

## SALAD サラダ

### House Salad 7

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

### Wakame Salad 7

Assorted seaweed, daikon, ponzu

### Cucumber Mint Salad 7

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

### Spinach Salad 8

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

### Spicy Tuna Seaweed Salad 15

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

### Sashimi Salad 15

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

### Fuji Kale Salad 8

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

## KUSHIYAKI 串焼き

### Chicken 6

Chicken skewers with eel sauce

### Shrimp 7

Shrimp skewers with eel sauce

### Scallop 7

Scallop skewers with eel sauce

## HOT APPETIZER 温かいおつまみ

### Crispy Rice Spicy Tuna 16

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

### Asparagus Beef 12

NY steak, asparagus, teriyaki sauce, asparagus tempura

### Panko Scallop 12

Pan seared breaded scallop, teriyaki sauce, tomato basil sauce

### Crab Cake 11

Crab cake, spicy mayo, wasabi aioli

### Edamame 6

Steamed soybean pod, sea salt

### Agedashi Tofu 6

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

### Shumai 7

Steamed shrimp dumplings, citrus soy sauce, scallion, togarashi

### Gyoza 7

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

### Stuffed Mushroom 10

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

### Dragon Fire 16

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

### Jalapeno Popper 13

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

### Gyu Tataki 15

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

### Tempura 7

Deep fried asparagus, carrot, onion, kabocha, sweet potato. Add shrimp (+2)

