

LUNCH SPECIAL

Sushi Mono

Served with miso or salad

California/Spicy Tuna/Spicy Salmon Combo	12
Choice of roll, 2 piece tuna, 2 piece salmon nigiri	
Assorted Sushi	15
5 piece of nigiri sushi, spicy tuna roll	
Assorted Maki	13
Cali roll, fresh water eel roll, big eye tuna roll	
Sushi & Sashimi Combo	15
3 piece nigiri, 5 piece sashimi	
Sashimi Lunch	15
Tekka Don/Sake Don/Una Don/Chirashi	15

Bento Mono

Served with miso soup or salad

Vegetable	10
Vegetable tempura, spicy grilled tofu, fried rice, 4pc shitake mushroom or asparagus roll	
Chicken	8
Served with sweet and sour chicken, fried rice, 4pcs California or spicy tuna roll	
Salmon/Beef/Seared Tuna	10
Served with sweet and sour chicken, fried rice, and 4pc California or spicy tuna roll	

Green mono

Served with 4pc California or spicy tuna roll

Blufish Salad	8
House Green salad	
Chicken Salad	8
House Green salad with grilled chicken	
Tuna Seaweed Salad	10
Fresh tuna, avocado, tomato, wakame salad olive ginger dressing	
Grilled Salmon Salad	9
Grilled salmon, mixed greens, olive ginger dressing	
Beef Tataki Salad	9
Seared N.Y. strip steak, avocado, tomato, sweet onion, mixed greens, olive ginger dressing	

SALAD サラダ

House Salad 4

Spring mix, beets, carrots, crispy wonton cup, cabbage, oranges, tomatoes, sweet potato crunch, ginger dressing
Add chicken (+3)

Wakame Salad 5

Assorted seaweed, cucumber, daikon, ponzu

Cucumber Mint Salad 5

Cucumber ringlets, shiso mint, crispy wonton cup, spring greens, ginger dressing

Spinach Salad 6

Blanched spinach, spring greens, grilled asparagus, gomaе sauce, teriyaki

Spicy Tuna Seaweed Salad 12

Wakame, tuna, avocado, daikon sprouts, chili sesame dressing

Sashimi Salad 12

Tuna, salmon, white fish, spring greens, cucumber, red onion, masago, nori confetti, tangy gochujang sauce

Fuji Kale Salad 6

Fuji apple, kale, walnuts, dried cranberries, ginger dressing

Bacon Brussel Sprout 6

Roasted brussel sprouts, applewood smoked bacon, herb oil, katsuobushi

ROBATAYAKI 炉辺焼き

Tsukune 7

Marinated chicken meatballs, tare sauce

Beef 7

NY Steak, shishito pepper, sea salt

Bacon Scallop 7

Applewood smoked bacon wrapped scallops, tare sauce

Pork Belly 7

Pork belly, Kimchee purée

Shishito Pepper 6

Shishito pepper, Jalapeno ponzu

Ebi 7

Tiger shrimp, sea salt

Mushroom 6

Shiitake mushroom, Jalapeno ponzu

HOT APPETIZER 温かいおつまみ

Crispy Rice Spicy Tuna 15

Pan fried crispy rice, spicy tuna, wasabi aioli, teriyaki sauce

Asparagus Beef 7

NY steak, asparagus, teriyaki sauce, asparagus tempura

Panko Scallop 9

Pan seared breaded scallop, teriyaki sauce, tomato basil sauce

Crab Cake 8

Crab cake, spicy mayo, wasabi aioli

Edamame 4

Steamed soybean pod, sea salt

Agedashi Tofu 5

Deep fried tofu, soy dashi broth, grated daikon, nori confetti

Shumai 5

Steamed shrimp dumplings, citrus soy sauce, scallion, togarashi

Gyoza 5

Pan fried dumplings, citrus soy sauce, scallions, togarashi, choice of pork or vegetable

Stuffed Mushroom 7

Snow crab stuffed button mushrooms, panko, spicy mayo, wasabi aioli

Dragon Fire 11

Soft shell crab, fresh water eel, asparagus, tuna, red tobiko, unagi sauce, chili oil

