

## Appetizers

<b>Miso Soup</b> Dashi & Fresh Shiro Miso	6
<b>Edamame</b> Steamed Soybeans & Sea Salt	8
<b>Spicy Edamame</b> Togarashi Seasoning	8.5
<b>Wakame</b> Seaweed & Sesame Dressing	7.5
<b>Chef's Special Oshinko</b> Seasonal Pickles	16.5
<b>Binnaga Special Sashimi</b>	
Albacore, Crispy Onion & Garlic Ponzu Aioli	16
<b>Aji Sashimi</b> Wild Japanese Horse Mackerel	19
<b>Sashimi Trio</b> Salmon, Albacore & Yellowtail	20
<b>Toro Tartare</b> Tuna Belly, Caviar & Quail Egg	19
<b>Cucumber Sunomono</b> Cucumber & Ponzu Sauce	9
<b>Tako Sunomono</b> Octopus, Cucumber & Ponzu	13
<b>Chilled Bean Sprouts</b> Chili Paste & Scallion	9
<b>Spicy Cucumber</b> Sour Cream, Garlic & Habanero	8
<b>Goma Ae</b> Spinach & Sesame Dressing	8.5
<b>Big Island Heart of Palm</b> Carrot, Sake & Soy	9.5
<b>Vegetable Flight</b> Heart of Palm, Cucumber, Sprouts & Spinach	18

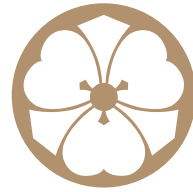
## Salads

Add salmon or shrimp \$9, add steak \$11

<b>House Salad</b> Avocado, Carrot & Ginger Dressing	12
<b>Mizuna &amp; Asian Pear</b> Cranberries & Poppyseed Dressing	15
<b>Tofu &amp; Seaweed</b> Ginger Ponzu & Soy	9
<b>Kale &amp; Quinoa Salad</b> Hijiki & Yuzu Vinaigrette	14

## Mains

<b>*4 / 8 oz. Japanese A5 Wagyu New York Strip</b> 64/115
A5 Kagoshima, Japan - Daikon & Ponzu
<b>*10 oz. Prime Rib Eye</b> 42
Teriyaki
<b>*6 oz. Filet Of Beef</b> 34
Black Truffle Sauce
<b>Seared Pacific King Salmon</b> 32
Crispy Shallots & Cauliflower Purée
<b>Blue Ribbon Style Fried Chicken</b> 29
Wasabi Honey
<b>Mussels &amp; Clams</b> 30
Dashi Broth



BLUE RIBBON SUSHI

青結寿司

## Special Platters

**Bucket O' Wings**  
Chili Sauce & Wasabi Honey  
6 for 18  
12 for 34

**Hongki's Choice**  
Omakase (minimum per person)  
85

**Ise Ebi Sashimi**  
11/4 lbs. Maine Lobster Sashimi  
43.5

**The Palisades Platter**  
Lobster Sashimi, Wagyu, Uni & Otoro  
70

**Temaki Honnin**  
Traditional Home Style Hand Rolls  
35

**Blue Ribbon Special**  
Very Special Platter for 4  
200

## Sides

Asparagus 9 Bok Choy 9  
Wild Mushrooms 9 Brown Rice 3

## Teppan

<b>Shishito Peppers</b> Teriyaki & Bonito Flakes	11
<b>Asparagus</b> Lemon & Macadamia	8
<b>Eggplant</b> Sweet Miso	8
<b>Sea Scallops</b> Sesame & Miso	13
<b>Tiger Shrimp</b> Tomatillo Jalapeno Salsa	15
<b>Maine Lobster Tail</b> Miso Butter	22
<b>Chilean Sea Bass</b> Soy, Scallion & Ginger	19
<b>Chicken Thigh</b> Scallion	7.5
<b>Beef Filet</b> Wasabi	8.5
<b>Japanese A5 Wagyu</b> Truffle Salt	38