### Karaage 9

Deep fried chicken, shishito peppers, chili mayo

### Okonomiyaki 10

Tepan fried Japanese seafood pancake, okonomi sauce, Japanese mayo

### Takoyaki 7

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

### Ika Karaage 12

Lightly battered and fried squid, chili mayo

## COLD APPETIZER 冷たいおつまみ

### Mango Unagi Spring Roll 15

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

### Truffle Yuzu Salmon 15

Salmon, truffle yuzu sauce, micro greens

### Maguro Tartare 15

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

### Blufish Ceviche 15

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

### Bluefin Tuna Zanmai 34

O-toro and Bluefin akami

### Hama Chili 15

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

### Oysters on a Half Shell 3

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 18

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

## RICE & NOODLES ご飯・うどん

### Fried Rice 9

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 15

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 5

Big Eye Tuna 4 King Crab 7

Escolar 4 Hokkaido Scallop 6

Sea Urchin 8 Squid 3

Kanpachi 5 Tamago 3

Red Snapper 4 Smelt Roe 4

Fluke 4 Mackerel 4

Yellowtail 4 Tobiko 4

Fatty Yellowtail 5 Salmon Roe 6

Salmon 4 Fresh Water Eel 4

Sake Toro 4.5 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 8

Fresh water eel & cucumber 10

Salmon & Avocado 12

Tuna & Avocado 12

Shrimp Tempura 8

Yellowtail Tempura 8

California 8

Philadelphia 10

Soft Shell Crab 10

## 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

**SIGNATURE MAKI** ロール寿司

	Short/Long		Short/Long
<b>White Dragon</b>	<b>11/ 16</b>		<b>11 /16</b>
Super white tuna, shrimp tempura, cucumber, avocado, spicy mayo		<b>Black Dragon</b>	
<b>Red Dragon</b>	<b>11/ 16</b>	Fresh water eel, spicy scallops, cucumber, avocado, spicy mayo, eel sauce, black tobiko	
Tuna, soft shell crab, cucumber, avocado, spicy mayo		<b>Green Turtle</b>	<b>17</b>
<b>Crazy Dragon</b>	<b>12/ 17</b>	Tiger shrimp, fresh water eel, avocado, tempura crunch, eel sauce, wasabi mayo, wasabi tobiko	
Seared spicy tuna, snow crab, cucumber, avocado, spicy mayo, tempura crunch		<b>Golden Dragon</b>	<b>13/18</b>
<b>Red Phoenix</b>	<b>11 / 16</b>	Fresh water eel, lobster tempura, cucumber, avocado, spicy mayo, eel sauce, citrus tobiko	
Spicy tuna, snow crab, cucumber, avocado, spicy mayo		<b>Dirty Old Man*</b>	<b>13/18</b>
<b>Sexy Lady</b>	<b>11/ 16</b>	Salmon tempura, cream cheese, cucumber, avocado, spicy mayo, tempura crunch, melted mozzarella cheese, sweet soy, wasabi mayo	
Spicy salmon, snow crab, cucumber, avocado, spicy mayo		<b>Dragon*</b>	<b>11/16</b>
<b>Spicy Tataki</b>	<b>12/ 17</b>	Fresh water eel, shrimp tempura, cucumber, avocado, spicy mayo, eel sauce	
Seared spicy tuna, soft shell crab, cucumber, avocado, spicy mayo, chili tobiko		<b>Blue Alaskan*</b>	<b>16/21</b>
<b>Ocean Drive</b>	<b>12/ 17</b>	Spicy snow crab, king crab, cucumber, avocado, spicy mayo	
Tuna, yellowtail, green peppers, cilantro, avocado, spicy mayo, soy wrap, chili oil, fresh lime juice		<b>Caterpillar*</b>	<b>11/16</b>
<b>Rainbow Dragon</b>	<b>13/18</b>	Avocado, snow crab, cucumber, spicy mayo, eel sauce, red and black tobiko	
Spicy tuna tempura, cream cheese, cucumber, avocado, spicy mayo, snow crab, tuna, escolar, salmon, citrus mayo, tobiko		<b>Crunchy Muffy*</b>	<b>13/18</b>
<b>Kamikaze</b>	<b>11/ 16</b>	Shrimp tempura, cream cheese, cucumber, avocado, spicy mayo, melted mozzarella cheese, sweet soy	
Fresh tuna, spicy tuna, spicy mayo		<b>Scary Spider</b>	<b>12/ 18</b>
<b>Mini Me</b>	<b>11/ 16</b>	Soft shell crab, cream cheese, cucumber, avocado, spicy mayo, black and white rice, tobiko	
Spicy salmon, spicy octopus, spicy mayo		<b>Special Spicy Tuna</b>	<b>11/ 16</b>
<b>Rainbow</b>	<b>12/ 17</b>	Spicy tuna tempura, cream cheese, shrimp, asparagus, avocado, spicy mayo, tempura crunch, wasabi tobiko, soy wrap, sweet soy, wasabi mayo	
Spicy tuna, tuna, escolar, salmon		<b>King Kong*</b>	<b>18</b>
<b>Totoro Kani</b>	<b>16/ 21</b>	Snow crab, spicy tuna, shrimp tempura, cream cheese, cucumber, avocado, breaded and deep fried, sweet soy, spicy mayo	
Spicy tuna, king crab, cucumber, avocado, spicy mayo		<b>California Crunch*</b>	<b>16</b>
<b>Taki Maki</b>	<b>17</b>	Snow crab, avocado, panko crusted and deep fried, sweet soy, spicy mayo	
Snow crab, cucumber, avocado, scallop, masago, Japanese mayo, sweet soy		<b>Salmon Sunshine</b>	<b>18</b>
<b>Spicy Cajun</b>	<b>12/17</b>	Snow crab, cucumber, avocado, spicy mayo, fresh salmon, lemon, pico de gallo, ponzu sauce	
Spicy crawfish, avocado, seared tuna, cajun spice, sweet soy, chipotle mayo, crispy red onion		<b>Golden Ebi*</b>	<b>13/18</b>
<b>California Sunset</b>	<b>11/ 16</b>	Shrimp tempura, avocado, tiger shrimp, golden egg sauce, sweet soy, chili mayo, crunch, Furikake	
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			

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

### Assorted Sashimi 29/42

Choice of 9pc or 15pc

### Vegetarian Combination 22

5pc vegetarian nigiri, sweet potato tempura maki, veggie maki

### Sushi Combination 30

6pc nigiri, rainbow roll

### Signature Nigiri Combination 49

6pc Chef's Signature Nigiri

### Maki Mono 23

California roll, fresh water eel roll, spicy tuna roll

### Chirashi 28

Assorted fish, tamago, sushi rice, assorted Japanese pickle

### Blufish Don 28

Tuna, salmon, yellowtail, tamago, sushi rice, assorted Japanese pickle

### Una Don 28

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

## KITCHEN ENTRÉE キッチン定食

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

Half/Full

### Filet Mignon 19 / 32

Charbroiled filet mignon, hibachi vegetables, pan-fried potato cake, teriyaki

### NY Steak 18 / 30

Charbroiled NY steak, hibachi vegetables, pan-fried potato cake, teriyaki

### Braised Short Rib 30

Soy braised beef short ribs, hibachi vegetables, pan-fried potato cake, creamy Asian pear sauce

