

## CRUDOS

- Cucumber Sunomono** 11  
Yuzu Ponzu
- Beef Tartare** 24  
Quail Egg & Whole Grain Mustard
- Tuna Poke** 29  
Sesame & Soy
- Toro Parfait** 38  
Bluefin Belly, Avocado,  
Sweet Cream & American  
Sturgeon Caviar

## BLUE RIBBON SUSHI & STEAK



## RAW BAR

- Jumbo Shrimp Cocktail** 26  
Wasabi Cocktail
- Lobster Cocktail** 36  
Yuzu White Cocktail
- West Coast Oysters** 28  
Sweet Onion Tosazu
- Plateau** 88  
Oysters, Shrimp & Lobster  
Cocktail & Sauces

## APPETIZERS



- Edamame** 9  
Sea Salt
- Miso Soup** 9  
Wakame, Tofu & Fresh Miso
- Beef Marrow** 19  
Oxtail and Truffle Teriyaki, Crispy Shiso  
& Toasted Challah
- Yaki Hama** 24  
Baked Clams, Miso & Scallion
- Shishito Peppers** 16  
Teriyaki & Bonito

- Baby Gem Salad** 19  
Bacon & Ginger Carrot Dressing
- Crispy Rice** 27  
Spicy Tuna, Avocado, Serrano & Eel Sauce
- Shrimp Tempura** 29  
Wasabi Mayo
- Radish Salad** 21  
Daikon, Salmon Skin, Wasabi Aioli & Nori
- Fried Chicken Wings** 21  
Wasabi Honey & Chili Sauce



## SUSHI PLATTERS

- Sushi** 7 Pieces Assorted Sushi & 1 Roll 36
- Sushi Deluxe** 10 Pieces Assorted Sushi & 1 Roll 44
- Sashimi** 12 Pieces Assorted Sashimi 41
- Sashimi Deluxe** 18 Pieces Assorted Sashimi 52
- Sushi-Sashimi Combination** 56  
Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi & 1 Roll

## SUSHI BAR SPECIALS

- Kanpachi Usuzukuri** Amberjack & Yuzu Pepper 29
- Hamachi Serrano** Thinly Sliced Yellowtail & Ponzu 29
- Maguro Zuke** Soy Marinated Tuna & Onion Ponzu 26
- Aji Sashimi** (Two Ways) 28  
Horse Mackerel, Oroshi & Ponzu / Fried Bones
- Uni Shooter** Oyster, Quail Egg & Ponzu 22

## MAKI

- California**  
with Kanikama Crabstick 11  
with Blue Crab Inside Out 16  
with Lobster Inside Out 29
- Spicy Tuna & Tempura Flakes** Cucumber 14.5
- Sake Kawa** Salmon Skin 12
- Blue Ribbon** 1/2 Lobster, Shiso & Black Caviar 32
- Dragon** Eel, Avocado & Radish Sprouts 23.5
- Spicy Crab Roll** Blue Crab & Shiso 17.5
- Karai Kaibashira** Spicy Scallop & Smelt Roe 19.5
- Sakana San Shu** Yellowtail, Tuna & Salmon 16
- Sake Ikura** Salmon & Salmon Roe 18
- Spicy Lobster Roll** 22.5
- Ebi Tempura** Shrimp, Radish Sprouts & Avocado 17
- Kaki Fry** Fried Oyster & Lettuce 21

## SUSHI & SASHIMI

### TAIHEIYO PACIFIC OCEAN

- Masu No Suke** King Salmon 11.25
- Sake Toro** Seared Salmon Belly 8
- Sake** Salmon 6.5
- Yaki Salmon** Seared 6.5
- Madai** Japanese Red Snapper 6
- Binnaga** Albacore 6.5
- Masago** Smelt Roe 6.25
- Kanikama** Crabstick 5
- Kani** Blue Crab 7
- Kaibashira** Sea Scallop 7.5
- Tako** Octopus 6
- Ebi** Cooked Shrimp 5.5
- Tamago** Sweet Egg 5.5
- Hokkaido Uni** Sea Urchin 18.5

### TAISEIYO ATLANTIC OCEAN

- O-Toro** Blue Fin Tuna Belly 18
- Chu-Toro** Medium Bluefin in Tuna Belly 16
- Maguro** Tuna 7
- Maguro Zuke** Soy Marinated Tuna 7.25
- Kanpachi** Amberjack 7.5
- Hamachi** Yellowtail 6.5
- Hamachi & Serrano Pepper** 6.75
- Ikura** Salmon Roe 7.5
- Hirame** Fluke 6.5
- Engawa** Fluke Fin 6.25
- Sawara** Spanish Mackerel 6
- Unagi** Fresh Water Eel 7.5
- Mushi Ise Ebi** Cooked Lobster 10
- Karai Ise Ebi** Spicy Lobster with Egg Wrapper 12

