin, Gobo, Masago & Scallions	26
Ebi Tempura* Shrimp Tempura, Masago, Avocado & Sprouts	16
Spicy Crab* Dungeness Crab, Spicy Masago & Shiso	21
Tiger Roll* Shrimp Tempura, Spicy Tuna, Avocado, Masago & Sprouts	23
Karai Kaibashira* Scallop, Spicy Masago & Scallions	18
Niji* Seven Color Rainbow Roll	29
Dragon* Eel, Avocado, Masago, Sprouts & Sesame	22
Yuzu Hama* Yellowtail & Yuzu Kosho	16
Negi Toro* Chopped Toro & Scallions	22
Negi Hama* Chopped Yellowtail & Scallions	15
California* Avocado, Cucumber & Masago	
with Kanikama Crabstick	11
with Kani Dungeness Crab	21
with Taraba Gani King Crab	MP

YASAI VEGETABLE ROLLS

Yama Gobo Burdock	11	Avocado	12	Takuan Pickled Radish	11
Kampyo Squash	11	Kyuri Cucumber	11	Mixed Vegetable	15
Shiitake	11	Ume Shiso	11		

EXTRA ROLL ADD ONS

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

CHEF'S CHOICE PLATTERS

Chirashi* Assorted Sashimi Over Sushi Rice	36
Sushi* 7pc Sushi & Choice of 1 Roll	37
Sushi Deluxe* 10pc Sushi & Choice of 1 Roll	47
Sashimi* 12pc Sashimi	39
Sashimi Deluxe* 18pc Sashimi	48
Sushi & Sashimi Combo* 9pc Sashimi, 6pc Sushi & Choice of 1 Roll	51
Blue Ribbon Platter (2-4 people)	260

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SAKE

JUNMAI

Blue Ribbon “True Brew” Light Fruit & Dry	500ml	GL	BTL
Heavensake “Konishi” Bright, Savory & Toast Notes	720ml	17	68
Otokoyama “Man’s Mountain” Smooth, Light & Fruity	300ml		61
Sohomare “Heart & Soul” Crisp, Balance of Umami & Acidity	720ml	15	30
Suijin “Water God” Full Body, Very Dry & Hint of Rice Flavor	720ml		71
Suijin “Water God” Full Body, Very Dry & Hint of Rice Flavor	300ml		24
Hakkaisan “Tokubetsu” Balanced, Elegant & Clean	300ml		22
Nanbu Bijin “Southern Beauty” Lively, Clean & Dry Finish	720ml	14	65

JUNMAI GINJO

Blue Ribbon “Special Brew” Light, Smooth & Refreshing	500ml	GL	BTL
Heavensake “Urakasumi” Honeycomb, Cocoa & Balanced	720ml	19	74
Heavensake “Sake Baby!” Stone Fruit, Floral & Silky	300ml		92
Wakatake Onikoroshi “Demon Slayer” Balanced, Fruity & Dry Finish	300ml		37
Dewazakura Oka “Cherry Bouquet” Hints of Cherry	720ml		39
Dewazakura Dewasansan “Green Ridge” Light, Smooth & Clean	720ml	16	81
Kokuryu “Black Dragon” Well Balanced & Hint of Caramel	720ml	16	83

JUNMAI DAIGINJO

Blue Ribbon “Premium Brew” Medium Dry & Floral Aroma	500ml	GL	BTL
Heavensake “Dassai” Vibrant & Tropical	720ml	20	80
Tedorigawa Kinka “Gold Blossom” Balance of Sweet & Acidity	720ml	32	198
Soto “Super Premium” Refined, Delicate & Crisp	300ml	16	79
Masumi Nanago “Seventh Heaven” Elegant, Complex & Stone Fruit	720ml		53
Ken “Sword” Dry, Elegant & Hint of Mineral	720ml		241
Shiragiku “Taiten” Long, Dry Finish	720ml		189
Tamanohikari “Brilliant Jade” Stone Fruit & Silky Smooth	300ml		197
Wakatake Onikoroshi “Demon Slayer” Silky & Tropical	720ml	18	30
			98

NIGORI UNFILTERED

Blue Ribbon “Cloudy Brew” Mild Texture & Subtle Fruit Flavor	500ml	GL	BTL
Dassai “Cloud 45” Light Cream, Lively & Semi Dry	720ml	15	60
Murai Family Genshu Creamy, Smooth & Coconut	300ml	14	60
Kamoizumi “Summer Snow” Rich, Creamy & Mildly Sweet	500ml		25
			59

