

## SALAD サラダ

<b>House Salad</b>	6
Spring mix, beets, carrots, crispy wonton cup, cabbage, oranges, tomatoes, sweet potato crunch, ginger dressing Add chicken (+3)	
<b>Wakame Salad</b>	6
Assorted seaweed, cucumber, daikon, ponzu	
<b>Cucumber Mint Salad</b>	6
Cucumber ringlets, shiso mint, crispy wonton cup, spring greens, ginger dressing	
<b>Spinach Salad</b>	7
Blanched spinach, spring greens, grilled asparagus, gomaе sauce, teriyaki	
<b>Spicy Tuna Seaweed Salad</b>	14
Wakame, tuna, avocado, daikon sprouts, chili sesame dressing	
<b>Sashimi Salad</b>	14
Tuna, salmon, white fish, spring greens, cucumber, red onion, masago, nori confetti, tangy gochujang sauce	
<b>Fuji Kale Salad</b>	7
Fuji apple, kale, walnuts, dried cranberries, ginger dressing	

## KUSHIYAKI 串焼き

<b>Chicken</b>	6
Chicken skewers with eel sauce	
<b>Shrimp</b>	7
Shrimp skewers with eel sauce	
<b>Scallop</b>	7
Scallop skewers with eel sauce	

## HOT APPETIZER 温かいおつまみ

<b>Crispy Rice Spicy Tuna</b>	16
Pan fried crispy rice, spicy tuna, wasabi aioli, teriyaki sauce	
<b>Asparagus Beef</b>	10
NY steak, asparagus, teriyaki sauce, asparagus tempura	
<b>Panko Scallop</b>	11
Pan seared breaded scallop, teriyaki sauce, tomato basil sauce	
<b>Crab Cake</b>	10
Crab cake, spicy mayo, wasabi aioli	
<b>Edamame</b>	5
Steamed soybean pod, sea salt	
<b>Agedashi Tofu</b>	6
Deep fried tofu, soy dashi broth, grated daikon, nori confetti	
<b>Shumai</b>	6
Steamed shrimp dumplings, citrus soy sauce, scallion, togarashi	
<b>Gyoza</b>	6
Pan fried dumplings, citrus soy sauce, scallions, togarashi, choice of pork or vegetable	
<b>Stuffed Mushroom</b>	9
Snow crab stuffed button mushrooms, panko, spicy mayo, wasabi aioli	
<b>Dragon Fire</b>	14
Soft shell crab, fresh water eel, asparagus, tuna, red tobiko, unagi sauce, chili oil	
<b>Jalapeno Popper</b>	12
Jalapeno stuffed with spicy tuna, cream cheese, spicy mayo, teriyaki sauce	
<b>Gyu Tataki</b>	12
Flash seared NY steak, tomato, ponzu, herb oil, scallion	
<b>Tempura</b>	6
Deep fried asparagus, carrot, onion, kabocha, sweet potato. Add shrimp (+2)	
<b>Karaage</b>	8
Deep fried chicken, shishito peppers, chili mayo	
<b>Okonomiyaki</b>	9
Tepan fried Japanese seafood pancake, okonomi sauce, Japanese mayo	
<b>Takoyaki</b>	6
Flour battered octopus, Japanese mayo, sweet soy, nori powder	
<b>Ika Karaage</b>	10
Lightly battered and fried squid, chili mayo	

## COLD APPETIZER 冷たいおつまみ

### Mango Unagi Spring Roll 13

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

### Truffle Yuzu Salmon 14

Salmon, truffle yuzu sauce, micro greens

### Maguro Tartare 14

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

### Blufish Ceviche 14

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

### Bluefin Tuna Zanmai 30

O-toro and Bluefin akami

### Hama Chili 15

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 5/8

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

### Sake-Toro Tataki 15

Seared Salmon Belly, Spring Mix, Red Onions, Micro Greens, Roasted Garlic Onion Sauce

## RICE & NOODLES ご飯・うどん

### Fried Rice 8

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

### Nabeyaki Udon 16

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

### Tempura Udon 16

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

### Bi Bim Bap 16

Spinach, carrots, mung bean sprouts, zucchini, onion, shiitake, fried egg, rice in hot stone bowl, nori, add beef (+3)

