

SALAD サラダ

House Salad	10
Spring mix, beets, carrots, crispy wonton cup, cabbage, oranges, tomatoes, sweet potato crunch, ginger dressing Add chicken (+3)	
Wakame Salad	11
Assorted seaweed, daikon, ponzu	
Cucumber Mint Salad	11
Cucumber ringlets, shiso mint, crispy wonton cup, spring greens, ginger dressing	
Spinach Salad	10
Blanched spinach, spring greens, grilled asparagus, gomaе sauce, teriyaki	
Spicy Tuna Seaweed Salad	18
Wakame, tuna, avocado, daikon sprouts, chili sesame dressing	
Sashimi Salad	16
Tuna, salmon, white fish, spring greens, cucumber, red onion, masago, nori confetti, tangy gochujang sauce	
Fuji Kale Salad	11
Fuji apple, kale, walnuts, dried cranberries, ginger dressing	

KUSHIYAKI 串焼き

Chicken	7
Chicken skewers with eel sauce	
Shrimp	8
Shrimp skewers with eel sauce	
Scallop	9
Scallop skewers with eel sauce	

HOT APPETIZER 温かいおつまみ

Crispy Rice Spicy Tuna	18
Pan fried crispy rice, spicy tuna, wasabi aioli, teriyaki sauce	
Asparagus Beef	14
NY steak, asparagus, teriyaki sauce, asparagus tempura	
Panko Scallop	15
Pan seared breaded scallop, teriyaki sauce, tomato basil sauce	
Crab Cake	14
Crab cake, spicy mayo, wasabi aioli	
Edamame	6
Steamed soybean pod, sea salt	
Agedashi Tofu	7
Deep fried tofu, soy dashi broth, grated daikon, nori confetti	
Shumai	8
Steamed shrimp dumplings, citrus soy sauce, scallion, togarashi	
Gyoza	8
Pan fried dumplings, citrus soy sauce, scallions, togarashi, choice of pork or vegetable	
Stuffed Mushroom	14
Snow crab stuffed button mushrooms, panko, spicy mayo, wasabi aioli	
Dragon Fire	18
Soft shell crab, fresh water eel, asparagus, tuna, red tobiko, unagi sauce, chili oil	
Jalapeno Popper	14
Jalapeno stuffed with spicy tuna, cream cheese, spicy mayo, teriyaki sauce	
Gyu Tataki	16
Flash seared NY steak, tomato, ponzu, herb oil, scallion	
Tempura	8
Deep fried asparagus, carrot, onion, kabocha, sweet potato. Add shrimp (+3)	
Karaage	11
Deep fried chicken, shishito peppers, chili mayo	
Okonomiyaki	11
Tepan fried Japanese seafood pancake, okonomi sauce, Japanese mayo	
Takoyaki	8
Flour battered octopus, Japanese mayo, sweet soy, nori powder	
Ika Karaage	15
Lightly battered and fried squid, chili mayo	

