

Appetizers

Miso Soup Dashi & Fresh Shiro Miso	7.5
Edamame Steamed Soybeans & Sea Salt	8
Spicy Edamame Togarashi Seasoning	9
Wakame Seaweed & Sesame Dressing	8
Chef's Special Oshinko Seasonal Pickled Vegetables	16.5
Sashimi Trio Salmon, Albacore & Yellowtail	20
Toro Tartare Tuna Belly, Caviar & Quail Egg	23
Cucumber Sunomono Ponzu & Scallions	11
Tako Sunomono Octopus, Cucumber & Ponzu	15
Chilled Bean Sprouts Chili Paste & Scallions	9
Spicy Cucumber Sour Cream, Garlic & Habanero	8
Goma Ae Spinach & Sesame Dressing	9.5
Vegetable Flight Spicy Cucumber, Bean Sprouts, Spinach & Seaweed Salad	18
Broiled Kama Yellowtail or Amberjack	15

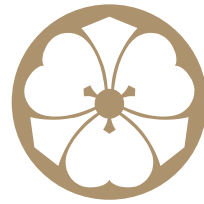
Salads

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

House Salad Avocado, Carrot & Ginger Dressing	13
Mizuna & Asian Pear Cranberries & Poppyseed Dressing	16
Tofu & Seaweed Ginger Ponzu & Soy	11
Kale & Quinoa Salad Hijiki & Yuzu Vinaigrette	15

Mains

*4 / 8 oz. Japanese A5 Wagyu New York Strip	75 125
A5 Kagoshima, Japan - Daikon & Ponzu	
*9 oz. Skirt Steak	32
Sliced Skirt Steak & Black Pepper Miso	
*6 oz. Filet Of Beef	39
Black Truffle Sauce	
Seared Pacific King Salmon	34
Brocolini & Rice +\$1 Brown Rice	
Blue Ribbon Style Fried Chicken	32
Wasabi Honey +\$12 White Meat Only	



BLUE RIBBON SUSHI

青結寿司

Special Platters

Hongki's Choice

Omakase (minimum per person)

90

The Palisades Platter

Seasonal Specialties

75

Vegetable Omakase

5pc Sushi, 1 Hakozushi & 1 Handroll

35

Blue Ribbon Special

Very Special Platter for 4

200

Sides

Asparagus 9	Brocolini 9
Wild Mushrooms 9	Brown Rice 3

Teppan

Shishito Peppers Teriyaki & Bonito Flakes	11
Asparagus Lemon & Macadamia	9
Eggplant Sweet Miso	9
Maine Lobster Tail Miso Butter	22
Chilean Sea Bass Soy, Scallion & Ginger	19
Scallop Miso Butter	15
Chicken Thigh Scallion	8.5
Beef Filet Truffle Teriyaki & Wasabi	9.5
Japanese A5 Wagyu Truffle Salt	38

Fryer

Brussels and Nori Fish Seasoning & Parmesan	14
Vegetable Tempura Tempura Sauce	18
Cauliflower Tempura Sweet Miso & Parmesan	14
Popcorn Shrimp Wasabi Mayo	21
Crispy Rice Spicy Tuna, Avocado & Truffle Oil	21
Bucket O' Wings Chili Sauce & Wasabi Honey	6 for 18 12 for 34

Lunch Specials

Served until 4pm

Sashimi Lunch 27

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

Sushi Lunch 27

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

Salmon Teriyaki 25

Watercress, Bean Sprouts & Brown Rice

Garlic Shrimp 27

Asparagus & White Rice

Jidori Chicken 24

Mizuna & Cabbage Salad with Cherry Tomatoes

Brown Rice Bowl

Hijiki, Mushrooms, Onion, & Cauliflower
with Tofu or Chicken \$24
with Shrimp or Beef \$26

Maki special rolls

California Roll	
with Kanikama Crabstick	10.5
with Dungeness Crab Inside Out	15
with King Crab Inside Out	21
Spicy Tuna & Tempura Flakes Cucumber	13
Blue Ribbon 1/2 Lobster, Shiso & Black Caviar	26.5
Negi Hama Yellowtail & Scallion	9.5
Dragon Eel, Avocado & Radish Sprouts	19
Niji Seven Color Rainbow	21
Tiger Roll Shrimp Tempura, Spicy Tuna, Avocado & Radish Spouts	21
Yasai Mixed Vegetables	10
Karai Kaibashira Spicy Scallop & Smelt Roe	15
Sakana San Shu Yellowtail, Tuna & Salmon	13.5
Sake Ikura Salmon & Salmon Roe	16
Spicy Crab Roll Dungeness Crab & Shiso	14.5
Spicy Lobster Roll	16
Ebi Tempura Fried Shrimp, Radish Sprouts & Avocado	14.5
Tanner Roll 2.0 Avocado, Cucumber, Cooked Salmon & Brown Rice	14
The Palisades Handroll O-Toro, Uni, Ikura, and Shiso	18
Baked Crab Handroll Dungeness Crab & Soy Paper	15