Jalapeno Popper 12

Jalapeno stuffed with spicy tuna, cream cheese, spicy mayo, teriyaki sauce

Gyu Tataki 9

Flash seared NY steak, tomato, ponzu, herb oil, scallion

Tempura 5

Deep fried asparagus, carrot, onion, kabocha, sweet potato. Add shrimp(+1.5)

Bulgogi Kimchee Egg Roll 7

Marinated beef, mushroom, carrots, onion, yam noodle, kimchee, creamy avocado sauce

Karaage 6

Deep fried chicken, chili mayo

Takoyaki 5

Flour battered chopped octopus, Japanese mayo, sweet soy, nori powder

COLD APPETIZER 冷たいおつまみ

Mango Unagi Spring Roll 12

Unagi, cucumber, avocado, mango, daikon, spring mix, soy wrap, rice paper, sweet miso, yuzu kosho, sweet soy

Truffle Yuzu Salmon 12

Salmon, truffle yuzu sauce, micro greens

Maguro Tartare 12

Tuna tartare, pico de gallo, tobiko, avocado, shiso ponzu, wonton chips

Blufish Ceviche 11

Hawaiian amberjack, white yuzu ponzu, cilantro, lime zest, serrano pepper

Bluefin Tuna Zanmai 24

O-toro, Chu-toro, Bluefin akami

Hama Chili 12

Yellowtail, jalapeno, ponzu, tobiko, orange, micro green

Oysters on a Half Shell 9

3 piece shucked oyster, ponzu, pico de gallo, smelt roe, Tabasco

Shooter -Oyster/Uni 5/6

Ponzu sake sauce, pico de gallo, quail egg, smelt roe, Tabasco

Zuke Sake 12

Marinated salmon, pickled daikon, red radish, sweet miso, ikura, micro green

RICE & NOODLES ご飯・うどん**Fried Rice 5.5**

Veggie, add chicken(+1) beef(+2) shrimp(+2)

Yakisoba/Yakiudon 8

Stir-fried noodle, mixed veggie, add chicken(+1) beef(+2) shrimp(+2)

Nabeyaki Udon 12

Udon, chicken, scallops, shrimp tempura, bok choy, shitake mushrooms, scallions, napa, kombu broth

Tempura Udon 12

Udon, kombu broth, shrimp and vegetable tempura, tempura flakes, fish cakes, scallions

Bibimbop 10

Spinach, carrots, mung bean sprouts, zucchini, onion, shiitake, fried egg, rice in hot stone bowl, nori, add beef (+2)

NIGIRI & SASHIMI にぎり寿司・刺身

O-Toro	8	Tiger Shrimp	3
Blue Fin Tuna	5	Sweet Shrimp	4
Big Eye Tuna	3	King Crab	4
Escolar	3	Hokkaido Scallop	4
Zuke Sake	4	Squid	3
Kanpachi	4	Tamago	3
Red Snapper	3	Smelt Roe	3
Fluke	3	Mackerel	3
Yellowtail	3	Tobiko	3
Fatty Yellowtail	3.5	Salmon Roe	4
Salmon	3	Fresh Water Eel	3
Sake Toro	3.5	Octopus	3
Smoked Salmon	4	Sea Urchin	4

BASIC MAKI 巻物

Big-eye Tuna	5
Salmon	5
Yellowtail & Scallion	6
Spicy Tuna	7
Spicy Salmon	6
Spicy Octopus	7
Spicy Scallop	8
Shrimp & Cucumber	6
Fresh water eel & cucumber	6
Salmon & Avocado	10
Tuna & Avocado	10
Shrimp Tempura	6
Yellowtail Tempura	7
California	6
Philadelphia	8
Soft Shell Crab	7

