

Appetizers

Miso Soup Dashi & Fresh Shiro Miso	6
Edamame Sea Salt / Spicy / Garlic +\$1	8
Shishito Peppers Teriyaki & Bonito Flakes	10
Wakame Seaweed & Sesame Dressing	8
Chef's Special Oshinko Seasonal Pickles	16
Tako Sunomono Octopus, Cucumber & Ponzu	13
Tuna Poke* Hawaiian Big Eye Tuna, Cucumber & Red Onion	18
Chilled Bean Sprouts Chili Paste & Scallion	8
Spicy Cucumber Sour Cream, Garlic & Habanero	8
Goma Ae Spinach & Sesame Dressing	8
Big Island Heart of Palm Carrot, Sake & Soy	11
Vegetable Flight Heart of Palm, Spicy Cucumber, Spicy Bean Sprouts & Sesame Spinach	19

Salads

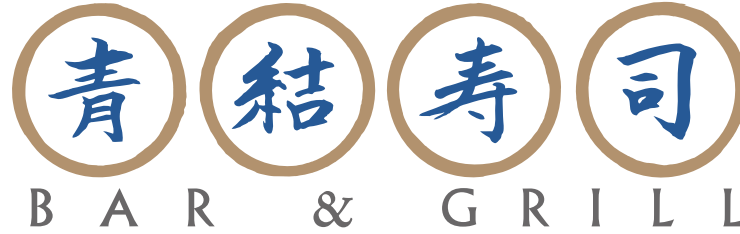
House Salad Avocado, Carrot & Ginger Dressing	12
Mizuna & Asian Pear Cranberries & Poppyseed Dressing	15
Tofu & Seaweed Ginger Ponzu & Soy	11
Kale & Quinoa Salad Hijiki & Yuzu Vinaigrette	14

Sushi Special *

Crispy Rice Spicy Tuna, Avocado, Truffle Oil & Eel Sauce	21
Chirashi Chef's Special Sashimi Over Rice	28
Ise Ebi Sashimi 11/4 lbs. Maine Lobster Tail Sashimi	46
Red Rock Sushi Platter Blue Ribbon Roll, Wagyu, Uni & Otoro	75
Blue Ribbon Platter Very Special Platter for 4	180

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

BLUE RIBBON SUSHI



Mitsui's Omakase* 85
4 Course Chef's Tasting



Kitchen Specials

"Blue Ribbon Style" Fried Chicken 30
Wasabi Honey

Saikyoyaki 24

Miso Marinated Chilean Sea Bass

Salt & Pepper Calamari 16

Shishito & Sweet Chili Mayo

Half Rack Duroc Pork Ribs 28

Black Vinegar Glaze, Crispy Rice & Bacon Bits

Baked Stuffed Lobster 30/58

Half or Whole 2lb Maine Lobster & Miso Butter

Pu Pu Platter 22

Pork Rib, Fried Chicken Wing, Shrimp Skewer,
Scallop Skewer & Beef Skewer

Oxtail Fried Rice 28

Braised Oxtail, Daikon, Shiitake,
Bone Marrow & Egg

Vegetable Fried Rice* 21

Mixed Vegetables, Mushrooms
& Fried Poached Egg

Teppanyaki

Asparagus Lemon & Macadamia	8
Eggplant Sweet Miso	8
Pork Belly Skewer Upland Cress & Pickled Onion	8
Sea Scallops Skewer* Sesame & Miso	12
Tiger Shrimp Skewer Tomatillo Jalapeno Salsa	13
Wagyu Beef Tongue Daikon, Shiitake & Truffle Teriyaki	22
Chicken Thigh Skewer Scallion	8
Kalbi Short Rib* Chili, Cilantro & Cashew	16
Japanese A5 Wagyu* Truffle Sea Salt	38

Fryer

Okra & Cauliflower Sweet Chili & Saikyo Miso	12
Popcorn Shrimp Wasabi Mayo	18
Bucket O' Wings Chili Sauce & Wasabi Honey	6 for 18 or 12 for 34

Grill

Seared Pacific King Salmon Teriyaki* Bean Sprouts & Watercress	30
Roasted Half Chicken Okinawa Potato Mash, Asian Broccoli & Teriyaki Sauce	30
The Wagyu Burger* Snake River Farm Wagyu Beef, Napa Slaw, Tomato, Mizuna, Gruyere, Teriyaki Mayo & Fries	20
Big Kahuna Burger* Snake River Farm Wagyu Beef, Pork Belly, Fried Egg, Tomato, Mizuna, Cheddar, Teriyaki Mayo & Fries	26
9 oz. Spicy Tokyo Broil* Togarashi Marinated Skirt Steak & Wild Mushrooms	38
6 oz. Filet of Beef* Pepper Miso	36
4/8 oz. Japanese A5 Wagyu NY Strip* A5 Kagoshima, Japan - Daikon & Ponzu	120/225