### Yakisoba 14

Wok fired soba noodles and veggies add chicken (+3) beef (+3) shrimp (+3)

## 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 6

### Escolar 3 Hokkaido Scallop 5

### Sea Urchin 8 Squid 3

### Kanpachi 4 Tamago 3

### Red Snapper 4 Smelt Roe 3

### Fluke 4 Mackerel 3

### Yellowtail 3 Tobiko 4

### Fatty Yellowtail 4 Salmon Roe 6

### Salmon 3 Fresh Water Eel 4

### Sake Toro 3.5 Octopus 3

### Smoked Salmon 4

## BASIC MAKI 巻物

### Big-eye Tuna 6

### Salmon 6

### Yellowtail & Scallion 7

### Spicy Tuna 8

### Spicy Salmon 7

### Spicy Octopus 8

### Spicy Scallop Cooked/Raw 8/12

### Shrimp & Cucumber 6

### Fresh water eel & cucumber 9

### Salmon & Avocado 11

### Tuna & Avocado 11

### Shrimp Tempura 7

### Yellowtail Tempura 7

### California 8

### Philadelphia 10

### Soft Shell Crab 9

## VEGETABLE MAKI 野菜巻物

### Asparagus 6

### Avocado 9

### Cucumber 6

### Oshinko (Pickled Radish) 5

### Shitake Mushroom 7

### Fried Sweet Potato 7

### Avocado & Cucumber 8

### Veggie King 12

Mesclun, cucumber, avocado, asparagus, oshinko, burdock, shiitake mushroom, soy wrap