VEGETABLE MAKI 野菜巻物

Asparagus	5
Avocado	5
Cucumber	6
Oshinko(Pickled Radish)	4
Shitake Mushroom	7
Fried Sweet Potato	7
Avocado & Cucumber	6
Veggie King	12
Mesclun, cucumber, avocado, asparagus, oshinko, shiitake mushroom, soy wrap	
Veggie Queen	10
Tomato, cucumber, avocado, asparagus, fried soy mirin marinated eggplant	

SIGNATURE MAKI ロール寿司

White Dragon

Super white tuna, shrimp tempura, cucumber, avocado, spicy mayo

Red Dragon

Tuna, soft shell crab, cucumber, avocado, spicy mayo

Crazy Dragon

Seared spicy tuna, snow crab, cucumber, avocado, spicy mayo, tempura crunch

Red Phoenix

Spicy tuna, snow crab, cucumber, avocado, spicy mayo

Sexy Lady

Spicy salmon, snow crab, cucumber, avocado, spicy mayo

Spicy Tataki

Seared spicy tuna, soft shell crab, cucumber, avocado, spicy mayo, chili tobiko

Ocean Drive

Tuna, yellowtail, green peppers, cilantro, avocado, spicy mayo, soy wrap, chili oil, fresh lemon juice

Rainbow Dragon

Spicy tuna tempura, cream cheese, cucumber, avocado, spicy mayo, snow crab, tuna, escolar, salmon, citrus mayo, tobiko

Kamikaze

Fresh tuna, spicy tuna, spicy mayo

Mini Me

Spicy salmon, spicy octopus, spicy mayo

Rainbow

Spicy tuna, tuna, escolar, salmon

Totoro Kani

Spicy tuna, king crab, cucumber, avocado, spicy mayo

Taki Maki

Snow crab, cucumber, avocado, scallop, masago, Japanese mayo, sweet soy

Spicy Cajun

Spicy crawfish, avocado, seared tuna, cajun spice, sweet soy, chipotle mayo, crispy red onion

California Sunset

Fresh salmon, snow crab, cucumber, avocado, spicy mayo

Salmon Obsession

Spicy salmon tempura, cream cheese, snow crab, cucumber, avocado, spicy mayo, fresh salmon, citrus mayo, tobiko

Black Dragon

Fresh water eel, spicy scallops, cucumber, avocado, spicy mayo, eel sauce, black tobiko

Green Turtle

Tiger shrimp, fresh water eel, avocado, tempura crunch, eel sauce, wasabi mayo, wasabi tobiko

Golden Dragon

Fresh water eel, lobster tempura, cucumber, avocado, spicy mayo, eel sauce, citrus tobiko

Dirty Old Man*

Salmon tempura, cream cheese, cucumber, avocado, spicy mayo, tempura crunch, melted mozzarella cheese, sweet soy, wasabi mayo

Dragon*

Fresh water eel, shrimp tempura, cucumber, avocado, spicy mayo, eel sauce

Blue Alaskan*

Spicy snow crab, king crab, cucumber, avocado, spicy mayo

Caterpillar*

Avocado, snow crab, cucumber, spicy mayo, eel sauce, red and black tobiko

Crunchy Muffin*

Shrimp tempura, cream cheese, cucumber, avocado, spicy mayo, melted mozzarella cheese, sweet soy

Scary Spider

Soft shell crab, cream cheese, cucumber, avocado, spicy mayo, black and white rice, tobiko

Special Spicy Tuna

Spicy tuna tempura, cream cheese, shrimp, asparagus avocado, spicy mayo, tempura crunch, wasabi tobiko, soy wrap, sweet soy, wasabi mayo

King Kong*

Snow crab, spicy tuna, shrimp tempura, cream cheese, cucumber, avocado, breaded and deep fried, sweet soy, spicy mayo

California Crunch*

Snow crab, avocado, panko crusted and deep fried, sweet soy, spicy mayo

Salmon Sunshine

Snow crab, cucumber, avocado, spicy mayo, fresh salmon, lemon, pico de gallo, ponzu sauce

Golden Ebi*

Shrimp tempura, avocado, tiger shrimp, golden egg sauce, sweet soy, chili mayo, crunch, Furikake

Substitutions are subject to an additional cost.

