

## APPETIZERS

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

## MAINS

<b>Spicy Seafood Udon Soup</b> Salmon, Shrimp, Scallop & Crabstick	31
<b>Oxtail Udon Soup</b> Daikon & Shiitake	26
<b>Unadon</b> Broiled Freshwater Eel Over Rice & Takuan	32
<b>6oz Seared Pacific King Salmon*</b> Teriyaki Sauce	34
<b>10oz Ribeye*</b> Teriyaki Sauce	43
<b>6oz Filet Of Beef*</b> Truffle Teriyaki	48
<b>Oxtail Fried Rice</b> Shiitake, Daikon & Bone Marrow Omelet	36
<b>Wagyu Fried Rice</b> Chicharrones, Asparagus, Crispy Shiitake & Poached Egg	52
<b>Fried Rice</b> Shredded Egg	
with Mixed Vegetables	25
with Chicken	31
with Shrimp	34

## KAGOSHIMA A5 WAGYU

<b>2oz Wagyu Shikaku*</b> Garlic Oil & Truffle Salt	40
<b>4oz Japanese A5 Wagyu*</b> Daikon & Ponzu	85
<b>8oz Japanese A5 Wagyu*</b> Daikon & Ponzu	140

## SIDES

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



SCAN CODE FOR

TODAY'S SPECIALS



# SUSHI & SASHIMI

## TAISEIYO ATLANTIC OCEAN

<b>Sake*</b> Salmon	14
<b>Ikura*</b> Salmon Roe	15
<b>Kurodai*</b> Black Snapper	13
<b>Tamago</b> Sweet Egg Omelette	11
<b>Hon Maguro*</b> Blue Fin Tuna	19
<b>Chu-Toro*</b> Blue Fin Medium Fatty Tuna	23
<b>O-Toro*</b> Blue Fin Fatty Tuna	MP
<b>Kanikama</b> Crabstick	9
<b>Kani</b> Dungeness Crab	16
<b>Taraba Gani</b> King Crab	MP

## TAIHEIYO PACIFIC OCEAN

<b>Hamachi*</b> Yellowtail	15
<b>Kanpachi*</b> Amberjack	14
<b>Binnaga*</b> Albacore	13
<b>Maguro*</b> Big Eye Tuna	14
<b>Madai*</b> Red Snapper	13
<b>Hirame*</b> Fluke	15
<b>Engawa*</b> Fluke Fin	13
<b>Unagi</b> Freshwater Eel	12
<b>Ebi</b> Cooked Shrimp	11
<b>Hotate*</b> Sea Scallop	13
<b>Masago*</b> Smelt Roe	13
<b>Uni*</b> Sea Urchin	MP
<b>Madai &amp; Uni*</b> Sashimi with Caviar, Shiso & Ponzu	30
<b>A5 Wagyu*</b> Yuzu Kosho	34

## OMAKASE

Chef's Special Selection

<b>8pc Sushi*</b>	MP
<b>18pc Sashimi*</b>	MP

## SUSHI BAR SPECIALS

<b>Hamachi Usuzukuri*</b> Ponzu, Serranos & Togarashi	28
<b>Kanpachi Usuzukuri*</b> Yuzu Kosho & Ponzu	26
<b>Kurodai Carpaccio*</b> Yuzu Kosho, Truffle Ponzu & Cherry Tomato	24
<b>Salmon Carpaccio*</b> Truffle Ponzu, Cherry Tomato & Sea Salt	25
<b>Binnaga Tataki*</b> Crispy Onions, Ponzu & Garlic Aioli	25
<b>Yuzu Hirame*</b> Ponzu, Yuzu Kosho, Olive Oil & Sea Salt	25
<b>Sashimi Trio*</b> Salmon, Yellowtail & Albacore	25
<b>Cucumber Sunomono</b> Ponzu & Sesame Seeds	11
<b>King Crab Sunomono</b> Cucumber, Ponzu & Sesame Seeds	MP
<b>Spicy Tuna Crispy Rice*</b> Avocado & Truffle Eel Sauce	24
<b>Hakozushi Style Box Sushi*</b> 6pc Choice of Salmon or Tuna with Avocado	29

