

### STARTERS

#### EDAMAME 🐠

classic with maldon sea salt or spicy with garlic, tamari and toqarashi

### CHARRED EDAMAME @

classic with maldon sea salt or spicy with garlic, tamari and togarashi

# MISO SOUP

classic japanese broth style soup with shiitake mushroom, tofu, wakame and scallion

🐠 vegan kombu broth available

### COCONUT CRAB SOUP

roasted corn, sweet potatoes, yellow curry, coconut milk, cilantro, chili oil

# HOUSE SALAD 🕕

mixed greens, cucumber, cherry tomato and crispy wonton strips with choice of dressing

add grilled all-natural chicken or seared salmon dressings: wasabi soy, sesame honey, carrot ginger

#### SEAWEED SALAD @

mix of seaweed, cucumber sunomono, scallion, tossed in sesame dressing add arilled tako

### CUCUMBER SUNOMONO @

marinated and seasoned cucumber with sesame seeds add grilled tako

# SHARE PLATES

# MANGO CRAB RANGOON 💿

crispy wonton wrappers stuffed with crab mix, mango, cream cheese and scallion, served with mango and fresno pepper sauces

# SHISHITO PEPPERS

sautéed japanese peppers with citrus, tamari and togarashi

# CRISPY BRUSSELS SPROUTS @

tossed in creamy lemon miso sauce and toasted cashews

# CALAMARI 🖜

sesame crusted squid, tempura vegetable, miso aioli

# BEEF HOT ROCK 🕕

all-natural beef tenderloin, jalapeño ponzu and yuzu kosho

tilapia, white shrimp, lime juice, cucumber, cherry tomato, avocado, cilantro, sweet onion, jalapeño salsa, wonton crisps, togarashi and chili oil

# CRISPY RICE CAKE O

topped with spicy bigeye tuna, scallion and tataki sauce

# DIPPING CRAB

crispy soft shell crab, cucumber sunomono, tempura sauce

sautéed all-natural chicken breast with garlic, ginger, cashews and peanut sauce, served with butter lettuce cups, cucumber sunomono, sesame noodles, carrots, crispy rice noodles and sweet chili sauce

Can be made vegan

# CHICKEN CRUNCH SALAD

napa cabbage, romaine lettuce, radicchio, scallion, crispy wonton strips, shredded all-natural chicken breast and sesame seeds, tossed in sesame honey dressing

# TUNA TOWER 🕕

sesame and ponzu-marinated bigeye tuna, spicy crab mix, avocado and sushi rice, topped with black tobiko and wasabi sprouts, served with honey wasabi, mango and eel sauces (III) can be made vegan

# **KODOMO** · KIDS

for youngsters 12 and under

# LITTLE BENTO BOX

choice of maki roll, all natural chicken tenders, shrimp tempura, crispy sweet tofu or pan seared salmon, served with edamame, choice of starch and fruit.

maki roll choices: california roll, crunchy kido, avocado, sake, cowgirl roll, shrimp tempura maki, tekka maki starch choices: french fries, white sticky rice, brown sticky rice, sesame noodles

# SPECIALTY NIGIRI

#### BLUE KANI 💿

tempura fried tofu pockets stuffed with spicy crab mix, served with eel sauce (4 PCS)

bigeye tuna on top of rice tempura, topped with serrano, sriracha, togarashi and ponzu sauce (2 PCS)

## ITCHY SALMON 💿

baked atlantic salmon on top of spicy crab mix, topped with serrano, cilantro and ponzu sauce (2 PCS)

# ITCHY SEABASS 💿

baked seabass on top of spicy crab mix, topped with serrano, cilantro and ponzu sauce (2 PCS)

#### "EVERYTHING" SMOKED SALMON 🕕

smoked salmon on top of cream cheese stuffed rice tempura, topped with everything furikake, scallion and ponzu sauce [2 PGS]

# SPECIALTY SASHIMI

# TRUFFLE SALMON 🕕 🖜



atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce and wasabi sprouts [5 PCS]

#### HIRAME TIRADITO 🐽

olive flounder topped with cucumber, red onion, cilantro, corn nuts, aji pepper purée, olive oil and maldon sea salt (5 PCS)

### VEGAN TUNA SUPREME 🐠

plant-based tuna topped with orange supreme, cilantro, serrano, marcona almond and ponzu sauce (5 PGS)

pepper seared bigeye tuna topped with daikon momiji, garlic chips, scallion and tataki sauce (5 PCS)