## Fryer

<b>Brussels and Nori</b> House Seasoning & Parmesan	14
<b>Heart of Artichoke</b> Brown Butter Aiolo & Parmesan	17
<b>Okra &amp; Cauliflower</b> Sweet Chili & Saikyo Miso	12
<b>Vegetable Tempura</b> Tempura Sauce	16
<b>Popcorn Shrimp</b> Wasabi Mayo	21
<b>Crispy Rice</b> Spicy Tuna, Avocado & Truffle Oil	19.5

## Lunch Specials

Served until 4pm

**Sashimi Lunch** 26

3 Pcs Of Tuna, 2 Pcs Of Yellowtail, Salmon & Whitefish Sashimi

**Sushi Lunch** 26

1 pc Each Nigiri of Tuna, Yellowtail, Whitefish, Salmon & Shrimp, Choice of 2 Rolls (Spicy Tuna, Salmon or Yellowtail)

**Salmon Teriyaki** 24

Watercress, Bean Sprouts & Brown Rice

**Garlic Shrimp** 26

Bok Choy & White Rice

**Tuna Poke Bowl** 24

Brown Rice, Wakame & Scallions

**Tofu "Steaks"** 18

Mizuna & Cabbage Salad with Cherry Tomatoes

**Chicken Teppan** 24

Mizuna & Cabbage Salad with Cherry Tomatoes

**Beef Filet Teppan** 27

Mizuna & Cabbage Salad with Cherry Tomatoes

## Maki special rolls

<b>California</b>	
<b>with Kanikama Crabstick</b>	7
<b>with Dungeness Crab Inside Out</b>	11.25
<b>with King Crab Inside Out</b>	21
<b>Spicy Tuna &amp; Tempura Flakes</b> Cucumber	11
<b>Sake Kawa</b> Salmon Skin	9.5
<b>Blue Ribbon</b> 1/2 Lobster, Shiso & Black Caviar	26.5
<b>Negi Hama</b> Yellowtail & Scallion	9.25
<b>Dragon</b> Eel, Avocado & Radish Sprouts	19
<b>Niji</b> Seven Color Rainbow	21
<b>Tiger Roll</b>	21
<b>Yasai</b> Mixed Vegetables	10
<b>Karai Kaibashira</b> Spicy Scallop & Smelt Roe	14.5
<b>Sakana San Shu</b> Yellowtail, Tuna & Salmon	13.5
<b>Sake Ikura</b> Salmon & Salmon Roe	15
<b>Sake &amp; Sake Kawa</b> Salmon & Salmon Skin	15.5
<b>Spicy Crab Roll</b> Dungeness Crab & Shiso	12.5
<b>Spicy Lobster Roll</b>	16
<b>Ebi Tempura</b> Fried Shrimp, Radish Sprouts & Avocado	12.5
<b>The Palisades Handroll</b> O-Toro, Uni, Ikura, and Shiso	18
<b>Baked Crab Handroll</b> Dungeness Crab & Soy Paper	15

## Yasai vegetable rolls

<b>Yama Gobo</b> Small Burdock	8
<b>Norimaki</b> Squash	8
<b>String Bean</b>	8
<b>Asparagus</b>	8.5
<b>Shiitake</b> Black Mushroom	8.5
<b>Horenso</b> Spinach	8
<b>Ninjin</b> Carrot	8
<b>Avocado</b>	8.5
<b>Kyuri</b> Cucumber	8
<b>Natto</b> Fermented Beans	8

## Hakozushi box sushi

<b>Maguro Avocado</b> Tuna & Avocado	21
<b>Unagi Avocado</b> Eel & Avocado	23
<b>Sake Avocado</b> Salmon & Avocado	20
<b>Hamachi Shiitake</b> Yellowtail & Shiitake	22

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

## Sushi



## Sashimi

### Taiheiyo pacific ocean

2pc/order

<b>Binnaga</b> Albacore	8
<b>Uni</b> Sea Urchin	15
<b>Unagi</b> Fresh Water Eel	9
<b>Ebi</b> Cooked Shrimp	6
<b>Tako</b> Octopus	8
<b>Sakura Dai</b> Cherry Sea Bream	7
<b>Kaibashira</b> Sea Scallop	8
<b>Kinmadai</b> Golden Eye Snapper	10
<b>Masu</b> Sea Trout	10
<b>Maguro</b> Tuna	9
<b>Maguro Zuke</b> Soy Marinated Tuna	10
<b>Mirugai</b> Giant Clam	15
<b>Madai</b> Japanese Red Snapper	8
<b>Ike Jime Anago</b> Baby Sea Eel	10
<b>Kurage</b> Jellyfish	10
<b>Masago</b> Smelt Roe	6
<b>Hamachi</b> Yellowtail	9