## MAKI SPECIALS CUT ROLLS

<b>Baked Crab Handroll</b> Dungeness Crab & Soy Paper	22
<b>The Grove Handroll*</b> Toro, Uni, Ikura & Shiso	28
<b>Blue Ribbon Roll*</b> King Crab, Shiso & Caviar	MP
<b>Spicy Tuna &amp; Tempura Flakes*</b> Cucumber	18
<b>Sakana San Shu*</b> Salmon, Yellowtail, Tuna & Scallions	18
<b>Ebi Tempura*</b> Shrimp Tempura, Masago, Avocado & Sprouts	16
<b>Spicy Crab*</b> Blue Crab, Spicy Masago & Shiso	22
<b>Sake &amp; Sake Kawa*</b> Salmon, Salmon Skin, Gobo, Masago & Scallions	27
<b>Tiger Roll*</b> Shrimp Tempura, Spicy Tuna, Avocado, Masago & Sprouts	25
<b>Karai Kaibashira*</b> Scallop, Spicy Masago & Scallions	19
<b>Niji*</b> Seven Color Rainbow Roll	29
<b>Dragon*</b> Eel, Avocado, Masago, Sprouts & Sesame Seeds	24
<b>Sake Ikura*</b> Salmon & Salmon Egg	20
<b>Yuzu Hama*</b> Yellowtail & Yuzu Kosho	16
<b>Negi Toro*</b> Chopped Toro & Scallions	22
<b>Negi Hama*</b> Chopped Yellowtail & Scallions	15
<b>California*</b> Avocado, Cucumber & Masago	
with Kanikama Crabstick	11
with Kani Dungeness Crab	22
with Taraba Gani King Crab	MP

## YASAI VEGETABLE ROLLS

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

## EXTRA ROLL ADD ONS

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

## CHEF'S CHOICE PLATTERS

<b>Chirashi*</b> Assorted Sashimi Over Sushi Rice	37
<b>Sushi*</b> 7pc Sushi & Choice of 1 Roll	38
<b>Sushi Deluxe*</b> 10pc Sushi & Choice of 1 Roll	48
<b>Sashimi*</b> 12pc Sashimi	40
<b>Sashimi Deluxe*</b> 18pc Sashimi	49
<b>Sushi &amp; Sashimi Combo*</b> 9pc Sashimi, 6pc Sushi & Choice of 1 Roll	52
<b>Blue Ribbon Platter</b> (2-4 people)	260

\*Items may be raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server of any food allergies.

# SAKE

## JUNMAI

<b>Blue Ribbon “True Brew”</b> Light Fruit & Dry	500ml	GL	BTL
<b>Heavensake “Konishi”</b> Bright, Savory & Toast Notes	720ml	18	74
<b>Otokoyama “Man’s Mountain”</b> Smooth, Light & Fruity	300ml		83
<b>Sohomare “Heart &amp; Soul”</b> Crisp, Balance of Umami & Acidity	720ml	16	82
<b>Suijin “Water God”</b> Full Body, Very Dry & Hint of Rice Flavor	300ml		28
<b>Hakkaisan “Tokubetsu”</b> Balanced, Elegant & Clean	300ml		23
<b>Nanbu Bijin “Southern Beauty”</b> Lively, Clean & Dry Finish	720ml	14	74

## JUNMAI GINJO

<b>Blue Ribbon “Special Brew”</b> Light, Smooth & Refreshing	500ml	GL	BTL
<b>Heavensake “Urakasumi”</b> Honeycomb, Cocoa & Balanced	720ml	19	74
<b>Heavensake “Sake Baby!”</b> Stone Fruit, Floral & Silky	300ml	109	
<b>Wakatake Onikoroshi “Demon Slayer”</b> Balanced, Fruity & Dry Finish	300ml		37
<b>Dewazakura Oka “Cherry Bouquet”</b> Hints of Cherry	720ml		39
<b>Dewazakura Dewasansan “Green Ridge”</b> Light, Smooth & Clean	720ml	16	81
<b>Kokuryu “Black Dragon”</b> Well Balanced & Hint of Caramel	720ml	16	83

## JUNMAI DAIGINJO

<b>Blue Ribbon “Premium Brew”</b> Medium Dry & Floral Aroma	500ml	GL	BTL
<b>Heavensake “Dassai”</b> Vibrant & Tropical	720ml	20	80
<b>Tedorigawa Kinka “Gold Blossom”</b> Balance of Sweet & Acidity	720ml		222
<b>Soto “Super Premium”</b> Refined, Delicate & Crisp	300ml	16	79
<b>Masumi Nanago “Seventh Heaven”</b> Elegant, Complex & Stone Fruit	720ml		53
<b>Ken “Sword”</b> Dry, Elegant & Hint of Mineral	720ml		241
<b>Shiragiku “Taiten”</b> Long, Dry Finish	720ml		189
<b>Tamanohikari “Brilliant Jade”</b> Stone Fruit & Silky Smooth	300ml		197
<b>Wakatake Onikoroshi “Demon Slayer”</b> Silky & Tropical	720ml	18	98

