



Blue Ribbon Sushi Bar & Grill
ALL MENU ITEMS SERVED FAMILY STYLE.

\$115/PERSON

Appetizers

EDAMAME

Steamed soy beans w/sea salt

WAKAME

Seaweed w/sesame dressing

KALE SALAD

Avocado, quinoa, cucumber, carrot, cilantro & yuzu miso dressing

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BONSAI TREE

Crabstick, avocado, masago wrapped in cucumber

FLUKE USUZUKURI

Thinly sliced fluke w/ spicy radish, scallions and ponzu

UNA KYU

Fresh water eel wrapped in cucumber

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LAMB CHOPS

Butternut squash puree & aka miso sauce

CRISPY RICE

Spicy tuna, avocado and eel sauce

ROASTED WILD MUSHROOMS

Sea Salt & Herbs

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Entrée

ATLANTIC SALMON

Grilled salmon fillet w/ sauteed bean sprouts, watercress & teriyaki sauce

FRIED CHICKEN "BLUE RIBBON STYLE"

W/ wasabi honey dipping sauce

VEGETABLE FRIED RICE

Carrot, wild mushroom, bean sprouts, ginger, cilantro, scallion, fried poached egg & chili usukuchi



\$150/person

Appetizers

HOUSE SALAD

Boston and iceberg lettuce, watercress, avocado, carrots, scallions & carrot ginger dressing

KALE SALAD

Shredded kale, avocado, quinoa, cucumber, carrot, cilantro & yuzu miso dressing

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KANPACHI USUZUKURI

Thinly sliced amberjack w/ yuzu pepper & yuzu ponzu

HAMACHI TATAKI

Yellowtail tartare w/ quail egg, shiso, scallions & aged tamari soy sauce

UNA KYU

Eel wrapped in cucumber

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GRILLED LAMB CHOPS

Butternut squash puree with aka miso sauce

GINDARA SAIKYOYAKI

Miso marinated black cod

IKA SHOGA

Sauteed squid with ginger, garlic & cilantro

POPCORN SHRIMP TEMPURA

W/ wasabi mayo

WILD MUSHROOM ROAST

W/ sea salt & herbs

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Entrée

BLUE RIBBON PLATTER

Chef's choice sushi, sashimi w/

Blue Ribbon roll (half lobster & black caviar)

Dragon roll (eel, radish sprouts & topped with avocado)

Sakana San Shu roll (yellowtail, tuna & salmon)