

Appetizers from the Sushi Bar

- Crispy Rice Spicy Tuna** 15
Buttered, pan fried crispy rice, topped with spicy tuna, wasabi mayo, and sweet soy
- Unagi Spring Roll** 12
Fresh water eel, asparagus, cucumber, avocado and fresh spring greens wrapped in rice paper and soy paper topped with our house ginger dressing
- Ahi Tartare** 12
Spicy tuna, pico de gallo, cilantro, citrus tobiko, seared tuna sashimi served in a citrus ponzu vinaigrette
- Crispy Tartare** 9
Spicy salmon and spicy tuna alternated on crispy wonton chips
- Puff Wrapped Ahi** 12
Spicy tuna, cream cheese, asparagus, avocado wrapped in fillo dough fried till crispy and topped with a creamy wasabi sauce and sweet soy
- Sunomono** 12
Shrimp, king crab, octopus, beets, carrots, daikon, Marinated in a sweet citrus vinaigrette
- Oyster/Uni Shooter** 5/6
Fresh shucked oyster or sea urchin, quail egg, pico de gallo, tangy ponzu sake sauce
- Tuna Flight** 15
Big eye tuna, super white tuna, albacore tuna sashimi
- Dragon Fire** 11
A riceless roll with soft shell crab, eel and asparagus. Wrapped with fresh tuna then topped with red tobiko and chili oil
- Shiro Ahi Carpaccio** 9
Sesame encrusted seared super white tuna served between tomato slices in a citrus vinaigrette
- Yellow Tail Ponzu** 12
Six pieces of fresh yellow tail, sliced jalapeno, tangy ponzu sauce
- Dynamite** 9
Sushi rice wrapped with oba, fresh salmon and soy bean paper. Topped with spicy scallop and served in a tangy ponzu sauce
- Spring Spider** 11
A riceless roll soft shell crab, asparagus and mixed greens. Wrapped in a soy bean sheet and served in a ginger dressing
- Spicy Tuna Seaweed Salad** 12
Spicy tuna, seaweed wakame salad, avocado

From the Garden

Wakame	5
Marinated seaweed salad, spring greens, crispy wonton cup, in a citrus soy dressing	
Spinach Greens	6
Blanched spinach on a bed of spring greens, asparagus, sesame-tofu sauce	
House Greens	4
Spring greens, crispy wonton cup, creamy ginger dressing	
Cucumber Mint Salad	5
Cucumber ringlets, Japanese mint, crispy wonton cup, spring greens, creamy ginger dressing	

Appetizers from the Kitchen

Stuffed Mushrooms	7
Snow crab stuffed button mushrooms, panko crusted, spicy mayo, wasabi mayo	
Asparagus Beef Roll	9
Pan fried N.Y. Steak wrapped asparagus, house teriyaki sauce, tempura asparagus	
Panko Scallops	10
Panko encrusted scallops, house teriyaki sauce, tomato-basil in olive	
Crab Cakes	8
Minced snow crab & vegetable cake, panko crusted, grilled, then drizzled with wasabi cream, spicy mayo	
Edamame	4
Steamed and salted soybean pods	
Agedashi Tofu	5
Deep fried tofu, miso-su sauce	
Shumai	5
Pan fried shrimp dumplings, spicy ponzu sauce	
Gyoza	5
Pan fried pork dumplings, spicy ponzu sauce	
Soft Shell Crab	7
Fried soft shell crab, crispy wonton cup, tangy ponzu sauce	
Beef Tataki	11
Thinly sliced seared NY steak, tomato, tangy ponzu sauce	
Kushi Yaki Skewers	Grilled teriyaki skewers

Chicken Breast	4.5	Scallops	6.5	Tiger Shrimp	6.5
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Tempura	Deep fried, served with ginger tempura sauce				
Vegetable	5	Calamari & Veggies	6.5	Chicken & Veggies	6.5
Combination	10	Shrimp & Veggies	6.5		

Fried Rice					
Vegetable	5.5	Chicken & Veggies	6.5	Beef & Veggies	7.5
Shrimp & Veggies	7.5	Scallop & Veggies	7.5		

Signature Maki

(MOST ROLLS COME WITH CUCUMBER, AVOCADO AND SPICY MAYO)