NAMA UNPASTEURIZED/UNDILUTED

Blue Ribbon Nama Genshu Medium Dry & Full Bodied	200ml	GL	BTL
Narutotai Nama Genshu “Red Snapper” Dry & Velvety	720ml	12	12
Maboroshi Genshu “Mystery” Smooth & Long Finish	720ml	16	78
			364

SPARKLING

Hakkaisan “Awa” Fruity Aroma, Mild Sweetness, Refreshing & Crisp	360ml	BTL	75
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DESSERT

Tsukasabotan “Yama Yuzu Shibori” Crisp & Clean Citrus	720ml	GL	BTL
Choya Umeshu Plum Wine	750ml	12	60
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			50

HOT SAKE

Ozeki “California” Extra Dry		SM	LRG
		14	19

BLUE RIBBON SAKE FLIGHT 35

Blue Ribbon Junmai, Ginjo & Daiginjo

BEERS

Asahi “Super Dry” Lager	10oz Draft	8
Sapporo “Premium” Lager	10oz Draft	8
Orion Okinawan Lager	10oz Draft	9
Echigo “Koshihikari” Rice Lager	12oz Bottle	10
Sapporo “Light” Lager	12oz Bottle	8
Yo-Ho “Sorry Umami IPA” Brewed with Bonito	12oz Can	12
Yo-Ho “Suiyoubi No Neko” Belgian White Ale	12oz Can	12
Hitachino Nest “Yuzu Lager”	12oz Can	12

COCKTAILS

HOUSE SPECIALS

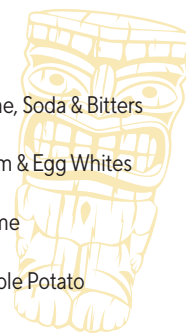
Do Vodka, Elderflower, Ginger, Shiso, Orange, Lemon & Soda	17
Ka Tequila, Yuzu, Vanilla Bean, Lime, Habanero & Li Hing Salt	18
Ooh Mami Tequila, Mango, Ginger, Lemon, Smoked Maldon Salt & Umami Bitters	18
Matcha Fizz* Gin, Heavy Cream, Lemon, Matcha, Rose Water & Egg Whites	19
Kin* Japanese Rice Whiskey, Jasmine Pearls, Calpico, Lemon & Egg Whites	19
Sui Japanese Gin, Bitter Bianco & Nori Infused Sweet White Vermouth	18
Getsu Japanese Blended Whisky, Demerara Sugar & Bitters	19

BLUE RIBBON CLASSICS

John Daly Vodka, Cold Brew Tea, Lemon & Honey	16
Lychee Martini Vodka, Lychee Puree & Chambord	17
Yuzu Margarita Tequila, Yuzu, Orange Juice & Honey	16
Ginza Tequila, Gin, Cucumber, Lime & Honey	17
Freddy Kreuger Mezcal, Ginger Liqueur, Honey, Lemon & Habanero	17
Sake-Tini Vodka, Blue Ribbon Nama Genshu & Cucumber	16

ISLAND INSPIRED

Westside Sling	18
Gin, Pineapple, Cherry Herring, Triple Sec, Dom Benedictine, Lime, Soda & Bitters	
Mai Mai Mai*	19
House Rum Blend, Orgeat, Triple Sec, Lime, Spiced Hibiscus Foam & Egg Whites	
Angel’s Vice <i>Make it a Fish Bowl for Two</i> 28	18
House Rum Blend, Toasted Coconut, Pineapple, Strawberry & Lime	
Kobe Colada <i>Make it a Fish Bowl for Two</i> 29	19
House Rum Blend, Toasted Coconut, Pineapple & Okinawan Purple Potato	



MOCKTAILS

Tea & Tonic Matcha, Rose Water, Cucumber & Tonic	8
Shiso-No-Jito Lime & Yuzu Soda, Shiso, Cucumber & Salt	9
Bubbly Strawberry Yuzu, Strawberry, Mint & Soda	8



JAPANESE WHISKY



Akashi Blended	16	Nikka Coffey Grain	24
Akashi Single Malt	31	Nikka Coffey Malt	28
Akashi Sherry Cask	51	Nikka Taketsuru Pure Malt	30
Suntory Toki	16	Nikka Miyagykio Single Malt	31
Suntory AO World Blend	22	Nikka Yoichi Single Malt	31
Hibiki Harmony	29	Nikka Days	19
Hibiki Harmony Blossom	61	Nikka From The Barrel	25
Kikori Rice Whiskey	16	Ichiro’s Chichibu The Floor Malted	34
Mars Shinshu “Iwai Tradition”	19	Kaiyo The Peated Mizunara Oak	38