## NIGORI UNFILTERED

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

## NAMA UNPASTEURIZED/UNDILUTED

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

## SPARKLING

<b>Hakkaisan “Awa”</b> Fruity Aroma, Mild Sweetness, Refreshing & Crisp	360ml	BTL	75
-------------------------------------------------------------------------	-------	-----	----

## DESSERT

<b>Tsukasabotan “Yama Yuzu Shibori”</b> Crisp & Clean Citrus	720ml	GL	BTL
<b>Choya Umeshu</b> Plum Wine	750ml	12	60
		10	50

## HOT SAKE

<b>Ozeki “California”</b> Extra Dry		SM	LRG
		14	21

## BLUE RIBBON SAKE FLIGHT 35

Blue Ribbon Junmai, Ginjo & Daiginjo

# BEERS

<b>Asahi “Super Dry”</b> Lager	10oz Draft	9
<b>Sapporo “Premium”</b> Lager	10oz Draft	9
<b>Orion</b> Okinawan Lager	10oz Draft	10
<b>Echigo “Koshihikari”</b> Rice Lager	12oz Bottle	11
<b>Sapporo “Light”</b> Lager	12oz Bottle	9
<b>Yo-Ho “Sorry Umami IPA”</b> Brewed with Bonito	12oz Can	14
<b>Yo-Ho “Suiyoubi No Neko”</b> Belgian White Ale	12oz Can	14
<b>Hitachino Nest “Yuzu Lager”</b>	12oz Can	13

# COCKTAILS

## HOUSE SPECIALS

<b>Do</b> Vodka, Elderflower, Ginger, Shiso, Orange, Lemon & Soda	18
<b>Ka</b> Tequila, Yuzu, Vanilla Bean, Lime, Habanero & Li Hing Salt	18
<b>Ooh Mami</b> Tequila, Mango, Ginger, Lemon, Smoked Maldon & Umami Bitters	19
<b>Matcha Fizz*</b> Gin, Heavy Cream, Lemon, Matcha, Rose Water & Egg Whites	19
<b>Ume Spritz</b> Shiso Infused Vodka, Umeboshi, Sparkling Wine, Lemon & Wakamomo	18
<b>Kin*</b> Japanese Rice Whiskey, Jasmine Pearls, Calpico, Lemon & Egg Whites	20
<b>Sui</b> Nori Infused Japanese Gin, Bitter Bianco & Sweet White Vermouth	19
<b>Getsu</b> Japanese Blended Whisky, Demerara Sugar & Bitters	20

## BLUE RIBBON CLASSICS

<b>John Daly</b> Vodka, Cold Brew Tea, Lemon & Honey	17
<b>Lychee Martini</b> Vodka, Lychee Puree & Chambord	17
<b>Yuzu Margarita</b> Tequila, Yuzu, Orange Juice & Honey	17
<b>Ginza</b> Tequila, Gin, Cucumber, Lime & Honey	18
<b>Freddy Kreuger</b> Mezcal, Ginger Liqueur, Honey, Lemon & Habanero	18
<b>Sake-Tini</b> Vodka, Blue Ribbon Nama Genshu & Cucumber	18

## ISLAND INSPIRED

<b>Westside Sling</b>	18
Gin, Pineapple, Cherry Herring, Triple Sec, Dom Benedictine, Lime, Soda & Bitters	
<b>Mai Mai Mai*</b>	19
House Rum Blend, Orgeat, Triple Sec, Lime, Spiced Hibiscus Foam & Egg Whites	
<b>Angel’s Vice</b> <i>Make it a Fish Bowl for Two</i> 31	19
House Rum Blend, Toasted Coconut, Pineapple, Strawberry & Lime	
<b>Kobe Colada</b> <i>Make it a Fish Bowl for Two</i> 31	19
House Rum Blend, Toasted Coconut, Pineapple & Okinawan Purple Potato	

## MOCKTAILS

<b>Tea &amp; Tonic</b> Matcha, Rose Water, Cucumber & Tonic	8
<b>Shiso-No-Jito</b> Lime & Yuzu Soda, Shiso, Cucumber & Salt	9
<b>Bubbly Strawberry</b> Yuzu, Strawberry, Mint & Soda	8

