

SAKE BY THE GLASS



BLUE RIBBON JUNMAI	<i>DRY, CRISPY & LEAN FRUIT AROMA</i>	11
BLUE RIBBON JUNMAI GINJO	<i>SMOOTH & REFRESHING</i>	13
BLUE RIBBON DAIGINJO	<i>LIGHT, REFINED & FLORAL</i>	15
BLUE RIBBON NIGORI	<i>CLOUDY, DRY & SUBTLE FRUIT FLAVOR</i>	13
NANBU BIJIN "SOUTHERN BEAUTY"	<i>LIVELY, CLEAN & DRY FINISH</i>	11
TAIHEIKAI "PACIFIC OCEAN"	<i>BRIGHT, HINT OF NUTS</i>	12
KOKURYU "BLACK DRAGON"	<i>MEDIUM BODY, HINT OF CARAMEL</i>	13
DEWAZAKURA "GREEN RIDGE"	<i>LIGHT, SMOOTH & CLEAN FINISH</i>	14
WAKATAKE ONIKOROSHI	<i>SILKY & TROPICAL</i>	15
TEDORIGAWA KINKA "GOLD BLOSSOM"	<i>SMOOTH & DELICATE</i>	14
DASSAI "CLOUD 50" NIGORI	<i>LIGHT CREAM & LIVELY, SEMI DRY</i>	11

WINE BY THE GLASS



SPARKLING	<i>AVINYO CAVA, BRUT RESERVA, PENEDES NV</i>	13
CHARDONNAY	<i>BODAN ROAN, LODI 2015</i>	12
RIESLING	<i>THE SEEKER, MOSEL 2014</i>	11
SAUVIGNON BLANC	<i>DOMAINE DU GRAND MOULIN, LOIRE VALLEY 2014</i>	12
ROSE	<i>LA CROIX DU PRIEUR, COTES DE PROVENCE, FRANCE 2015</i>	12
CABERNET SAUVIGNON	<i>PITCH, COLUMBIA VALLEY 2012</i>	12
PINOT NOIR	<i>PULL EIGHTY, WILLAMETTE VALLEY 2014</i>	13
SYRAH	<i>TENSLEY, "LITE", SANTA BARBARA 2014</i>	12

DRAFT & BOTTLED BEER



ASAHI OR SAPPORO	<i>JAPANESE LAGER</i>	11 OZ. DRAFT	8
COEDO KYARA	<i>INDIAN PALE LAGER</i>	11 OZ. DRAFT	10
COEDO BENIAKA	<i>SWEET POTATO LAGER</i>	11 OZ. BOTTLE	10
COEDO SHIRO	<i>HEFEWEIZEN</i>	11 OZ. BOTTLE	10
KOSHIHIKARI ECHICO	<i>JAPANESE RICE LAGER</i>	17 OZ. BOTTLE	15
SAPPORO LIGHT	<i>JAPANESE LAGER</i>	11 OZ. BOTTLE	7

LUNCH SPECIALS

11:30AM TO 5:00PM DAILY



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)

BLUE RIBBON BENTO BOX

TUNA POKE WITH TARO CHIPS,
SPICY TUNA CRISPY RICE & HOUSE SALAD

WITH A CHOICE OF

MISO BLACK COD	26
GRILLED SALMON TERIYAKI	24
GRILLED GARLIC SHRIMP	26
FRIED CHICKEN KARAAGE	24

BLUE RIBBON KATSU DON

RICE BOWL WITH
DAIKON, CILANTRO & KATSU SAUCE

WITH A CHOICE OF

FRIED CHICKEN KATSU	20
FRIED PORK KATSU	20

BROWN RICE, OR SUSHI RICE SUBSTITUTION \$1

SAKANA DON 20

SASHIMI OVER RICE, CHOICE OF TUNA OR SALMON
WAKAME & SPICY BEAN SPROUTS ON THE SIDE

BROWN RICE, OR SUSHI RICE SUBSTITUTION \$1

CHIRASHI BOWL 19

DICED SASHIMI ASSORTMENT OVER SUSHI RICE
WITH HOUSE SALAD & TARO CHIPS

TUNA POKE BOWL 20

GREEN TEA SOBA NOODLES & SCALLIONS