Raw Maki	Long	Short
White Dragon Super white tuna over shrimp tempura	14	8.4
Red Dragon Fresh tuna over soft shell crab	14	8.4
Crazy Dragon Seared spicy tuna over snow crab, tempura crunch and sweet soy	16	9.6
Red Phoenix Spicy tuna over snow crab	14	8.4
Sexy Lady Spicy salmon over snow crab	14	8.4
Spicy Tataki Soft shell crab, seared spicy tuna, eel sauce, tobiko	16	9.6
Ocean Drive Tuna, yellowtail, avocado, green pepper, cilantro, wrapped in soy paper, chili oil and fresh lime	16	9.6
Rainbow Dragon Spicy tuna tempura, cream cheese, cucumber, avocado, crabmeat inside, tuna, super white tuna, salmon outside, topped with orange tobiko and citrus mayo	18	10.8
Kamikaze Fresh tuna over spicy tuna	14	8.4
Mini Me Spicy salmon over spicy octopus	14	8.4
Rainbow Tuna, super white, salmon over spicy tuna	15	9
Totoro Kani Spicy tuna over king crab	16	9.6
Jingle Roll Spicy tuna, green bell pepper, cilantro topped with red, green, black and yellow tobiko	18	10.8
Smoky Bear Shrimp tempura, cream cheese topped with seared smoked salmon	16	9.6
California Sunset Snow crab, cucumber, avocado topped with fresh salmon	14	8.4
Salmon Obsession Spicy salmon tempura, crab meat, cream cheese, cucumber, avocado topped with fresh salmon, orange tobiko, citrus mayo	18	10.8
Salmon Sunshine Crab meat, avocado, cucumber topped with fresh salmon, lemon slices, pico de gallo. Served in a tangy citrus ponzu	16	

Substitutions are subject to an additional cost. Black rice available upon request.

	Cooked Maki	Long	Short
Black Dragon		14	8.4
Eel and black tobiko over spicy scallop			
Green Turtle		16	---
Fresh water eel, avocado, tempura crunch, topped with shrimp, wasabi tobiko, wasabi mayo and eel sauce			
Golden Dragon		18	10.8
Lobster tempura, avocado, cucumber and spicy mayo topped with eel and yuzu tobiko			
Dirty Old Man		17	10.2
Salmon tempura, tempura crunch, cream cheese topped with melted mozzarella cheese, wasabi mayo and eel sauce			
Dragon		14	8.4
Eel over shrimp tempura			
Blue Alaskan		16	9.6
Spicy Snow crab over king crab			
Caterpillar		13	7.8
Avocado over snow crab meat, topped with tobiko			
Crunchy Muffy		17	10.2
Shrimp tempura, cream cheese topped with melted mozzarella cheese, sweet soy			
Scary Spider		15	9
Soft shell crab, cucumber, avocado, cream cheese wrapped in white and black rice, topped with orange and red tobiko			
Special Spicy Tuna		16	9.6
Spicy tuna tempura, shrimp, cream cheese, avocado, asparagus, tempura crunch, tobiko wrapped in soy bean sheet and drizzled with creamy wasabi and eel sauce			
King Kong			15
Crab meat, cream cheese, spicy tuna, shrimp tempura, avocado roll deep fried and topped with eel sauce and spicy mayo			
California Crunch			12
Crab meat, avocado maki deep fried and topped with eel sauce and spicy mayo			

Basic Rolls

(MOST ROLLS COME WITH CUCUMBER, AVOCADO AND SPICY MAYO)

Spicy Tuna	7	California	6	Shrimp Tempura	7
Spicy Salmon	6	Philadelphia	8	Calamari Tempura	6
Spicy Octopus	7	Tuna Avocado	10	Soft Shell Crab	7
Spicy Scallop	8	Salmon Avocado	10	Yellow Tail Scallion	7
Big Eye Tuna	5	Fresh Water Eel	6	Yellow Tail Tempura	7
Salmon	5				

Vegetarian Rolls

Asparagus	5	Shitake Mushroom	5	Fried Sweet Potato	5
Avocado	8	Enoki Mushroom	5	Oshinko (Radish)	4
Cucumber	4	Avocado Cucumber	7		

Veggie Maki

Spring greens, cucumber, avocado, asparagus, oshinko and shitake mushrooms wrapped in soybean paper	12
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Substitutions are subject to an additional cost. Black rice available upon request.

Nigiri and Sashimi

O-Toro	MP	Fatty Yellow Tail	3.5	Tamago	2.5
Chu-Toro	MP	Salmon	3	Smelt Roe	3
Blue Fin Tuna	MP	Smoked Salmon	4	Sea Eel	3
Sea Urchin	MP	Fresh Scallop	4	Tobiko	3
Big Eye Tuna	3	Tiger Shrimp	3	Salmon Roe	4
Super White Tuna	3	Golden Shrimp	3.5	Fresh Water Eel	3
Albacore Tuna	3	Sweet Shrimp	4	Octopus	3
Seared Tuna	3	King Crab	4	Red Snapper	3
Fluke	3	Squid	3	Oyster	3
Yellow Tail	3	Surf Clam	3	Mackerel	3

Sushi Entrée

Served with miso soup and side house salad

Supreme	39
Chef choice combination of six nigiri pieces, six sashimi pieces and a caterpillar roll	
Assorted Sashimi – Chef's Choice	
Nine Piece	18
Twelve Piece	23
Fifteen Piece	29
Vegetarian Combination	17
Four vegetarian nigiri, sweet potato tempura maki, veggie maki	
Sushi A	21
Four pieces of nigiri, shrimp tempura roll and spicy salmon roll (Chef's Choice)	
Sushi B	24
Six pieces nigiri sushi and rainbow roll (Chef's Choice)	
Nigiri Combination	18
Nine pieces of chef choice nigiri	
Maki Mono	19
California roll, spicy tuna roll, fresh water eel roll	
Chirashi	21
Chef choice fresh cuts of fish over a bed of sushi rice, oshinko	
BluFish Don	23
Choice of or a combination of tuna, salmon and yellowtail over a bed of sushi rice, oshinko	
Una Don	21
Sweet broiled fresh water eel over a bed of sesame white rice	
Bento	23
Spicy tuna roll, shrimp and vegetable tempura, salmon teriyaki, fried rice	

Substitutions are subject to an additional cost. Black rice available upon request.