Black rice available upon request.

* Referencing cooked items

Short/Long
9 / 15

7.8 / 13

9.6 / 16

8.4 / 14

8.4 / 14

9.6 / 16

9.6 / 16

10.8/18

8.4 / 14

8.4 / 14

9 / 15

9.6 / 16

15

9/15

8.4 / 14

10.8/18

Short/Long

8.4 / 14

16

10.8/18

10.2/17

8.4 / 14

9.6 / 16

7.8 / 13

10.2/17

9 / 15

9.6 / 16

15

12

16

9/15

SUSHI ENTRÉE お寿司定食

All sushi entrées are served with miso soup, salad

Supreme	39
6pc nigiri, 6pc sashimi, caterpillar roll	
Assorted Sashimi	18 / 29
Choice of 9pc or 15pc	
Vegetarian Combination	17
5pc vegetarian nigiri, sweet potato tempura maki, veggie maki	
Sushi Combination	23
6pc nigiri, rainbow roll	
Signature Nigiri Combination	21
6pc Chef's Signature Nigiri	
Maki Mono	19
California roll, fresh water eel roll, spicy tuna roll	
Chirashi	21
Assorted fish, tamago, sushi rice, assorted Japanese pickle	
Blufish Don	23
Tuna, salmon, yellowtail, tamago, sushi rice, assorted Japanese pickle	
Una Don	21
Fresh water eel, tamago, rice, eel sauce, assorted Japanese pickle	
Bento	23
Choice of Chicken or Salmon teriyaki, vegetable fried rice, shrimp and vegetable tempura, spicy tuna roll	
Omakase	MP
Special course meal selected by our executive chef	

KITCHEN ENTRÉE キッチン定食

All full plates are served with miso soup, salad, and rice

	Half/Full
Filet Mignon	11 / 21
Charbroiled filet mignon, hibachi vegetables, pan-fried potato cake, teriyaki	
NY Steak	9 / 18
Charbroiled NY steak, hibachi vegetables, pan-fried potato cake, teriyaki	
Braised Short Rib	21
Soy braised beef short ribs, hibachi vegetables, pan-fried potato cake, creamy Asian pear sauce	
Chicken	8 / 15
Grilled boneless chicken breast, hibachi vegetables, pan-fried potato cake, teriyaki	
Seared Tuna	8 / 14
Seared & sliced tuna loin, tomato, avocado, hibachi vegetables, miso beurre blanc sauce	
Salmon	9 / 18
Broiled Atlantic salmon, hibachi vegetables, pan-fried potato cake, teriyaki	
Sea Bass	11 / 21
Broiled Chilean sea bass, hibachi vegetables, spinach, miso beurre blanc sauce, spicy ponzu seaweed salad	
Lamb Chops	22
Sweet soy marinated lamb chops, hibachi vegetables, pan-fried potato cake	
U12 Gulf Shrimp	10 / 19
Grilled U12 shrimp, hibachi vegetables, garlic herb oil, spicy ponzu sauce	
U10 Scallop	10/19
Broiled U10 scallop, garlic herb oil, hibachi vegetables, tomato basil sauce	
Lobster	29
Sake butter steamed lobster, hibachi vegetables, pan-fried potato cake, lobster bisque sauce	

COCKTAILS

Bermuda Triangle Mango Jalapeno Tequila Lime	9
The James Dean Cocoa Infused Bourbon Old Fashioned	10
The Other Woman Wild Hibiscus Vodka Citrus Martini	10
Potion #9 A Classic French Lavender Gin Martini	9
The Marylin A Peach Champagne Bellini	10
Kappa Limone Cucumber Lemon Mint Vodka	9
Bye Bye Baby Vodka Lychee Elderflower	9
Flower Bouquet Chamomile Honey Lemon Flower Gin	10
Sake Kokoro Otokoyama Vodka Cucumber	9
The Waterford Whiskey Lime All Spice Dram Bitters	9
Son of a Gun Peach Mint Moscow Mule	10

