



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



APPETIZERS

Edamame Sea Salt	9	Baby Gem Salad Bacon & Ginger Carrot Dressing	19
Miso Soup Wakame, Tofu & Scallions	9	Crispy Rice Spicy Tuna, Avocado, Serrano & Eel Sauce	27
Beef Marrow Oxtail Truffle, Crispy Shiso & Toasted Challah	19	Shrimp Tempura Wasabi Mayo	29
Yaki Hama Baked Clams, Miso & Scallion	24	Radish Salad Salmon Skin, Wasabi Aioli & Nori	21
Shishito Peppers Teriyaki & Shaved Bonito	16	Fried Chicken Wings Wasabi Honey & Chili Sauce	21

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 Chef's Choice of 9 pcs Sashimi, 6 pcs Sushi & Choice of 1 Roll	56

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) Horse Mackerel, Oroshi & Ponzu / Fried Bones	28
Uni Shooter Oyster, Quail Egg & Ponzu	22
Mixed Sunomono Seafood in Vinegar Sauce	18
Tako Sunomono Octopus In Vinegar Sauce	22

MAKI

California with Kanikama Crabstick	11	Karai Kaibashira Spicy Scallop & Smelt Roe	19.5
with Blue Crab Inside Out	16	Sakana San Shu Yellowtail, Tuna & Salmon	16
with Lobster Inside Out	29	Sake Ikura Salmon & Salmon Roe	18
Spicy Tuna & Tempura Flakes Cucumber	14.5	Spicy Lobster Roll	22.5
Sake Kawa Salmon Skin	12	Ebi Tempura Shrimp, Radish Sprouts & Avocado	17
Blue Ribbon 1/2 Lobster, Shiso & Black Caviar	38	Kaki Fry Fried Oyster & Lettuce	21
Dragon Eel, Avocado & Radish Sprouts	23.5	Toro Taku Tuna Belly & Takuwan	19
Spicy Crab Roll Blue Crab & Shiso	17.5		

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 Prime Smash Burger 32
House Ground Prime Beef,
White Cheddar, Special Sauce,
& Fries

BLUE RIBBON SUSHI & STEAK



FRIED RICE TOBANYAKI

Oxtail & Bone Marrow 29
Shitake, Daikon
& Bone Marrow Omelette

Garlic Shrimp 29
Radish Sprout & Onsen Egg

Wild Mushrooms 26
Chef's Seasonal Vegetables
& Onsen Egg

MAINS

Scottish Salmon
Teriyaki

Sword Fish Steak
Shiso Chimichurri

Double Cut Lamb Chops
Rosemary Miso Vinaigrette

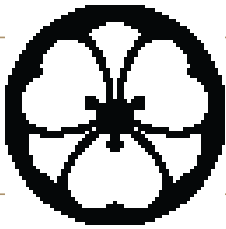
36 **1/2 Roasted Chicken**
Truffle Teriyaki & Bok Choy

38 **Duroc Pork Chop**
Citrus Soy Glaze

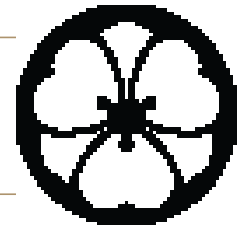
64

37

49



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



STEAKS

Served with Wasabi Mustard, 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 miso pepper sauce

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

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

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. Served with Ponzu & BRS Steak Sauce.

DOMESTIC WAGYU

Mishima Ranch Reserve

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

56/100

AUSTRALIAN WAGYU

Westholme Signature

8oz Skirt Steak 64
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 48
Seared on our teppan grill, seasoned with smoked
guava sea salt, sliced and topped with crispy garlic
and scallion.

4oz./8oz. Center Cut Ribeye 88/150
Seared on our teppan grill, this intensely marbled
and decadent steak is sliced and served with ponzu.

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 ponzu.

SIDES

Baby Bok Choy 12
Miso 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 **Shiso Chimichurri** 4
Truffle Teriyaki 4 **Miso Pepper Sauce** 4