Yasai vegetable rolls

Yama Gobo Small Burdock	8
Norimaki Squash	8
String Bean	8
Asparagus	8.5
Shiitake Black Mushroom	8.5
Horenso Spinach	8
Avocado	9.5
Kyuri Cucumber	8
Natto Fermented Beans	8
Kerry Roll No Rice Handroll with Assorted Oshingko & Avocado	8
Tanner Roll Avocado & Cucumber w/ Brown Rice	8

Hakozushi box sushi

Maguro Avocado Tuna & Avocado	21
Unagi Avocado Eel & Avocado	23
Sake Avocado Salmon & Avocado	20
Hamachi Shiitake 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

Binnaga Albacore	9
Uni Sea Urchin	15
Unagi Fresh Water Eel	11
Ebi Cooked Shrimp	7
Tako Octopus	9
Sakura Dai Cherry Sea Bream	8
Kaibashira Sea Scallop	9
Kinmadai Golden Eye Snapper	10
Masu Sea Trout	10
King Salmon	12
Maguro Tuna	9
Maguro Zuke Soy Marinated Tuna	10
Mirugai Giant Clam	15
Madai Japanese Red Snapper	9
Anago Baby Sea Eel	10
Masago Smelt Roe	6
Hamachi Yellowtail	9
Live Botan Ebi	M/P

Taiseiyo atlantic ocean

2pc/order

Sake Salmon	9
Yaki Sake Seared Miso Salmon	10
Hon Maguro Blue Fin Tuna	10
Mushi Ise Ebi Cooked Lobster	10
Ikura Salmon Roe	9
Kurodai Black Snapper	8
Karai Ise Ebi Spicy Lobster & Egg Wrapper	11
Kanpachi Amberjack	10
Kanikama Crabstick	5
King Crab	12
Kani Dungeness Crab	8
Tamago Sweet Egg	5
Chu Toro Medium Fatty Tuna	14
O Toro Fatty Tuna	23
Wagyu A5 Japanese Beef	30

Chef's Choice Platters

Sushi Platter 7 Pieces	31
Tuna, Salmon, Yellowtail, Albacore, Whitefish, ,Shrimp & Choice Of 1 Roll (California, Tuna, Spicy Tuna, Or Cucumber)	
Sashimi Platter 12 Pieces	32
3 pcs of Tuna, Salmon, Yellowtail & Whitefish	
Chirashi	30
Chef's Special Sashimi Over Sushi Rice	
Honoo	28
Spicy Tuna Roll, Spicy Scallop Roll, Spicy Yellowtail Roll & 3 Pieces of Spicy Gunkan	
Sushi Deluxe Platter	42
10 Pieces Tuna, Salmon, Yellowtail, Albacore, Whitefish, Shrimp, Unagi & Choice Of 1 Roll (California, Tuna, Spicy Tuna, or Cucumber)	
Sashimi Deluxe 18 Pieces	44
Tuna, Salmon, Yellowtail, Albacore & Whitefish	
Sushi-Sashimi Combination	45
Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi & Choice Of 1 Roll (California, Tuna, Spicy Tuna, or Cucumber)	

Usuzukuri & Carpaccio

Black Snapper Carpaccio	19
8 pc Black Snapper Sashimi, Yuzu Kosho, Truffle Oil, Olive Oil, Sea Salt, Tomato, & Asian Mix	
Hamachi Usuzukuri	21
8 pc Thin Sliced Hamachi, Ponzu Sauce, Jalapeno, Togarashi, Micro Cilantro	
Kanpachi Usuzukuri	19
8 pc Thin Sliced Kanpachi, Kanpachi Sauce, Asian Mix & Yuzu Kosho	
Hamachi Carpaccio	21
6 pc Thin Sliced Seared Hamachi, Wasabi Root, Fresh Ginger, Scallion, Jalapeño, Ponzu Sauce, Truffle Oil, Olive Oil, & Hawaiian Volcano Sea Salt	
Salmon Carpaccio	21
6 pc Sliced Salmon, Tomato Asian Mix, Ponzu Sauce, Truffle Oil, Olive Oil & Sea Salt	
Salmon Mango Carpaccio	19
6 pc Sliced Salmon, Mango, Asian Mix, Yuzu Sauce, Olive Oil & Sea Salt	
Binnaga Special Sashimi	19
Albacore, Crispy Onion & Garlic Ponzu Aioli	

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