# WINE

<b>SPARKLING</b>	GL	BTL
Avinyo Cava, Reserva Brut, Penedes, Spain NV	16	61
Joseph Cattin, Cremant d’Alsace Brut Rose, Alsace, France NV	15	55
Bueyes, Brut Nature, Gran Reserva, Uco Valley, Argentina 2021		92
Pierre Gimmonet, Belles Annees, Cote de Blancs, France NV		110
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 Ynez Valley, CA 2022	17	75
Domaine Chatelain de Oliveira Chablis, Puligny Montrachet, France 2022	20	89
Domaine Serge Laloue Sancerre, Marie Du Lac, Loire Valley, France 2022		82
Weingut Spreitzer, Riesling 101, Rheingau, Germany 2021	16	64
Thornicher Ritsch Kabinett Riesling, Monster, Mosel, Germany 2020		88
Robert Sinskey Pinot Gris Blend, Abraxas Vin De Terroir, Carneros, CA 2013		89
Cantina de Pra Pinot Grigio, Treviso, Italy 2022		52
Gros Ventre Chenin Blanc, Sonoma Coast, CA 2020		74
Brack Mountain Chardonnay, Bench, Sonoma County, CA 2021	17	69
Kanpai Chardonnay, Aki No Mori, Napa Valley, CA 2018		91
Brand Electric Chardonnay Blend, Acid Test, Pfalz, Germany 2021		53

## ORANGE

Longavi Moscatel, Glup! Naranjo, Itata Valley, Chile 2022	GL	BTL
	16	64
James Rahn Pinot Gris, Willamette Valley, Oregon 2021		62
Echeverria Sauvignon Blanc, No Es Pituko Orange, Molina, Chile 2022		50
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
	16	60
Ameztoi Txakolina, Rubentis Rose, Basque Country, Spain 2021		71
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 2022	16	70
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 2020	15	59
My Pretty Pinot Pinot Noir, Monterey County, CA 2019		67
Domaine Genot-Boulangier, Bourgogne Rouge, Burgundy, France 2021		161
Abete Maximo Garnacha, Guerinda Tres Partes, Navarro, Spain 2021	16	62
Railsback Freres Rouge Blend, Comme Vous Voules, Santa Ynez Valley, CA 2019		86
Monte Bernardi, Retromarcia, Chianti Classico, Italy 2021		74
San Polino, Rosso di Montalcino, Brunello di Montalcino, Italy 2019		94
Scholium Project Zinfandel, FTP-Z, Lodi, CA 2018		72
Matias, Cabernet Sauvignon, Napa Valley, CA 2022	20	84
Kanpai Cabernet Sauvignon, Hi No Tori, Napa Valley 2017		102

## SOFT DRINKS

<b>Bottled Water</b> Sparkling or Still 1L	9	<b>Matcha Tea</b> Iced or Hot	5
<b>Fountain Drinks</b>	5	<b>Hot Tea</b>	5
Coke, Diet Coke, Sprite, Ginger Ale, Dr Pepper		Ginger Lemon, Moroccan Mint or Jasmine	
<b>Juices</b>	5	<b>Yuzu Lemonade</b> Yuzu & Honey	5
Orange, Pineapple, Grapefruit or Cranberry		<b>Hapa Palmer</b> Iced Matcha & Yuzuade	5
<b>Ramune</b> Original or Strawberry	6	<b>Ginger Beer</b>	7
<b>Fever Tree</b> Lime & Yuzu Soda	5	Ginger Syrup, Lime, Honey & Soda	

\*Items may be raw or cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# JAPANESE WHISKY



<b>Akashi Blended</b>	17	<b>Nikka Coffey Grain</b>	26
<b>Akashi Single Malt</b>	31	<b>Nikka Coffey Malt</b>	29
<b>Akashi Sherry Cask</b>	51	<b>Nikka Taketsuru Pure Malt</b>	30
<b>Suntory Toki</b>	17	<b>Nikka Miyagykio Single Malt</b>	33
<b>Suntory AO World Blend</b>	23	<b>Nikka Yoichi Single Malt</b>	33
<b>Hibiki Harmony</b>	31	<b>Nikka Days</b>	21
<b>Hibiki Harmony Blossom</b>	61	<b>Nikka From The Barrel</b>	25
<b>Kikori Rice Whiskey</b>	17	<b>Ichiro’s Chichibu The Floor Malted</b>	34
<b>Mars Shinshu “Iwai Tradition”</b>	19	<b>Kaiyo The Peated Mizunara Oak</b>	38