Sides

Asparagus 11	Asian Broccoli 9
Wild Mushrooms 11	Okinawa Potato Mash 9
Brown Rice 4	French Fries 9

Maki special rolls *

California	
with Kanikama Crabstick	6
with Blue Crab Inside Out	12
with King Crab Inside Out	21
Spicy Tuna & Tempura Flakes Cucumber	12
Sake Kawa Salmon Skin	10
Blue Ribbon 1/2 Lobster, Shiso & Black Caviar	26
Yuzu Hama Yellowtail & Yuzu Pepper	10
Dragon Eel, Avocado & Radish Sprouts	19
Niji Seven Color Rainbow	21
Tiger Roll Fried Shrimp, Spicy Tuna & Avocado	22
Phoenix Roll Vegetables, Wrapped with Cucumber & Avocado	10
Karai Hotate Spicy Scallop & Smelt Roe	14
Sakana San Shu Yellowtail, Tuna & Salmon	15
Sake Ikura Salmon & Salmon Roe	15
Spicy Crab Roll Blue Crab & Shiso	13
Spicy Lobster Roll Cooked Lobster & Spicy Smelt Roe Mayo	16
Ebi Tempura Fried Shrimp, Radish Sprouts & Avocado	12

Yasai vegetable rolls

Yama Gobo Burdock Root	8
Sweet Potato Tempura	9
Asparagus	9
Shiitake Black Mushroom	9
Horenso Spinach	8
Oshinko	11
Natto Fermented Beans	8
Avocado	9
Spicy Avocado Crispy Rice	16

Extras

*Udama Egg +\$1.25 *Masago Smelt Roe +\$2 Avocado +\$1
Cucumber +\$1 Shiso Leaf +\$1 *Spicy Smelt Roe +\$1.5
Inside Out +\$1 Maki Roll +\$2 Handroll +\$1.5



Sushi

Sashimi

Taiheiyo pacific ocean *

2pc/order

Maguro Big Eye Tuna	10
Maguro Zuke Soy Marinated Tuna	10
Binnaga Albacore	8
Hamachi Yellowtail	10
Kanpachi Amberjack	10
Masu Sea Trout	10
Madai Japanese Red Snapper	8
Uni Sea Urchin	15
Unagi Fresh Water Eel	11
Anago Sea Eel	10
Ebi Cooked Shrimp	7
Tako Octopus	9
Sakura Dai Cherry Sea Bream	8
Kinmedai Golden Eye Perch	10
Hotate Sea Scallop	9
Mirugai Giant Clam	MP
Kurage Jellyfish	10
Masago Smelt Roe	8

Taiseiyo atlantic ocean *

2pc/order

Otoro Fatty Tuna	MP
Chu Toro Medium Fatty Tuna	14
Honmaguro Blue Fin Tuna	10
Sake Salmon	10
Yaki Sake Seared Miso Salmon	10
Ikura Salmon Roe	8
Hirame Fluke	9
Engawa Fluke Fin	9
Mushi Ise Ebi Cooked Lobster	11
Karai Ise Ebi Spicy Lobster & Egg Wrapper	11
Kanikama Crabstick	7
Kani Blue Crab	8
King Crab	16
Tamago Sweet Egg	7

Chef's Choice Platters *

Sushi Platter 7 Pieces & 1 Roll	29
Sashimi Platter 12 Pieces	30
Honoo Platter Assorted Spicy Gunkan & Rolls	28
Sushi Deluxe Platter 10 Pieces & 1 Roll	39
Sashimi Deluxe Platter 18 Pieces	40
Sushi-Sashimi Combination Platter 15 Pieces & 1 Roll	42

Usuzukuri & Tartare *

Uni Shooter	19
Ponzu, Masago, Quail Egg, Scallion & Blue Ribbon Sake	
Maguro Zuke Sashimi	20
Soy Marinated Tuna, Garlic Chips & Onion Ponzu	
Aji Sashimi	20
Japanese Horse Mackerel	
Hamachi Jalapeno	20
Yellowtail, Jalapeno, Togarashi & Ponzu	
Masu Usuzukuri	19
Sea Trout, Roast Tomato, Guava Smoked Sea Salt & Truffle Ponzu	
Kanpachi Usuzukuri	19
Amberjack, Daikon & Spicy Yuzu Ponzu	
White Fish Usuzukuri	17
Yuzu Pepper, Scallion & Ponzu	
Toro Tartare	22
Tuna Belly & Quail Egg	
Hamachi Tartare	18
Yellowtail & Quail Egg	

Japanese A5 Wagyu *

Sashimi or Sushi 2pc/order	22
Wagyu Tartare	38
Tamari, Quail Egg, Sesame Oil & Scallion	

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