FLIGHTS

Sake Flight	15
Japanese Whiskey Flight	22

NON-ALCOHOLIC

San Pellegrino	5
Iced Matcha Green Tea	3
Iced Chamomile Honey Tea	3

SAKE

Yuki No Boshu - Cabin in the Snow Soft With Hints of Pineapple + Melon (Ginjo)	12/38
Okunomatsu – Deep Pine Forest Crisp Clean Sparkling Sake (Daiginjo)	30
Kikusui Funaguchi (200ml) Bold Full Body Richness (Honjozo)	6/14
Wakatake Onikoroshi - Demon Slayer Clean Pure Beautifully Balanced (Daiginjo)	14/84
Naruto Tai – Drunken Snapper Rich Tropical Citrus Good Acidity (Ginjo-Nama)	10/62
Mizbasho – Water Flower Gentle and Rich Floral Finish (Junmai Ginjo)	8/48
Seikyo – Mirror of Truth Friendly + Smooth Easy Drinking (Junmai)	8/42
Watari Bune – Ferry Boat Crisp Ripe Fruit + Aromatic (Junmai Ginjo)	12/72
Akitabare – Northern Skies Pleasantly Mild + Dry Finish (Junmai)	8/24
Otokoyama – Man & the Mountain Traditional Japan Well Balanced (Junmai)	10/58
Hoyo – Fair Maiden Soft Delicate Beautiful Finish (Daiginjo)	12/52
Eiko Fuji – Glorious Mt. Fuji Fresh Cantelope Perfect Body (Junmai Ginjo)	95
Crazy Milk – Unfiltered Sake Bright Lovely Milky White (Nigori)	8/24
House Hot Sake Sho Chiku Bai, Flavorful + Dry	6

CHAMPAGNE & SPARKLING

Zardetto Prosecco Split Italy	9
Mionetto Prosecco Split	8
Chandon Rose Split France	12
7 Daughters Moscato Italy	8/30
Graham Beck Rose South Africa	10/38
Canard Duchene France	14/54
Veuve Cliquot	95
Moet & Chandon Imperial France	98
Dom Perignon France	275

PINOT GRIGIO

Barone Fini Italy	8/30
Ferrari Carano California	9/34
Gaierhof Italy	11/42

PINOT GRIS

Brassfield, High Valley CA	9/34
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SAUVIGNON BLANC

Brancott "Flight Song" NZ	8/30
Joel Gott California	9/34
Charles Krug Napa Valley	42

CHARDONNAY

Hidden Crush California	8/32
Black Stallion Napa Valley	9/38
Mer Soleil Reserve California	62
En Route by Far Niente Russian River	65

RIESLING

Charles & Charles Washington	8/30
Weinkelter Kabinett Germany	9/34
Good Karma Finger Lakes NY	10/38

INTERESTING WHITES

Graville Lacoste White Bordeaux	9/34
Stemmari Rose Sicily Italy	7/26
Terra D' Oro Chenin/Viognier	8/28
Simonsig Chenin Blanc S. Africa	10/38

PINOT NOIR

Irony Monterey California	8/30
Highway 101 Central Coast	10/38
Elouin Oregon	12/46
Erath	52

CABERNET SAUVIGNON

Josh California	9/34
Highway 101 Central Coast	11/42
Newton Red Label Napa Valley	56

MERLOT

Split Creek Farms Monterey	9/34
Ferrari Carano Alexander Valley	11/42

MALBEC

Urano Mendoza Argentina	9/34
Tolentino Mendoza Argentina	10/38

INTERESTING REDS

Elements Red Blend Sonoma California	8/30
Juxtapoz Red Blend California	9/34

BEER

Sapporo Draft	8
Kirin Light	5
Kirin Ichiban Draft	8
Asahi / 20oz	5/8
Hitachino White	8
Hitachino Red Rice	8
Kawaba Snow Weizen	9
Echigo Stout	9
Coedo Sweet Potato	10
Revolution Anti Hero	8
Lagunitas Lil Sumpin	8
Ayinger Hefe Weizen	7
Samuel Smith's Organic Cider	8