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

COLD APPETIZER 冷たいおつまみ

Mango Unagi Spring Roll 17

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

Truffle Yuzu Salmon 17

Salmon, truffle yuzu sauce, micro greens

Maguro Tartare 17

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

Blufish Ceviche 17

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

Bluefin Tuna Zanmai 38

O-toro and Bluefin akami

Hama Chili 18

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

Oysters on a Half Shell 4

Shucked oyster, ponzu, pico de gallo, smelt roe, Tabasco

Shooter -Oyster/Uni 7/11

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

Sake-Toro Tataki 19

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

RICE & NOODLES ご飯・うどん

Fried Rice 11

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

Nabeyaki Udon 18

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

Tempura Udon 18

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

Bi Bim Bap 18

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

Yakisoba 17

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

NIGIRI & SASHIMI にぎり寿司・刺身

O-Toro 10 Tiger Shrimp 4

Blue Fin Tuna 6 Sweet Shrimp 6

Big Eye Tuna 5 Octopus 4

Escolar 5 Hokkaido Scallop 7

Sea Urchin 10 Squid 4

Kanpachi 5 Tamago 4

Red Snapper 5 Smelt Roe 5

Fluke 5 Mackerel 4

Yellowtail 5 Tobiko 5

Fatty Yellowtail 6 Salmon Roe 7

Salmon 5 Fresh Water Eel 5

Sake Toro 6

Smoked Salmon 5

BASIC MAKI 巻物

Big-eye Tuna 8

Salmon 7

Yellowtail & Scallion 9

Spicy Tuna 9

Spicy Salmon 8

Spicy Octopus 9

Spicy Scallop Cooked/Raw 9/12

Shrimp & Cucumber 9

Fresh water eel & cucumber 11

Salmon & Avocado 14

Tuna & Avocado 14

Shrimp Tempura 8

Yellowtail Tempura 9

California 9

Philadelphia 12

Soft Shell Crab 12

VEGETABLE MAKI 野菜巻物

Asparagus 7

Avocado 11

Cucumber 6

Oshinko (Pickled Radish) 6

Shitake Mushroom 10

Fried Sweet Potato 9

Avocado & Cucumber 10

Veggie King 14

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

Veggie Queen 13

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

SIGNATURE MAKI ロール寿司

	Short/Long		Short/Long
White Dragon	14/18	Black Dragon	14/18
Super white tuna, shrimp tempura, cucumber, avocado, spicy mayo		Fresh water eel, spicy scallops, cucumber, avocado, spicy mayo, eel sauce, black tobiko	
Red Dragon	14/18	Green Turtle	18
Tuna, soft shell crab, cucumber, avocado, spicy mayo		Tiger shrimp, fresh water eel, avocado, tempura crunch, eel sauce, wasabi mayo, wasabi tobiko	
Crazy Dragon	15/19	Golden Dragon	15/19
Seared spicy tuna, snow crab, cucumber, avocado, spicy mayo, tempura crunch		Fresh water eel, lobster tempura, cucumber, avocado, spicy mayo, eel sauce, citrus tobiko	
Red Phoenix	15/19	Dirty Old Man*	15/19
Spicy tuna, snow crab, cucumber, avocado, spicy mayo		Salmon tempura, cream cheese, cucumber, avocado, spicy mayo, tempura crunch, melted mozzarella cheese, sweet soy, wasabi mayo	
Sexy Lady	14/18	Dragon*	14/18
Spicy salmon, snow crab, cucumber, avocado, spicy mayo		Fresh water eel, shrimp tempura, cucumber, avocado, spicy mayo, eel sauce	
Spicy Tataki	14/18	Blue Alaskan*	17/22
Seared spicy tuna, soft shell crab, cucumber, avocado, spicy mayo, chili tobiko		Spicy snow crab, king crab, cucumber, avocado, spicy mayo	
Ocean Drive	15/19	Caterpillar*	14/18
Tuna, yellowtail, green peppers, cilantro, avocado, spicy mayo, soy wrap, chili oil, fresh lime juice		Avocado, snow crab, cucumber, spicy mayo, eel sauce, red and black tobiko	
Rainbow Dragon	15/19	Crunchy Muffy*	15/19
Spicy tuna tempura, cream cheese, cucumber, avocado, spicy mayo, snow crab, tuna, escolar, salmon, citrus mayo, tobiko		Shrimp tempura, cream cheese, cucumber, avocado, spicy mayo, melted mozzarella cheese, sweet soy	
Kamikaze	14/18	Scary Spider	15/19
Fresh tuna, spicy tuna, spicy mayo		Soft shell crab, cream cheese, cucumber, avocado, spicy mayo, black and white rice, tobiko	
Mini Me	14/18	Special Spicy Tuna	14/18
Spicy salmon, spicy octopus, spicy mayo		Spicy tuna tempura, cream cheese, shrimp, asparagus, avocado, spicy mayo, tempura crunch, wasabi tobiko, soy wrap, sweet soy, wasabi mayo	
Rainbow	14/18	King Kong*	19
Spicy tuna, tuna, escolar, salmon		Snow crab, spicy tuna, shrimp tempura, cream cheese, cucumber, avocado, breaded and deep fried, sweet soy, spicy mayo	
Taki Maki	19	California Crunch*	18
Snow crab, cucumber, avocado, scallop, masago, Japanese mayo, sweet soy		Snow crab, avocado, panko crusted and deep fried, sweet soy, spicy mayo	
Spicy Cajun	14/18	Salmon Sunshine	19
Spicy crawfish, avocado, seared tuna, cajun spice, sweet soy, chipotle mayo, crispy red onion		Snow crab, cucumber, avocado, spicy mayo, fresh salmon, lemon, pico de gallo, ponzu sauce	
California Sunset	14/18	Golden Ebi*	15/19
Fresh salmon, snow crab, cucumber, avocado, spicy mayo		Shrimp tempura, avocado, tiger shrimp, golden egg sauce, sweet soy, chili mayo, crunch, Furikake	
Salmon Obsession	15/19		
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	38/54
Choice of 9pc or 15pc	
Vegetarian Combination	26
5pc vegetarian nigiri, sweet potato tempura maki, veggie maki	
Sushi Combination	36
6pc nigiri, rainbow roll	
Signature Nigiri Combination	54
6pc Chef's Signature Nigiri	
Maki Mono	29
California roll, fresh water eel roll, spicy tuna roll	
Chirashi	34
Assorted fish, tamago, sushi rice, assorted Japanese pickle	
Blufish Don	34
Tuna, salmon, yellowtail, tamago, sushi rice, assorted Japanese pickle	
Una Don	34
Fresh water eel, tamago, rice, eel sauce, assorted Japanese pickle	
Bento	26
Choice of Chicken or Salmon teriyaki, vegetable fried rice, shrimp and vegetable tempura, Spicy Tuna roll or California roll	