### Taiseiyo atlantic ocean

2pc/order

<b>Sake</b> Salmon	8
<b>Yaki Sake</b> Seared Miso Salmon	9
<b>Hirame</b> Fluke	8
<b>Engawa</b> Fluke Fin	7
<b>Honmaguro</b> Blue Fin Tuna	10
<b>Mushi Ise Ebi</b> Cooked Lobster	10
<b>Ikura</b> Salmon Roe	8
<b>Kurodai</b> Black Snapper	7
<b>Karai Ise Ebi</b> Spicy Lobster & Egg Wrapper	11
<b>Kanpachi</b> Amberjack	9
<b>Kanikama</b> Crabstick	5
<b>King Crab</b>	12
<b>Kani</b> Dungeness Crab	8
<b>Tamago</b> Sweet Egg	5
<b>Chu Toro</b> Medium Fatty Tuna	14
<b>O Toro</b> Fatty Tuna	20

## Chef's Choice Platters

<b>Sushi Platter 7 Pieces</b>	30
Tuna, Salmon, Yellowtail, Albacore, Whitefish, ,Shrimp Silver Skin Fish & Choice Of 1 Roll (California, Tuna, Spicy Tuna, Or Cucumber)	
<b>Sashimi Platter 12 Pieces</b>	30
3 pcs of Tuna, Salmon, Yellowtail & Whitefish	
<b>Chirashi</b>	26
Chef's Special Sashimi Over Sushi Rice	
<b>Honoo</b>	28
Spicy Tuna Roll, Spicy Scallop Roll, Spicy Yellowtail Roll & 3 Pieces of Spicy Gunkan	
<b>Sushi Deluxe Platter</b>	40
10 Pieces Tuna, Salmon, Yellowtail, Albacore, Whitefish, Shrimp, Unagi, Silver Skin Fish & Choice Of 1 Roll (California, Tuna, Spicy Tuna, or Cucumber)	
<b>Sashimi Deluxe 18 Pieces</b>	40
3 pcs of Tuna, Salmon, Yellowtail, Albacore & Whitefish	
<b>Sushi-Sashimi Combination</b>	40
Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi & Choice Of 1 Roll (California, Tuna, Spicy Tuna, or Cucumber)	

## Usuzukuri & Carpaccio

<b>Black Snapper Carpaccio</b>	18
8 pc Black Snapper Sashimi, Yuzu, Kosher Truffle Oil, Olive Oil, Salt, Tomato & Asian Mix	
<b>Hamachi Usuzukuri</b>	19
8 pc Thin Sliced Hamachi, Ponzu Sauce, Jalapeno, Togarashi, Micro Cilantro	
<b>Kanpachi Usuzukuri</b>	19
8 pc Thin Sliced Kanpachi, Kanpachi Sauce, Asian Mix & Yuzu Kosher	
<b>Hamachi Carpaccio</b>	19
6 pc Thin Slice Seared Hamachi, Wasabi Root, Fresh Ginger, Scallion Jalapeno, Ponzu Sauce, Truffle Oil & Olive Oil Salt	
<b>Salmon Carpaccio</b>	16
6 pc Sliced Salmon, Tomato Asian Mix, Ponzu Sauce, Truffle Oil, Olive Oil & Sea Salt	
<b>Salmon Mango Carpaccio</b>	16
6 pc Sliced Salmon, Mango, Asian Mix, Yuzu Sauce, Olive Oil & Sea Salt	
<b>Yuzu Hirame</b>	17
Fluke with Yuzu Ponzu	

## Extras

\*Udama egg +\$1.25 \*Masago smelt roe +\$2 Avocado +\$1  
Kyuri cucumber +\$.75 Shiso mint leaf +\$1 \*Spicy Smelt Roe +\$1.5  
Inside Out +\$1 Maki roll +\$2 Temaki handroll +\$1.5