### Chicken 13 / 21

Grilled boneless chicken breast, hibachi vegetables, pan-fried potato cake, teriyaki

### Seared Tuna 15 / 26

Seared & sliced tuna loin, tomato, avocado, hibachi vegetables, miso beurre blanc sauce

### Salmon 15 / 26

Broiled Atlantic salmon, hibachi vegetables, pan-fried potato cake, teriyaki

### Sea Bass 20 / 34

Broiled Chilean sea bass, hibachi vegetables and spinach in a light miso beurre blanc

### U12 Gulf Shrimp 14 / 25

Grilled U12 shrimp, hibachi vegetables, garlic herb oil, spicy ponzu sauce

### U10 Scallop 14 / 25

Broiled U10 scallop, garlic herb oil, hibachi vegetables, tomato basil sauce

## SUSHI BOAT 寿司船

### Blufish Boat for 2 80

6pc nigiri, 10 pc sashimi (chef's choice), pick 1 signature maki and 1 basic maki

### Blufish Boat for 4 130

12 pc nigiri, 10 pc sashimi (chef's choice), pick 2 signature maki's, 1 basic maki

## COCKTAILS

Bermuda Triangle Mango Jalapeno Tequila Lime	10
The James Dean Cocoa Infused Bourbon Old Fashioned	12
The Other Woman Wild Hibiscus Vodka Lemon	11
The Manhattan Rye Sweet Vermouth Amaro Black Walnut	13
The Marilyn A Peach Champagne	11
Kappa Limone Cucumber Lemon Vodka	10
Blufish Martini Vodka Lychee Elderflower Blue Curacao	10
Potion #9 Gin Lemon Crème de Violette Lavender	10
Sake Kokoro Sake Vodka Cucumber Dry Vermouth Wasabi Olives	10
Princess Margarita Tequila Orange Liquor Lime Agave Prosecco	11
The Waterford High Rye Bourbon Cointreau All Spice Dram Bitters	11
BLUberry Breeze Blueberry Elderflower Lime Vodka Prosecco	11
Mangotini Mango Vodka Lemon Martini	10

## FLIGHTS

Sake Flight (Medium or Dry Bodied)	16/19
Japanese Whiskey Flight	24

## SAKE

Yuki No Boshu (GL/300mL/720mL) - Cabin in the Snow Soft With Hints of Pineapple + Melon (Ginjo)	12/25/59
Ichinokura (720mL) Mild With Hints of Plum + Mango (Himezen Ume)	12/59
Kikusui Funaguchi (200mL) Bold Full Body Richness (Honjozo)	15
Wakatake Onikoroshi (720mL) - Demon Slayer Clean Pure Beautifully Balanced (Daiginjo)	14/72
Naruto Tai (720mL) – Drunken Snapper Rich Tropical Citrus Good Acidity (Ginjo-Nama)	10/49
Mizbasho (720mL) – Water Flower Gentle and Rich Floral Finish (Junmai Ginjo)	9/42
Seikyo (720mL) – Mirror of Truth Friendly + Smooth Easy Drinking (Junmai)	9/42
Watari Bune (720mL) – Ferry Boat Crisp Ripe Fruit + Aromatic (Junmai Ginjo)	12/59
Akitabare (720mL) – Northern Skies Pleasantly Mild + Dry Finish (Junmai)	9/42
Otokoyama (720mL) – Man & the Mountain Traditional Japan Well Balanced (Junmai)	10/49
Hoyo (500mL) – Fair Maiden Soft Delicate Beautiful Finish (Daiginjo)	14/52
Eiko Fuji (720mL) – Glorious Mt. Fuji Fresh Cantaloupe Perfect Body (Junmai Ginjo)	16/78
Crazy Milk (300mL) – Unfiltered Sake Bright Lovely Milky White (Nigori)	9/20
Shichi Hon Yari	148
Dassai 23	130
Watari Bune Reserve	137
House Hot Sake Sho Chiku Bai, Flavorful + Dry	8