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WINE SPARKLING

Avinyo Cava, Reserva Brut, Penedes, Spain NV	GL	BTL
	15	55
Joseph Cattin, Cremant d’Alsace Brut Rose, Alsace, France NV	14	54
Bueyes, Brut Nature, Gran Reserva, Uco Valley, Argentina 2021		83
Pierre Gimmonet, Belles Annees, Cote de Blancs, France NV		107
Gaston Chiquet, Brut Rose, Vallee de la Marne, France NV		140

WHITE

Barbara Ohlzelt Gruner Veltliner, Leader, Kampstal, Austria 2021 1L	GL	BTL
	55	
Lieu Dit Sauvignon Blanc, Santa Barbara, CA 2021	17	64
Domaine Chatelain de Oliveira Chablis, Puligny Montrachet, France 2022	19	76
Domaine Serge Laloue Sancerre, Marie Du Lac, Loire Valley, France 2020		74
Red Newt Cellars Riesling, Circle, Finger Lakes, NY 2020	14	50
Thornicher Ritsch Kabinett Riesling, Monster, Mosel, Germany 2020		83
Robert Sinskey Pinot Gris Blend, Abraxas Vin De Terroir, Carneros, CA 2013		89
Circa Pinot Grigio, Veneto, Italy 2020		45
Gros Ventre Chenin Blanc, Sonoma Coast, CA 2020		74
Presqu’ile Chardonnay, Santa Barbara, CA 2022		73
Brack Mountain Chardonnay, Bench, Sonoma County, CA 2021	16	64
Kanpai Chardonnay, Aki No Mori, Napa Valley, CA 2018		87
Brand Electric Chardonnay Blend, Acid Test, Pfalz, Germany 2021		53

ORANGE

Longavi Moscatel, Glup! Naranjo, Itata Valley, Chile 2022	GL	BTL
	15	60
James Rahn Pinot Gris, Willamette Valley, Oregon 2021		62
Echeverria Sauvignon Blanc, No Es Pituko Orange, Molina, Chile 2022		57
Field Recordings Chenin Blanc Blend, Skins, Central Coast, CA 2022		52

ROSE

Domaine Coussin, La Croix du Prieur, Cotes de Provence, France 2022	GL	BTL
	15	58
Ameztoi Txakolina, Rubentis Rose, Basque Country, Spain 2021		66
Presqu’ile Pinot Noir, Santa Barbara, CA 2021		68

CHILLED RED

Where’s Linus? Petite Sirah, Chillable Red, Mendocino County, CA 2021	GL	BTL
	52	
Las Jaras Zinfandel Blend, Glou Glou, Mendocino County, CA 2022		54
Sebastien David Cabernet Franc, Hurluberlu, Loire Valley, France 2021	16	62
Argatia Winery Xinomavro Blend, Haroula Red, Naoussa, Greece 2018		49
J Brix Syrah, La Belle Reveuse, San Luis Obispo, CA 2019		61

RED

D. Ventura Mencia, Vina Caneiro, Ribera Sacra, Galicia 2015	GL	BTL
	57	
Folk Tree Pinot Noir, Village Series, CA 2018	14	54
My Pretty Pinot Pinot Noir, Monterey County, CA 2019		67
La Combe Grisard Gevrey-Chambertin, Champs Franc, Burgundy, France 2018		180
Abete Maximo Garnacha, Guerinda Tres Partes, Santa Ynez Valley, CA 2019	15	58
Railsback Freres Rouge Blend, Comme Vous Voules, Santa Ynez Valley, CA 2019		86
Monte Bernardi, Retromarcia, Chianti Classico, Italy 2021		72
San Polino, Rosso di Montalcino, Brunello di Montalcino, Italy 2019		94
Scholium Project Zinfandel, FTP-Z, Lodi, CA 2018		72
Scholar & Mason, Cabernet Sauvignon, Napa Valley, CA 2016	18	72
Kanpai Cabernet Sauvignon, Hi No Tori, Napa Valley 2017		102

SOFT DRINKS

Bottled Water Sparkling or Still 1L	9	Matcha Tea Iced or Hot	4
Fountain Drinks	5	Hot Tea	4
Coke, Diet Coke, Sprite, Ginger Ale, Tonic		Ginger Lemon, Moroccan Mint or Jasmine	
Juices	5	Yuzu Lemonade Yuzu, Honey	5
Orange, Pineapple, Grapefruit, Cranberry		Hapa Palmer Iced Matcha & Yuzuade	5
Ramune Original or Strawberry	6	Ginger Beer	6
Fever Tree Lime & Yuzu Soda	4.5	Ginger Syrup, Lime, Honey & Soda	