SUSHI BOAT 寿司船

Blufish Boat for 2	85
6pc nigiri, 10 pc sashimi (chef's choice), pick 1 signature maki and 1 basic maki	
Blufish Boat for 4	135
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
Filet Mignon	24/39
Charbroiled filet mignon, hibachi vegetables, pan-fried potato cake, teriyaki	
NY Steak	19/32
Charbroiled NY steak, hibachi vegetables, pan-fried potato cake, teriyaki	
Braised Short Rib	36
Soy braised beef short ribs, hibachi vegetables, pan-fried potato cake, creamy Asian pear sauce	
Chicken	15/24
Grilled boneless chicken breast, hibachi vegetables, pan-fried potato cake, teriyaki	
Seared Tuna	19/32
Seared & sliced tuna loin, tomato, avocado, hibachi vegetables, miso beurre blanc sauce	
Salmon	16/27
Broiled Atlantic salmon, hibachi vegetables, pan-fried potato cake, teriyaki	
Sea Bass	22/36
Broiled Chilean sea bass, hibachi vegetables and spinach in a light miso beurre blanc	
U12 Gulf Shrimp	16/27
Grilled U12 shrimp, hibachi vegetables, garlic herb oil, spicy ponzu sauce	
U10 Scallop	16/27
Broiled U10 scallop, garlic herb oil, hibachi vegetables, tomato basil sauce	

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

COCKTAILS

Bermuda Triangle Mango Jalapeno Tequila Lime	12
The James Dean Cocoa Infused Bourbon Old Fashioned	13
The Other Woman Wild Hibiscus Vodka Lemon	12
The Manhattan Rye Sweet Vermouth Amaro Black Walnut	14
The Marilyn A Peach Champagne	11
Kappa Limone Cucumber Lemon Vodka	11
Blufish Martini Vodka Lychee Elderflower Blue Curacao	11
Potion #9 Gin Lemon Crème de Violette Lavender	12
Sake Kokoro Sake Vodka Cucumber Dry Vermouth Wasabi Olives	12
Princess Margarita Tequila Orange Liqueur Lime Agave Prosecco	13
The Waterford High Rye Bourbon Cointreau All Spice Dram Bitters	12
BLUberry Breeze Blueberry Elderflower Lemon Vodka Prosecco	12
Mangotini Mango Vodka Lemon Martini	11