### Veggie Queen 11

Tomato, cucumber, avocado, asparagus, fried soy mirin marinated eggplant

<b>SIGNATURE MAKI</b> ロール寿司		<b>Short/Long</b>
	<b>Short/Long</b>	
<b>White Dragon</b>	<b>10 / 15</b>	
Super white tuna, shrimp tempura, cucumber, avocado, spicy mayo		
<b>Red Dragon</b>	<b>11/ 16</b>	
Tuna, soft shell crab, cucumber, avocado, spicy mayo		
<b>Crazy Dragon</b>	<b>11/ 16</b>	
Seared spicy tuna, snow crab, cucumber, avocado, spicy mayo, tempura crunch		
<b>Red Phoenix</b>	<b>10 / 14</b>	
Spicy tuna, snow crab, cucumber, avocado, spicy mayo		
<b>Sexy Lady</b>	<b>10/ 14</b>	
Spicy salmon, snow crab, cucumber, avocado, spicy mayo		
<b>Spicy Tataki</b>	<b>12/ 17</b>	
Seared spicy tuna, soft shell crab, cucumber, avocado, spicy mayo, chili tobiko		
<b>Ocean Drive</b>	<b>11/ 16</b>	
Tuna, yellowtail, green peppers, cilantro, avocado, spicy mayo, soy wrap, chili oil, fresh lime juice		
<b>Rainbow Dragon</b>	<b>13/18</b>	
Spicy tuna tempura, cream cheese, cucumber, avocado, spicy mayo, snow crab, tuna, escolar, salmon, citrus mayo, tobiko		
<b>Kamikaze</b>	<b>10/ 14</b>	
Fresh tuna, spicy tuna, spicy mayo		
<b>Mini Me</b>	<b>10/ 14</b>	
Spicy salmon, spicy octopus, spicy mayo		
<b>Rainbow</b>	<b>11/ 16</b>	
Spicy tuna, tuna, escolar, salmon		
<b>Totoro Kani</b>	<b>13 / 18</b>	
Spicy tuna, king crab, cucumber, avocado, spicy mayo		
<b>Taki Maki</b>	<b>16</b>	
Snow crab, cucumber, avocado, scallop, masago, Japanese mayo, sweet soy		
<b>Spicy Cajun</b>	<b>11/16</b>	
Spicy crawfish, avocado, seared tuna, cajun spice, sweet soy, chipotle mayo, crispy red onion		
<b>California Sunset</b>	<b>10/ 14</b>	
Fresh salmon, snow crab, cucumber, avocado, spicy mayo		
<b>Salmon Obsession</b>	<b>13/18</b>	
Spicy salmon tempura, cream cheese, snow crab, cucumber, avocado, spicy mayo, fresh salmon, citrus mayo, tobiko		
<b>Black Dragon</b>	<b>10 /14</b>	
Fresh water eel, spicy scallops, cucumber, avocado, spicy mayo, eel sauce, black tobiko		
<b>Green Turtle</b>	<b>16</b>	
Tiger shrimp, fresh water eel, avocado, tempura crunch, eel sauce, wasabi mayo, wasabi tobiko		
<b>Golden Dragon</b>	<b>13/18</b>	
Fresh water eel, lobster tempura, cucumber, avocado, spicy mayo, eel sauce, citrus tobiko		
<b>Dirty Old Man*</b>	<b>12/17</b>	
Salmon tempura, cream cheese, cucumber, avocado, spicy mayo, tempura crunch, melted mozzarella cheese, sweet soy, wasabi mayo		
<b>Dragon*</b>	<b>10 / 14</b>	
Fresh water eel, shrimp tempura, cucumber, avocado, spicy mayo, eel sauce		
<b>Blue Alaskan*</b>	<b>13 / 18</b>	
Spicy snow crab, king crab, cucumber, avocado, spicy mayo		
<b>Caterpillar*</b>	<b>10/ 14</b>	
Avocado, snow crab, cucumber, spicy mayo, eel sauce, red and black tobiko		
<b>Crunchy Muffy*</b>	<b>12/17</b>	
Shrimp tempura, cream cheese, cucumber, avocado, spicy mayo, melted mozzarella cheese, sweet soy		
<b>Scary Spider</b>	<b>11/ 16</b>	
Soft shell crab, cream cheese, cucumber, avocado, spicy mayo, black and white rice, tobiko		
<b>Special Spicy Tuna</b>	<b>11/ 16</b>	
Spicy tuna tempura, cream cheese, shrimp, asparagus, avocado, spicy mayo, tempura crunch, wasabi tobiko, soy wrap, sweet soy, wasabi mayo		
<b>King Kong*</b>	<b>16</b>	
Snow crab, spicy tuna, shrimp tempura, cream cheese, cucumber, avocado, breaded and deep fried, sweet soy, spicy mayo		
<b>California Crunch*</b>	<b>14</b>	
Snow crab, avocado, panko crusted and deep fried, sweet soy, spicy mayo		
<b>Salmon Sunshine</b>	<b>16</b>	
Snow crab, cucumber, avocado, spicy mayo, fresh salmon, lemon, pico de gallo, ponzu sauce		
<b>Golden Ebi*</b>	<b>11/16</b>	
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

## SUSHI ENTRÉE お寿司定食

All sushi entrées are served with miso soup, salad

<b>Assorted Sashimi</b>	<b>22/35</b>
Choice of 9pc or 15pc	
<b>Vegetarian Combination</b>	<b>20</b>
5pc vegetarian nigiri, sweet potato tempura maki, veggie maki	
<b>Sushi Combination</b>	<b>27</b>
6pc nigiri, rainbow roll	
<b>Signature Nigiri Combination</b>	<b>40</b>
6pc Chef's Signature Nigiri	
<b>Maki Mono</b>	<b>23</b>
California roll, fresh water eel roll, spicy tuna roll	
<b>Chirashi</b>	<b>25</b>
Assorted fish, tamago, sushi rice, assorted Japanese pickle	
<b>Blufish Don</b>	<b>25</b>
Tuna, salmon, yellowtail, tamago, sushi rice, assorted Japanese pickle	
<b>Una Don</b>	<b>25</b>
Fresh water eel, tamago, rice, eel sauce, assorted Japanese pickle	
<b>Bento</b>	<b>23</b>
Choice of Chicken or Salmon teriyaki, vegetable fried rice, shrimp and vegetable tempura, spicy tuna roll	

## SUSHI BOAT 寿司船

<b>Blufish Boat for 2</b>	<b>69</b>
6pc nigiri, 10 pc sashimi (chef's choice), pick 1 signature maki and 1 basic maki	
<b>Blufish Boat for 4</b>	<b>109</b>
12 pc nigiri, 10 pc sashimi (chef's choice), pick 2 signature maki's, 1 basic maki	