## EXTRAS

Avocado +\$2 Cucumber +\$1 Serrano +\$1 Shiso +\$1 Scallion +\$1 Kaiware +\$1 Spicy Masago +\$2



## CLASSICS

**The Wagyu Dog** 27  
Brioche Bun, Katsu Mayo,  
Hot Mustard & Fries

**12oz Wagyu Smash Burger** 29  
House-Ground Wagyu Beef,  
Mustard, Mayo, BRS Steak Sauce  
& Fries

**Lobster Mac 'n' Miso** 44  
Dashi Cream

## CAVIAR

Served with Crispy Rice, Crème Fraîche,  
Chopped Onion & Chives

**30g Kaluga** 120

**30g Classic Ossetra** 125

**30g Imperial Ossetra** 225

**125g Kaviari "Transmontanus"** 395

## FRIED RICE TOBANYAKI

**Oxtail & Bone Marrow** 26  
Shitake, Daikon  
& Bone Marrow Omelette

**Garlic Shrimp** 22  
Radish Sprout & Onsen Egg

**Wild Mushrooms** 22  
Chef's Seasonal Vegetables  
& Onsen Egg

## MAINS

**Scottish Salmon**  
Teriyaki

**Big Island Kanpachi**  
Mushroom Dashi

**Alaskan King Crab**  
Black Truffle Crust

**Maine Lobster Teppan**  
Yaki Miso Butter

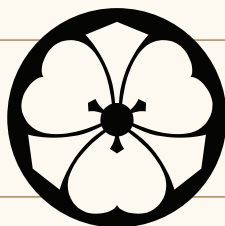
36 **32oz Sword Fish Steak (Family Style)** 88  
Shiso Chimichurri

41 **Double Cut Lamb Chops** 64  
Rosemary Miso Vinaigrette

72 **1/2 Roasted Chicken** 37  
Truffle Teriyaki

68 **Duroc Pork Chop** 49  
Citrus Soy Glaze

**Blue Ribbon Platter**  
Chef's Choice Very Special Platter  
Sushi, Sashimi & Maki  
275



**Omakase**  
Toshi's Choice  
6 Pieces Sashimi & 9 Pieces Sushi  
125 per person

## STEAKS

Sauces: Wasabi Mustard, Ponzu & BRS Steak Sauce  
Hawaiian Smoked Kiawe Salt

### AMERICAN BEEF

*Cedar River Farms - Elite Prime*

**Steak Frites**  
The House Specialty  
10oz prime picanha and wagyu fat fries  
Served with yuzu mayo & miso pepper sauce

**8oz Filet Mignon**  
The Prized Cut  
Mild, lean and unctuous character  
Roasted and served with sancho butter

44 **14oz. NY Strip** 88  
The King of Steak House Steaks  
Hot seared in our 1000° broiler, finished with taré  
and sliced

72 **32oz Prime Bone in Ribeye** 190  
The Full Bodied Champ  
Our Cowboy Chop has a juicy and buttery  
flavor cooked in our 1000° broiler.

### DOMESTIC WAGYU

*Mishima Ranch Domestic Wagyu*

**4oz/8oz NY Strip**  
The Consummate Steak House Cut  
Well marbled & rich in flavor, tender & beefy

56/100 **8oz Skirt Steak** 52  
The Butcher's Favorite Cut  
An exceptionally flavorful steak with a robust and  
pleasing texture.

### JAPANESE WAGYU

*Miyazaki, Japan*

A5 Wagyu is known for its rich, buttery texture and complex flavor profile.  
It is often described as having "umami" flavor, which is highly prized in Japanese cuisine.

**2oz. Shikaku**  
Seared on our teppan grill, seasoned with smoked  
guava sea salt, sliced and topped with crispy garlic  
and scallion.

**4oz./8oz. Center Cut Ribeye**  
Seared on our teppan grill, this intensely marbled and  
decadent steak is sliced and served with ponzu.

48 **4oz. Miyazaki Beef Cap** 88  
The Chef's Prize Cut  
Seared on our teppan grill, this unique and  
prized steak is always the chef's favorite.  
Served with wasabi and Okinawan sea salt.

### SIDES

**Broccolini** 12  
**Creamed Spinach** 14  
**Roast Mushrooms** 18

**Tokyo "Street" Corn** 12  
**Nori Spiced Fries** 12  
**Wagyu Fat Fries** 13

**Tempura Onion Rings** 16  
**Truffle Mac** 18  
**Japanese Sweet Potato Mash** 14

### ADD-ONS

**Marrow Bone** 14 **Onsen Egg** 7 **1/2 Lobster** 31 **Truffle Butter** 9 **Shiso Chimichurri** 4  
**Truffle Teriyaki** 4 **Miso Pepper Sauce** 4