Kitchen Entree

All full plates served with miso soup, house salad & rice

	Half	Full
Filet Mignon Charbroiled filet mignon, sautéed vegetables, pan fried potato cake, house teriyaki sauce	13	23
N.Y. Steak Grilled N.Y. steak, sautéed vegetables, pan fried potato cake, house teriyaki sauce	11	20
Braised Short Rib Soy braised short rib, sautéed vegetables, pan fried potato cake, creamy Asian pear sauce		23
Chicken Grilled boneless chicken breast, sautéed vegetables, pan fried potato cake, house teriyaki sauce	8	15
Spicy Tofu Steak Lightly battered tofu steak, sautéed vegetables, pan fried potato cake, light oyster sauce	8	14
Seared Tuna Slices of seared tuna in between tomato and avocado, sautéed vegetables, house teriyaki sauce, garnished with spicy ponzu salad	9	18
Atlantic Salmon Grilled salmon, sautéed vegetables, pan fried potato cake, house teriyaki sauce	9	18
Sea Bass Broiled Chilean sea bass, tomatillo sauce, sautéed vegetables, garnished with spicy ponzu seaweed salad	13	23
Miso Black Cod Broiled Black cod marinated in a miso sake brine. Finished with a sweet soy glaze and served with seaweed salad and grilled asparagus.	12	22
U15 Gulf Shrimp U15 shrimp grilled with a spiced garlic olive oil, served with sautéed vegetables with a spicy ponzu sauce	10	19
U10 Scallop U10 scallop broiled with a garlic butter seasoning, with sautéed vegetables and a tomato-basil olive oil	11	20

Noodles

Nabe Yaki Udon Thick udon noodles, clear kombu broth, shrimp tempura, scallops, chicken, bok choy, shitake mushrooms, napa, egg		12
Tempura Udon Thick udon noodles, clear kombu broth, served with shrimp and vegetable tempura, scallions, kama boko and tempura flakes on the side		12

Lunch Special

Sushi mono

Served with miso soup or salad

California Combo	12
2 pieces tuna nigiri, 2 pieces salmon nigiri and California roll	
Spicy Tuna Combo	12
2 pieces tuna nigiri, 2 pieces salmon nigiri and spicy tuna roll	
Spicy Salmon Combo	12
2 pieces tuna nigiri, 2 pieces salmon nigiri and spicy salmon roll	
Sashimi Lunch	15
Chef choice of fresh cuts of fish	
Assorted Maki	13
California roll, fresh water eel roll, yellow-fin tuna roll	
Chirashi	15
An assortment of fish fillet artfully presented on a bed of vinaigrette rice	
Assorted Sushi	15
5 pieces of nigiri sushi & spicy tuna roll	
Sushi/ Sashimi Combo	15
3 pieces of nigiri with 5 cuts of sashimi	
Tekka Don	15
Big eye tuna on a bed of vinaigrette rice	
Sake Don	15
Atlantic salmon on a bed of vinaigrette rice	
Una Don	15
6 pieces of baked fresh water eel presented on a bed of rice, drizzled with eel sauce	

Bento mono

Combination in a box, served with miso soup or salad

Vegetable	10
Vegetable tempura, fried rice, grilled tofu with a spicy sauce and your choice of 4 pcs shitake mushroom roll or asparagus roll.	
Chicken	9
Grilled teriyaki chicken, sweet and sour chicken, fried rice, and your choice of 4pcs California roll or spicy tuna roll.	
King Salmon	11
Grilled teriyaki salmon, sweet and sour chicken, fried rice, and your choice of 4 pcs California roll or spicy tuna roll.	
Beef	11
Yaki Niku Steak, sweet and sour chicken, fried rice, and your choice of 4pcs California roll or spicy tuna roll.	
Tuna	11
Grilled teriyaki tuna, sweet and sour chicken, fried rice, and Your choice of 4 pcs California roll or spicy tuna roll.	

Green mono

Combination of salad and 4 pcs California roll or spicy tuna roll.

"BLU FISH" Salad	7
Spring greens, tomato, beets, and carrots with our House ginger dressing.	
Chicken Salad	8
Grilled Chicken, oranges, tomato, beets, carrots, and our House ginger dressing.	
Spicy Tuna Seaweed Salad	10
Fresh tuna with avocado, tomato, beets, and carrots with our house olive ginger dressing.	
Grilled salmon salad	9
Fresh grilled Salmon Skin with radish, beets, carrots, and our House olive ginger dressing.	
Beef Tataki Salad	10
Seared N.Y. Strip with avocado, tomato, sweet onion, and our House olive ginger dressing.	