## KITCHEN ENTRÉE キッチン定食

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

	Half/Full
<b>Filet Mignon</b>	<b>15 / 27</b>
Charbroiled filet mignon, hibachi vegetables, pan-fried potato cake, teriyaki	
<b>NY Steak</b>	<b>14/ 24</b>
Charbroiled NY steak, hibachi vegetables, pan-fried potato cake, teriyaki	
<b>Braised Short Rib</b>	<b>27</b>
Soy braised beef short ribs, hibachi vegetables, pan-fried potato cake, creamy Asian pear sauce	
<b>Chicken</b>	<b>11/ 18</b>
Grilled boneless chicken breast, hibachi vegetables, pan-fried potato cake, teriyaki	
<b>Seared Tuna</b>	<b>14/ 24</b>
Seared & sliced tuna loin, tomato, avocado, hibachi vegetables, miso beurre blanc sauce	
<b>Salmon</b>	<b>14/ 24</b>
Broiled Atlantic salmon, hibachi vegetables, pan-fried potato cake, teriyaki	
<b>Sea Bass</b>	<b>16/ 29</b>
Broiled Chilean sea bass, hibachi vegetables and spinach in a light miso beurre blanc	
<b>U12 Gulf Shrimp</b>	<b>11/ 20</b>
Grilled U12 shrimp, hibachi vegetables, garlic herb oil, spicy ponzu sauce	
<b>U10 Scallop</b>	<b>12 / 22</b>
Broiled U10 scallop, garlic herb oil, hibachi vegetables, tomato basil 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 Marilyn A Peach Champagne Bellini	10
Kappa Limone Cucumber Lemon Mint Vodka	9
Blufish Martini Vodka Lychee Elderflower Martini	9
Flower Bouquet Chamomile Honey Lemon Flower Gin	10
Sake Kokoro Narutotai Vodka Cucumber Martini	9
The Waterford Whiskey Cointreau All Spice Dram Bitters	9
Son of a Gun Peach Mint Moscow Mule	10
Baby's Breath Citrus Vodka Cucumber Chartreuse Topped with Prosecco	11
BLUberry Breeze Muddled Blueberry Lychee Lime Vodka	10
Mangotini Mango Vodka Martini	9

## FLIGHTS

Sake Flight (Medium or Dry Bodied)	15/18
Japanese Whiskey Flight	22

## SAKE

Yuki No Bosha (GL/300mL/720mL) - Cabin in the Snow Soft With Hints of Pineapple + Melon (Ginjo)	12/38/72
Okunomatsu (290mL) – Deep Pine Forest Crisp Clean Sparkling Sake (Daiginjo)	30
Kikusui Funaguchi (200mL) Bold Full Body Richness (Honjozo)	14
Wakatake Onikoroshi (720mL) - Demon Slayer Clean Pure Beautifully Balanced (Daiginjo)	14/84
Naruto Tai (720mL) – Drunken Snapper Rich Tropical Citrus Good Acidity (Ginjo-Nama)	10/58
Mizbasho (720mL) – Water Flower Gentle and Rich Floral Finish (Junmai Ginjo)	8/48
Seikyo (720mL) – Mirror of Truth Friendly + Smooth Easy Drinking (Junmai)	8/48
Watari Bune (720mL) – Ferry Boat Crisp Ripe Fruit + Aromatic (Junmai Ginjo)	12/72
Akitabare (720mL) – Northern Skies Pleasantly Mild + Dry Finish (Junmai)	8/48
Otokoyama (720mL) – Man & the Mountain Traditional Japan Well Balanced (Junmai)	10/58
Hoyo (500mL) – Fair Maiden Soft Delicate Beautiful Finish (Daiginjo)	12/52
Eiko Fuji (720mL) – Glorious Mt. Fuji Fresh Cantaloupe Perfect Body (Junmai Ginjo)	16/95
Crazy Milk (300mL) – Unfiltered Sake Bright Lovely Milky White (Nigori)	9/26
House Hot Sake Sho Chiku Bai, Flavorful + Dry	6

