



# NIGIRI & SASHIMI

| NIGIRI<br>[2PCS] | SASHIMI<br>[4PCS] | SALMON   |
|------------------|-------------------|--|
| 9.5              | 16.5              | <b>KUNSEI SAKE</b>  <br>verlasso smoked atlantic salmon<br>chile, marine net pen                                       |
| 9                | 15.5              | <b>SAKE</b>  <br>atlantic salmon<br>british columbia, faroe islands,<br>norway, marine net pen                         |
| 9                | 15.5              | <b>SAKE TORO</b>  <br>atlantic salmon belly<br>british columbia, faroe islands,<br>norway, marine net pen              |
| 9                | 15.5              | <b>ABURI SAKE TORO</b>  <br>seared atlantic salmon belly<br>british columbia, faroe islands,<br>norway, marine net pen |

## SHELLFISH

|      |      |  |
|------|------|--|
| 8    | 14.5 | <b>EBI</b><br>cooked white shrimp<br>usa, gulf of mexico,<br>bottom trawls   |
| 8.5  | 15   | <b>HOTATE</b> <br>hokkaido scallop<br>japan, off bottom culture             |
| 13.5 | 21.5 | <b>UNI</b> <br>red sea urchin<br>canada, pacific northwest,<br>diver caught |

## FISH ROE & OTHER

|     |      |   |
|-----|------|---|
| 9.5 | 16.5 | <b>IKURA</b>  <br>chum salmon roe<br>alaska, purse seines |
| 8.5 | 15   | <b>TAKO</b><br>spanish octopus<br>spain, pots   |
| 8   | 14.5 | <b>TOBIKO</b> <br>black flying fish roe<br>china, brasil, indonesia, traps   |

| NIGIRI<br>[2PCS] | SASHIMI<br>[4PCS] | TUNA  |
|------------------|-------------------|---|
| 8.5              | 15                | <b>TOMBO AHI</b>  <br>seared albacore<br>canada & alaska,<br>pole caught                                      |
| 10               | 17                | <b>MAGURO</b> <br>bigeye tuna<br>hawaii, deep set longline   |
| 10               | 17                | <b>WHITEFISH</b><br><b>DUTCH YELLOWTAIL</b>  <br>hiramasa<br>netherlands, recirculating<br>aquaculture system |
| 8                | 14.5              | <b>WHITE TUNA</b> <br>escolar<br>hawaii, deep set longline   |
| 10               | 17                | <b>HIRAME</b> <br>olive flounder<br>je ju island, korea,<br>indoor flowthrough tank  |
| 10               | 17                | <b>MADAI</b> <br>red sea bream<br>japan, marine net pens   |

| VEGAN <small>(NIGIRI ONLY)</small> |  |
|------------------------------------|--|
| 7.5                                | <b>UNAMI</b> <br>bbq eggplant eel,<br>gluten-free sweet soy sauce |
| 7                                  | <b>KALUNA</b> <br>plant based tuna                               |
| 8                                  | <b>TOBIKO CAVIAR</b> <br>seaweed caviar                         |



# Gluten Sensitive Menu

Our gluten-sensitive menu items are prepared in a shared work area that also processes wheat & gluten products. There is always a chance that gluten-free items may come in contact with products containing gluten.

## 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 aquacultured.


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


[MYCONSCIOUSEARTH.COM](https://myconsciousearth.com)

  
Tony Gentile, Corporate Chef,  
Flagship Restaurant Group

  
Nestor Rebolledo, Corporate Chef,  
Blue Sushi Sake Grill

 Vegan dish.

 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.

# HAND ROLLS

served with yuzu aioli and chili oil

|       |  |            |
|-------|--|------------|
| _____ | <b>NEGI YELLOWTAIL</b>  yellowtail, garlic chip, scallion [2 PCS] | <b>9.5</b> |
| _____ | <b>SAKE</b>  salmon [2 PCS]                                       | <b>7.5</b> |






# SOUPS & SALADS

|       |  |                  |
|-------|--|------------------|
| _____ | <b>HOUSE SALAD</b>  mixed greens, cucumber, cherry tomato with carrot ginger dressing<br>add grilled all-natural chicken +6 or seared salmon +8 | <b>5.5 / 9.5</b> |
| _____ | <b>CUCUMBER SUNOMONO</b>  marinated and seasoned cucumber with sesame seeds<br>add grilled tako +4 or snow crab +5                              | <b>5</b>         |