## NON-ALCOHOLIC

San Pelligrino	6
Iced Lavender Tea	4

## CHAMPAGNE & SPARKLING

Francois Montand Brut, Blanc de Blac, France	10
Mionetto, Prosecco, Italy	9
Biagio Moscato D'Asti, Italy	9
Canard Duchene, France	51
Taittinger, Brut Champagne, France, 375 ml	38
Argyle, Brut, Willamette Valley, Oregon	40
Veuve Cliquot, France	98
Moet & Chandon Imperial, France	90
Dom Perignon, France	275

## ROSE

Angels & Cowboys, Sonoma, CA	10/36
"Whispering Angel", Provence	14/51
Chandon, Sparkling Rose, CA	12
Francois Montand, Sparkling Rose, France	32

## PINOT GRIGIO

Barone Fini, Italy	9/32
Ferrari Carano, Sonoma County, CA	11/40
Domaine Emile Beyer, Pinot Gris, Alsace, France	45

## SAUVIGNON BLANC

Brancott Flight Song Marlborough, NZ	8/28
Theirry Delaunay "La Grand Ballon" Loire, France	10/36
Charles Krug, Napa Valley	12/43
Domaine Hubert Brochard, Sancerre, France	48

## CHENIN BLANC

M.A.N. Family Wines, South Africa	8/32
Domaine Gilet, Vouvray, Loire, France	11/40

## CHARDONNAY

Novellum, Languedoc-Roussillon, France	9/32
Black Stallion, Napa Valley, CA	11/40
Mer Soleil, Santa Lucia Highlands, CA	13/48
Chateau de Beaugard, Pouilly-Fuisse, 375 ml	25
Rombauer Vineyards, Carneros, CA	65

## INTERESTING WHITES

Meyer-Fonne, Pinot Blanc, Alsace, France	48
Chateau Ducasse, Bordeaux Blanc, France	12/43
Weinkelter Kabinett, Riesling, Mosel, Germany	10/36

## PINOT NOIR

Brassfield, High Valley, CA	10/36
Elouan, Willamette Valley, Oregon	12/46
Belle Glos "Dairyman", Russian River Valley, CA	20/70

## CABERNET SAUVIGNON

Hedges C.M.S., Columbia Valley, WA	10/36
Austin Hope, Paso Robles, CA	20/70
Frogs Leap, Rutherford, CA, 375 ml	44
Juggernaut, Hillside, CA	13/48
Paul Hobbs, Napa Valley, CA	135

## MERLOT

Angeline, Sonoma County, CA	10/36
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## ZINFANDEL

Seghesio, Sonoma County, CA	12/43
Robert Biale "Black Chicken", Napa Valley, 375 ml	35

## INTERESTING REDS

Seghesio Vineyard "Defiant", Sonoma County, CA	22/78
Hope "Quest", Proprietary Red, Paso Robles, CA.	12/43
Urano, Malbec, Mendoza, Argentina	11/40
Domaine Raspail-Ay Gigondas, France, 375 ml	36

## BEER

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

## LUNCH SPECIAL

### Sushi Mono

Served with miso or salad

**California/Spicy Tuna/Spicy Salmon Combo** 15

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

**Assorted Sushi** 17

5 piece of nigiri sushi, spicy tuna roll

**Assorted Maki** 17

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

**Sushi & Sashimi Combo** 17

3 piece nigiri, 5 piece sashimi

**Sashimi Lunch** 18

**Tekka Don/Sake Don/Una Don/Chirashi** 18

### Bento Mono

Served with miso soup or salad

**Vegetable** 13

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

**Chicken** 14

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

**Salmon/Beef/Seared Tuna** 15

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** 11

House Green salad with grilled chicken

**Tuna Seaweed Salad** 13

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

**Grilled Salmon Salad** 13

Grilled salmon, mixed greens, olive ginger dressing

**Beef Tataki Salad** 13

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

### Poké Bowls

Served with miso soup or salad

**Snow Crab** 13

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

**Salmon** 14

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

**Tuna** 14

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