# YELLOWTAIL SERRANO 🕕 🖜



yellowtail topped with cilantro, serrano and ponzu sauce (5 PCS)

# OUR SOURCING

Seafood sourcing details for nigiri, sashimi and maki can be found under the Nigiri & Sashimi section of the menu, as well as below. For our most up-to-date sourcing, visit MyConsciousEarth.com

# TILAPIA: CEVICHE 🖜

indonesia, submersible net pen

# WHITE SHRIMP: CEVICHE

usa, gulf of mexico; bottom trawls

#### WHITELEG SHRIMP: SHRIMP TEMPURA 💿 indonesia, semi-intensive ponds

MARKET SOUID: CALAMARI 💿

# california, pacific ocean; seines

PATAGONIA TOOTHFISH: SEABASS, ITCHY SEABASS, MAKI 💿

### 🗣 france & falkland islands, deepset longline PACIFIC WHITING: ALASKAN POLLOCK CRAB MIX, CRAB STICK 📵

# alaska, pacific northwest; mid-water trawls

MENGO CRAB: SOFT SHELL CRAB, SPIDER MAKI

# myanmar, pots & traps

BLUE CRAB: COCONUT CRAB SOUP nicaragua, lift nets

# WASABI TOBIKO: MAKI

china, brazil, indonesia; traps

#### AMERICAN EEL: EEL SAUCE maine, fyke nets

CUTTLEFISH: SQUID INK, BLACK TUNA

# 💡 spain, pots & traps

**ALL-NATURAL CHICKEN** oleman's natural

# ALL-NATURAL BEEF, PASTURE RAISED

# LAYING HEN (EGGS), CAGE-FREE CERTIFIED HUMANE

💙 hillandale farms, farmer's hen house Download the Seafood Watch App to learn more about the

fish we source, or visit SeafoodWatch.org

ъ This seafood carries an eco-certification and is either fished or farmed in a manner that has minimal or no effect on the ocean's ecosystems.

# Where happy oceans and feel good sushi meet.

At Blue Sushi Sake Grill, we're on an endless pursuit to serve creative, fresh sushi while making a positive impact on our Earth and oceans. This means making better informed decisions on how we source our proteins and seafood while keeping animal welfare a top priority. Conscious Earth is more than a program with an oath for sustainable practices, it's our commitment to responsibly sourcing our seafood and respecting our Earth's ecosystems, both land and sea.

Our partnership with the Monterey Bay Aquarium's Seafood Watch®, an organization that shares our passion for sustainable seafood, supports our efforts by providing the groundwork and guidelines that allows us to only serve seafood that is responsibly caught or farmed.

To learn more about the fish we source and our Conscious Earth Program, visit: MYCONSCIOUSEARTH.COM

long Sentile Tony Gentile, Corporate Chef

Flagship Restaurant Group

Nester Retalledo

Nestor Rebolledo, Corporate Chef Blue Sushi Sake Grill



**SCAN FOR** HAPPY HOUR **LUNCH SPECIALS GLUTEN SENSITIVE** & DESSERT MENUS

SASHIMI SALMON

KUNSEI SAKE 🕕 🖜

atlantic smoked salmon chile, marine net pen

SAKE 🕕 🖜

atlantic salmon british columbia, faroe islands,

SAKE TORO 🕕 🖜

atlantic salmon belly british columbia, faroe islands, norway, marine net pen

seared atlantic salmon belly british columbia, faroe islands, norway, marine net pen

SHELLFISH

AMA EBI 🕕

spot prawn with fried head canada, north pacific ocean, pots & traps

usa, gulf of mexico, bottom trawls

hokkiado scallop, japan, off bottom culture

UNI 🕕

red sea urchin

FISH DOE & OTHED

IKURA 🕕 🖜

chum salmon roe alaska, purse seines

MASAGO 🕕

smelt roe, iceland, purse seines

spanish octopus, spain, pots

TAMAGO

egg custard

black flying fish roe

china, brasil, indonesia, traps

bbq american eel, maine, fyke nets

TUNA

TOMBO AHI 🕕 🐿

seared albacore

canada & alaska, pole caught

MAGIIRO 🕕

bigeye tuna, hawaii, deep set longline

WHITEFISH

DUTCH YELLOWTAIL 10 10

hiramasa

aquaculture system

BLACK TUNA (B) (SASHIMI ONLY)

squid ink and soy cured escolar

hawaii, deep set longline

escolar, hawaii, deep set longline

HIRAME 1

je ju island, korea,

indoor flowthrough tank

red sea bream, japan, marine net pens

VEGAN (NIGIRI ONLY)