# SHARE PLATES


|       |   |             |
|-------|---|-------------|
| _____ | <b>EDAMAME</b>  classic with maldon sea salt or spicy with garlic, tamari and togarashi  | <b>6.5</b>  |
| _____ | <b>CHARRED EDAMAME</b>  classic with maldon sea salt or spicy with garlic, tamari and togarashi  | <b>7.5</b>  |
| _____ | <b>SHISHITO PEPPERS</b> sautéed japanese peppers with citrus, tamari and togarashi  | <b>9.5</b>  |
| _____ | <b>BEEF HOT ROCK</b>  all-natural beef tenderloin, jalapeño ponzu and yuzu kosho   | <b>18.5</b> |
| _____ | <b>VEGAN TUNA TOWER</b>  sesame and ponzu-marinated plant based tuna, avocado and sushi rice, topped with black tobiko caviart and wasabi sprouts, served with sweet agave mustard, mango and gluten-free sweet soy sauces | <b>16</b>   |

# SPECIALTY SASHIMI

|       |   |             |
|-------|---|-------------|
| _____ | <b>TRUFFLE SALMON</b>   atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce and wasabi sprouts [5 PCS] | <b>16</b>   |
| _____ | <b>HIRAME TIRADITO</b>  olive flounder topped with cucumber, red onion, cilantro, corn nuts, aji pepper purée, olive oil and maldon sea salt [5 PCS]   | <b>16.5</b> |
| _____ | <b>VEGAN TUNA SUPREME</b>  plant-based tuna topped with orange supreme, cilantro, serrano, marcona almond and ponzu sauce [5 PCS]  | <b>13.5</b> |
| _____ | <b>YELLOWTAIL SERRANO</b>  dutch yellowtail topped with cilantro, serrano and ponzu sauce [5 PCS]  | <b>16.5</b> |

 Vegan dish.

 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 fishes. 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.








Our gluten-free menu items are prepared in a shared work area that also processes wheat & gluten products. There is always a chance that gluten-free items may come in contact with products containing gluten.

# MAKI

## NOT RAW

|       |  |            |
|-------|--|------------|
| _____ | <b>CALI ROLL</b> crab mix, avocado, cucumber [8 PCS] | <b>8.5</b> |
|-------|--|------------|

## RAW

|       |   |             |
|-------|---|-------------|
| _____ | <b>FLAMINGO LINGO</b>  crab mix, cucumber, salmon, bigeye tuna, soy paper, wasabi tobiko [8 PCS] | <b>15.5</b> |
| _____ | <b>ROJA</b>  bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha [5 PCS]    | <b>12.5</b> |
| _____ | <b>NEGI YELLOWTAIL</b>  yellowtail, garlic chip, scallion [8 PCS]                                | <b>11</b>   |
| _____ | <b>PHILADELPHIA</b>  smoked salmon or raw salmon, cream cheese, scallion, cucumber [8 PCS]       | <b>12</b>   |
| _____ | <b>RAINBOW ROLL</b>  bigeye tuna, salmon, yellowtail, ebi, crab mix, avocado, cucumber [8 PCS]   | <b>15.5</b> |
| _____ | <b>SAKE</b>  salmon [5 PCS]   | <b>8.5</b>  |
| _____ | <b>TEKKA</b>  bigeye tuna [5 PCS]   | <b>9</b>    |

## VEGAN MAKI

|       |   |             |
|-------|---|-------------|
| _____ | <b>AVO KALUNA</b>  plant based tuna, avocado, sesame seeds, scallion, gluten-free sweet soy sauce [8 PCS]                                | <b>12</b>   |
| _____ | <b>GREEN GODDESS</b>  spicy plant based tuna, cucumber, cilantro, shallot, avocado, black tobiko caviart, ponzu sauce [8 PCS]            | <b>14.5</b> |
| _____ | <b>UNAMI EXPRESS</b>  pineapple, red pepper, thai basil, bbq eggplant eel, tobiko caviart, scallion, gluten-free sweet soy sauce [8 PCS] | <b>13</b>   |
| _____ | <b>UNAMI MAKI</b>  bbq eggplant eel, vegan cream cheese, avocado, gluten-free sweet soy sauce [5 PCS]                                    | <b>10</b>   |
| _____ | <b>V.L.T.</b>  bibb lettuce, cucumber, cherry tomato, avocado, shallot, smoked tomato paper, maldon sea salt, vegan mayo [5 PCS]         | <b>9.5</b>  |
| _____ | <b>VEGGIE</b>  red pepper, vegan cream cheese, avocado, cucumber [8 PCS]   | <b>8.5</b>  |

## 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](https://MyConsciousEarth.com)

### WASABI TOBIKO

MAKI

 china, brazil, indonesia; traps

Download The Seafood Watch® app to learn more about the fish we source, or visit: [SEAFOODWATCH.ORG](https://SEAFOODWATCH.ORG)