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)	10/49
Seikyo (720mL) – Mirror of Truth Friendly + Smooth Easy Drinking (Junmai)	10/49
Watari Bune (720mL) – Ferry Boat Crisp Ripe Fruit + Aromatic (Junmai Ginjo)	12/59
Akitabare (GL/300mL/720mL) – Northern Skies Pleasantly Mild + Dry Finish (Junmai)	10/21/49
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
Momokawa (750mL) – Unfiltered Sake Bright Lovely Milky White (Nigori)	9/42
Dassai 23	130
Watari Bune Reserve	137
House Hot Sake – (S) 7oz / (L) 12oz Sho Chiku Bai, Flavorful + Dry	8/14

NON-ALCOHOLIC

San Pelligrino	6
Iced Lavender Tea	4

CHAMPAGNE & SPARKLING

Francois Montand Brut, Blanc de Blac, France	12
Mionetto, Prosecco, Italy	11
Biagio Moscato D'Asti, Italy	10
Canard Duchene, France	68
Taittinger, Brut Champagne, France, 375 ml	44
Argyle, Brut, Willamette Valley, Oregon	42
Veuve Cliquot, France	120
Moet & Chandon Imperial, France	110
Dom Perignon, France	275

ROSE

Belle Gloss, Sonoma County, CA	39
"Whispering Angel", Provence	14/51
Francois Montand, Sparkling Rose, France	12/42

PINOT GRIGIO

Barone Fini, Italy.	10/36
Ferrari Carano, Sonoma County, CA	12/43
Domaine Emile Beyer, Pinot Gris, Alsace, France	45

SAUVIGNON BLANC

Esk Valley, Marlborough, NZ	10/36
Theirry Delaunay "La Grand Ballon" Loire, France	11/40
Charles Krug, Napa Valley	12/43
Domaine Hubert Brochard, Sancerre, France	48

CHENIN BLANC

Pine Ridge, Chenin Blanc + Viogner, CA.	10/36
Domaine Gilet, Vouvray, Loire, France	45

CHARDONNAY

St. Francis, Sonoma County, CA	10/36
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	74

INTERESTING WHITES

Chateau Ducasse, Bordeaux Blanc, France	12/43
Dr. L, 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	11/40
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

Parcel 41, Napa Valley, CA	10/36
----------------------------	-------

ZINFANDEL

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

INTERESTING REDS

The Prisoner, Red Blend, CA.	24/80
Hope "Quest", Proprietary Red, Paso Robles, CA.	12/43
Urano, Malbec, Mendoza, Argentina	11/40

BEER

Sapporo Draft	7
Kirin Ichiban Draft	7
Blue Moon Draft	7
Kirin Light	6
Asahi 12oz / 20oz	6/9
Hitachino White/Dai Dai IPA/Stout	8
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 16

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

Assorted Sushi 18

5 piece of nigiri sushi, spicy tuna roll

Assorted Maki 18

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

Sushi & Sashimi Combo 18

3 piece nigiri, 5 piece sashimi

Sashimi Lunch 19

Tekka Don/Sake Don/Una Don/Chirashi 19

Bento Mono

Served with miso soup or salad

Vegetable 14

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

Chicken 15

Served with crab rangoon, fried rice, 4pcs California or spicy tuna roll

Salmon/Beef 16

Served with crab rangoon, fried rice, and 4pc California or Spicy tuna roll

Seared Tuna 17

Served with crab rangoon, fried rice, and 4pc California or Spicy tuna roll

Green Mono

Served with 4pc California or spicy tuna roll

Chicken Salad 13

House Green salad with grilled chicken

Tuna Seaweed Salad 14

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

Grilled Salmon Salad 14

Grilled salmon, mixed greens, olive ginger dressing

Beef Tataki Salad 14

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

Poké Bowls

Served with miso soup or salad

Snow Crab 16

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

Salmon/Tuna 17

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