CRUDOS

Cucumber Sunomono 12
Yuzu Ponzu

Beef Tartare 26
Quail Egg
& Whole Grain Mustard

Tuna Poke 29
Sesame & Soy

Toro Parfait 38
Bluefin Belly, Avocado, Sweet Cream
& American Sturgeon Caviar

CAVIAR

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

30g Kaluga 120
30g Classic Ossetra 125
30g Imperial Ossetra 225

APPETIZERS

Edamame 13
Sea Salt

Miso Soup 9.5
Wakame, Tofu & Scallions

Beef Marrow 21
Oxtail Truffle, Crispy Shiso & Toasted Challah

Yaki Hama 27
Baked Clams, Miso & Scallion

Shishito Peppers 18
Teriyaki & Shaved Bonito

Baby Gem Salad 19
Bacon & Ginger Carrot Dressing

Crispy Rice 29
Spicy Tuna, Avocado, Serrano & Eel Sauce

Shrimp Tempura 29
Wasabi Mayo

Radish Salad 23
Salmon Skin, Wasabi Aioli & Nori

Fried Chicken Wings 23
Wasabi Honey & Chili Sauce

SUSHI PLATTERS

Sushi 7 Pieces Assorted Sushi & 1 Roll 39
Sushi Deluxe 10 Pieces Assorted Sushi & 1 Roll 47
Sashimi 12 Pieces Assorted Sashimi 44
Sashimi Deluxe 18 Pieces Assorted Sashimi 55
Sushi-Sashimi Combination 59
Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi
& Choice of 1 Roll

SUSHI BAR SPECIALS

Kanpachi Usuzukuri Amberjack & Yuzu Pepper 29.5
Hamachi Serrano Thin Sliced Yellowtail & Ponzu 29.5
Maguro Zuke Soy Marinated Tuna & Onion Ponzu 28.5
Aji Sashimi (Two Ways) 28.5
Horse Mackerel, Oroshi & Ponzu / Fried Bones
Uni Shooter Oyster, Quail Egg & Ponzu 23
Mixed Sunomono Seafood in Vinegar Sauce 21
Tako Sunomono Octopus In Vinegar Sauce 24

MAKI

California
with Kanikama Crabstick 12.5
with Blue Crab Inside Out 17.5
with Lobster Inside Out 29.5
Spicy Tuna & Tempura Flakes Cucumber 16.5
Sake Kawa Salmon Skin 12.5
Blue Ribbon 1/2 Lobster, Shiso & Black Caviar 38.5
Dragon Eel, Avocado & Radish Sprouts 25.5
Spicy Crab Roll Blue Crab & Shiso 19

Karai Kaibashira Spicy Scallop & Smelt Roe 20
Sakana San Shu Yellowtail, Tuna & Salmon 18.5
Sake Ikura Salmon & Salmon Roe 22.5
Spicy Lobster Roll 23
Ebi Tempura Shrimp, Radish Sprouts & Avocado 19
Kaki Fry Fried Oyster & Lettuce 21.5
Toro Taku Tuna Belly & Takuwan 19.5

SUSHI & SASHIMI

TAIHEIYO PACIFIC OCEAN

Masu No Suke King Salmon 11.25
Sake Toro Seared Salmon Belly 8
Sake Salmon 7
Yaki Salmon Seared 7
Madai Japanese Red Snapper 8.5
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 Tuna Belly 16
Maguro Tuna 7
Maguro Zuke Soy Marinated Tuna 7.5
Kanpachi Amberjack 7.5
Hamachi Yellowtail 7
Hamachi & Serrano Pepper 7
Ikura Salmon Roe 10
Hirame Fluke 6.5
Engawa Fluke Fin 6.25
Sawara Spanish Mackerel 6
Unagi Fresh Water Eel 8
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 Prime Smash Burger 34
House Ground Prime Beef,
White Cheddar, Special Sauce,
& Fries

BLUE RIBBON SUSHI & STEAK

青 結 寿 司

FRIED RICE TOBANYAKI

Oxtail & Bone Marrow 35
Shitake, Daikon
& Bone Marrow Omelette

Garlic Shrimp 35
Radish Sprout & Onsen Egg

Wild Mushrooms 31
Chef's Seasonal Vegetables
& Onsen Egg

MAINS

Scottish Salmon 39
Teriyaki

Chilean Sea Bass 58
Miso Beurre Blanc & Bok Choy

Double Cut Lamb Chops 68
Rosemary Miso Vinaigrette

1/2 Roasted Chicken 37
Truffle Teriyaki & Bok Choy

Duroc Pork Chop 49
Pork Belly Confit & Yuzu Slaw

Blue Ribbon Platter
Chef's Choice Very Special Platter
Sushi, Sashimi & Maki
300

STEAKS

Served with Wasabi Mustard, Hawaiian Smoked Kiawe Salt

AMERICAN BEEF

Cedar River Farms - Elite Prime

Steak Frites 48
The House Specialty
10oz prime picanha and wagyu fat fries
Served with miso pepper sauce

8oz Filet Mignon 72
The Prized Cut
Mild, lean and unctuous character
Roasted and served with sansho butter

14oz. NY Strip 92
The King of Steak House Steaks
Hot seared in our 1000° broiler, finished with taré and sliced. Served with Ponzu & BRS Steak Sauce.

32oz Prime Bone in Ribeye 190
The Full Bodied Champ
Our Cowboy Chop has a juicy and buttery flavor cooked in our 1000° broiler. Served with Ponzu & BRS Steak Sauce.

DOMESTIC WAGYU

Mishima Ranch Reserve

4oz/8oz NY Strip 58/108
The Consummate Steak House Cut
Well marbled & rich in flavor, tender & beefy

AUSTRALIAN WAGYU

Westholme Signature

8oz Skirt Steak 78
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 58
Seared on our teppan grill, seasoned with smoked guava sea salt, sliced and topped with crispy garlic and scallion.

4oz./8oz. Center Cut Ribeye 98/165
Seared on our teppan grill, this intensely marbled and decadent steak is sliced and served with ponzu.

4oz. Miyazaki Beef Cap 98
The Chef's Prize Cut
Seared on our teppan grill, this unique and prized steak is always the chef's favorite.
Served with ponzu.

SIDES

Baby Bok Choy 12
Miso Creamed Spinach 14
Roast Mushrooms 18

Nori Spiced Fries 12
Wagyu Fat Fries 13
Tempura Onion Rings 16

Truffle Mac 18
Japanese Sweet Potato Mash 14
Chili Garlic Brussels Sprouts 16

ADD-ONS

Marrow Bone 14 **Onsen Egg** 7
Truffle Teriyaki 4 **Miso Pepper Sauce** 4

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