AVOCADO 🕕

INARI @

fried tofu

UNAMI @

bbq eggplant eel, sweet soy sauce

KALUNA 🐠

plant based tuna

TOBIKO CAVIART 🐠

### SPECIALTY MAKI

NOT RAW

**CLOUD NINE 2.0** 

avocado, spicy crab mix, tempura shrimp, baked seabass, cilantro, serrano, ponzu sauce (8 PCS)

CRUNCHY RED

shrimp tempura, crab and tampico mix, avocado, serrano, beet tempura crisps, eel sauce (8 pcs)

HAWAIIAN ROLL

tempura fried, mango, salmon, crab mix, mango sauce (6 PCS)

HOTEL CALI

tempura fried, spicy crab mix, cream cheese, jalapeño, avocado, sweet chili sauce (8 PCS)

THE IGUANA

shrimp tempura, crab and tampico mix, serrano, eel, avocado, soy paper, cucumber wrap, ponzu and eel sauces (6 PCS)

SNOW WHITE

crispy seabass, avocado, burdock root, bibb lettuce, soy paper, creamy spicy and eel sauces [5 PCS]

SOUTH PACIFIC

eel tempura, cream cheese, pineapple, scallion, eel sauce [8 PCS]

SUPER ASPARAGUS

cooked salmon, cream cheese, asparagus, eel sauce (8 PCS)

shrimp tempura, spicy crab mix, togarashi, ponzu and creamy thriller sauces [8 PCS]

TIDAL WAVE

shrimp and crab stick tempura, crab mix, cream cheese, honey wasabi and eel sauces [8 PCS]

RAW

AMAZON ROLL 1

red sea bream, olive oil, smoked salmon, crab and tampico mix, jalapeño, wasabi sprouts, maldon sea salt, chino chimichurri sauce [8 PCS]

THE BEACH 🕕

seared albacore, spicy bigeye tuna, spicy crab mix, burdock root, avocado, cilantro, serrano, ponzu sauce (8 PCS)

FLAMINGO LINGO 🕕

crab mix, cucumber, salmon, bigeye tuna, soy paper, wasabi tobiko (8 PCS)

GODZILLA BOMB 🕕

tempura blue kani, bigeye tuna, yellowtail, togarashi, serrano, ponzu sauce, sriracha (8 PCS)

GREEN EGGS & HAMA 🕕

yellowtail, garlic chip, wasabi tobiko, spicy salmon, cucumber, ponzu sauce [8 PCS]

HOT POPPER 🕕

smoked salmon, cream cheese, jalapeño tempura, soy paper, sriracha (5 PCS)

crab mix, cucumber, avocado, spicy salmon, scallion, eel sauce, chili aioli [8 PCS]

bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha (5 PCS)

SALMON SKIN ROLL 1

crispy salmon skin, bonito flakes, cucumber, avocado, burdock root, ikura, lemon (8 PCS)

SAN MARCOS MAKI 🕕

bigeye tuna, shrimp tempura, crab and tampico mix, avocado, charred jalapeño, togarashi, serrano ponzu sauce (8 PGS)

SPANISH FLY 🕕

yellowtail, spicy crab mix, bigeye tuna, shallot, cilantro, serrano, yuzu ponzu sauce (8 PCS)

SPICY GRINGO 🕕

salmon, bigeye tuna, dutch yellowtail, ginger, garlic chip, bbq paper, shallot, serrano ponzu sauce (5 PCS)

TATAKI MAKI 🕕

shrimp tempura, spicy salmon, pepper seared big eye tuna, crispy panko, thai basil, eel sauce (8 PCS)

CLASSIC MAKI

NOT RAW

CALI ROLL

crab mix, avocado, cucumber [8 PCS]

CRUNCHY BLUE

spicy crab mix, cilantro, crispy panko, eel sauce [8 PCS]

CRUNCHY L.A.

crab mix, avocado, cucumber, crispy panko, sweet chili sauce [8 PCS]

JUST SHRIMP TEMPURA MAKI shrimp tempura (8 PCS)