## NON-ALCOHOLIC

San Pelligrino	5
Iced Matcha Green Tea	3
Iced Chamomile Honey Tea	3
Iced Lavender Tea	3

## CHAMPAGNE & SPARKLING

Mionetto Prosecco Split, Italy	8
Zardetto Prosecco Split, Italy	9
Chandon Rose Split, California	12
Canard Duchene, France	14/54
Veuve Cliquot, France	95
Moet & Chandon Imperial, France	98
Dom Perignon, France	275

## ROSE

Les Jolies Filles, Cotes De Provence France	9/34
Whispering Angel, Cotes De Provence France	14/54

## PINOT GRIGIO

Barone Fini, Italy	8/30
Ferrari Carano, Sonoma County CA	9/34

## PINOT GRIS

Pike Road Wines, Willamette Valley OR	8/30
Brassfield, High Valley CA	9/34

## SAUVIGNON BLANC

Brancott Flight Song Marlborough, NZ	8/30
Joel Gott, California	9/34
Charles Krug, Napa Valley	11/42

## CHARDONNAY

Simi, California	9/34
Black Stallion, Napa Valley	10/38
Mer Soleil Reserve, California	14/54

## RIESLING

Charles & Charles, Washington State	8/30
Weinkelter Kabinett, Germany	9/34

## INTERESTING WHITES

Man, Chenin Blanc, South Africa	8/30
Domaine Gilet Vouvray, Loire Valley, France	11/42
7 Daughters Moscato, Italy	8/30

## PINOT NOIR

Brassfield, High Valley CA	10/42
Elouan, Oregon	12/46

## CABERNET SAUVIGNON

Josh, California	9/34
Josh Reserve, California	38
Tom Gore, California	11/42
Juggernaut, California	13/48

## MERLOT

Angeline, California	10/38
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## MALBEC

Urano, Mendoza Argentina	9/34
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## ZINFANDEL

Seghesio, Sonoma County	12/46
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## INTERESTING REDS

19 Crimes Red Blend, Australia	8/30
Eruption, High Valley California	10/38

## BEER

Sapporo Draft	6
Kirin Ichiban Draft	6
Blue Moon Draft	6
Kirin Light	5
Asahi 12oz / 20oz	5/8
Hitachino White/Dai Dai IPA	8
Echigo Stout	9
Revolution Anti Hero	8
Samuel Smith's Organic Cider	8
Miller Lite	3

## LUNCH SPECIAL

### Sushi Mono

Served with miso or salad

**California/Spicy Tuna/Spicy Salmon Combo** 14

Choice of roll, 2 piece tuna, 2 piece salmon nigiri

**Assorted Sushi** 16

5 piece of nigiri sushi, spicy tuna roll

**Assorted Maki** 16

Cali roll, fresh water eel roll, big eye tuna roll

**Sushi & Sashimi Combo** 16

3 piece nigiri, 5 piece sashimi

**Sashimi Lunch** 17

**Tekka Don/Sake Don/Una Don/Chirashi** 17

### Bento Mono

Served with miso soup or salad

**Vegetable** 11

Vegetable tempura, spicy grilled tofu, fried rice, 4pc shitake mushroom or asparagus roll

**Chicken** 10

Served with sweet and sour chicken, fried rice, 4pcs California or spicy tuna roll

**Salmon/Beef/Seared Tuna** 12

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

**Chicken Salad** 10

House Green salad with grilled chicken

**Tuna Seaweed Salad** 12

Fresh tuna, avocado, tomato, wakame salad  
olive ginger dressing

**Grilled Salmon Salad** 12

Grilled salmon, mixed greens, olive ginger dressing

**Beef Tataki Salad** 12

Seared N.Y. strip steak, avocado, tomato, sweet onion, mixed greens,  
olive ginger dressing

### Poké Bowls

Served with miso soup or salad

**Snow Crab** 11

Snow crab, sushi rice, avocado, cucumber, spicy mayo, eel sauce,  
tempura crunch

**Salmon** 13

Marinated Salmon, sushi rice, cucumber, avocado, seaweed salad, masago

**Tuna** 13

Marinated Tuna, sushi rice, cucumber, avocado, seaweed salad, masago