**SPICY TAKO** 

spicy octopus [5 PCS]

## CLASSIC MAKI continued

# RAW

CABO ROLL 1

spicy bigeye tuna, crab mix, cucumber [8 PGS]

vellowtail, garlic chip, scallion [8 PCS]

NEGI YELLOWTAIL 🕕

PHILADELPHIA (1)

smoked or raw salmon, cream cheese, scallion, cucumber (8 PCS)

RAINBOW ROLL 1 bigeye tuna, salmon, yellowtail, ebi, crab mix, avocado,

cucumber [8 PCS]

SAKE salmon (5 PCS)

SPICY SAKE (1)

spicy salmon, cucumber [5 PCS]

SPICY TEKKA (1)

spicy bigeye tuna, cucumber (5 PCS)

SPIDER MAKI (1)

crispy soft shell crab, masago, avocado, cucumber, sriracha, creamy spicy sauce [10 PCS]

TEKKA 🕕

bigeye tuna (5 PCS)

# VEGAN MAKI

AVO KALUNA 🐠

plant based tuna, avocado, sesame seeds, scallion, sweet soy sauce (8 PCS)

pickle vegan tempura, sriracha-fried onion rings, bbq paper, vegan mayo, tonkatsu sauce [5 PCS]

CRUNCHY CABBAGE @

tofu and napa cabbage vegan tempura, scallion, vegan creamy spicy sauce [8PCS]

sundried tomato, brown rice, soy paper, olive oil, maldon sea salt [8 PCS] GREEN GODDESS @ spicy plant based tuna, cucumber, cilantro, shallot, avocado,

sweet potato vegan tempura, grilled asparagus, edamame hummus,

black tobiko caviart, ponzu sauce (8 PCS)

EDEN ROLL @

PRINCE ROLL ® eggplant vegan tempura, avocado, sweet soy sauce (8 PCS)

SHIITAKE TO ME O mushrooms sautéed in coconut milk, shiitake and sweet potato vegan tempura, truffle oil, thai basil, sweet soy sauce [8 PCS]

THAI HIPPIE @ tofu vegan tempura, avocado, cucumber, carrot, cashews with thai basil, cilantro, mint and red onion salad,

thai peanut sauce (8 PCS)

UNAMI EXPRESS @ pineapple, red pepper, thai basil, bbq eggplant eel, tobiko caviart,

scallion, sweet soy sauce (8 PCS)

UNAMI MAKI 🐠 bbq eggplant eel, vegan cream cheese, avocado, sweet soy sauce [5 PGS]

vegan smoked salmon, vegan cream cheese, vegan shrimp tempura,

avocado, charred jalapeño, serrano ponzu sauce (5 PCS) V.L.T. @

bibb lettuce, cucumber, cherry tomato, avocado, shallot,

smoked tomato paper, maldon sea salt, vegan mayo [5 PGS] VEGAN BLACK DRAGON 🐠

bbq eggplant eel tempura, vegan cream cheese, vegan shrimp tempura, black tobiko caviart, sweet soy sauce [8 PCS]

VEGAN HOT NIGHT 🐠 vegan shrimp tempura, avocado, plant based tuna, sesame seeds,

**VEGAN HOT POPPER** O

vegan smoked salmon, vegan cream cheese, vegan jalapeño tempura,

soy paper, sriracha (5 PCS)

VEGAN SOUTH PACIFIC @ bbq eggplant eel tempura, vegan cream cheese, pineapple, scallion, sweet soy sauce [8 PCS]

VEGGIE O

red pepper, vegan cream cheese, avocado, cucumber [8 PCS]

VEGAN PHILADELPHIA @ vegan smoked salmon, vegan cream cheese, scallion, cucumber [8 PGS]

Wegan dish.

(1) Item contains raw seafood, shellfish, beef or egg. Consuming raw or undercooked meat & seafood may increase your risk of foodborne illness.

This seafood carries an eco-certification and is either fished or farmed in a manner that has minimal or no effect on the ocean's ecosystems

Sustainably sourced seafood availability changes frequently, which impacts what we're able to serve. Bones can happen in dishes with fish. 18% gratuity added to parties of 6 or more. Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients.

norway, marine net pen

ABURI SAKE TORO 🕕 💿

cooked white shrimp

canada, pacific northwest, diver caught

TOBIKO 🕕

netherlands, recirculating

WHITE TUNA 1

olive flounder

seaweed caviar