

Happy Hour

TIMES ARE CHANGING (LITERALLY)

MONDAY - SATURDAY — **OPEN-6:30PM**

dine-in, carryout, & delivery at bluesushisakegrill.com

SUNDAY — **ALL DAY OPEN-CLOSE**

dine-in only

BEER

MICHELOB ULTRA DRAFT 4

KIRIN ICHIBAN SAKE BOMB..... 4

KIRIN DRAFT 5

HOUSE WINES

CHARDONNAV 6

CABERNET SAUVIGNON 6

PINOT GRIGIO..... 6

SAKE

GEKKEIKAN HOT SAKE 8 oz. 6

SHO CHIKU BAI SAKE, nigori 4 oz. 5
bold & sweet, notes of strawberry & rice custard

NIGHT SWIM, futsu 180 ml. 8
dry & light, notes of banana, orange, & mint

*More time.
More value.
More happy.*

COCKTAILS

HOUSE LIME MARGARITA..... 7

RASPBERRY MOJITO..... 7

bacardi rum, raspberry, lime, mint

SANGRIA SPRITZ..... 7

house cabernet, guava nectar, vanilla, lemon,
candoni prosecco

CHINA DOLL 8

skyy blood orange vodka, jasmine tea, pomegranate, lime

BLUETINI 8

blueberry-infused vodka, chambord, lime

SAMURAI SAKETINI..... 8

cucumber infused vodka, unfiltered sake, lime

GIN & GINGER 8

roku gin, lychee, yuzu, q ginger beer

WHITE PEACH DAIQUIRI 8

bacardi rum, white peach, lime, sparkling peach sake,
peach boba

PASSION PALOMA..... 8

cazadores reposado tequila, chinola passion fruit,
q grapefruit soda, lime

CUCUMBER JALAPEÑO MARGARITA 9

cucumber infused tequila, grand marnier, lime, jalapeño

SHARE PLATES

STEAMED OR CHARRED EDAMAME  4

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

MANGO CRAB RANGOON 6.5

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

SHISHITO PEPPERS 8

sautéed japanese peppers with citrus, tamari, togarashi

CRISPY BRUSSELS SPROUTS  8.5

tossed in creamy lemon miso sauce and toasted cashews

CEVICHE  9

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

CALAMARI 13

sesame crusted squid, vegetable tempura, miso aioli

CRISPY RICE CAKE  12

topped with spicy bigeye tuna, scallion, tataki sauce (4 pcs)

LETTUCE WRAPS 15

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, sweet chili sauce

 Vegan dish.

 Item contains raw seafood, shellfish, beef, or egg. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Bones can happen in dishes with fish.

20% 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.

As a way to offset rising costs, we have added a 3.5% surcharge to all checks. You may request to have this taken off your check should you choose.

MAKI

NOT RAW

CRUNCHY BLUE	6.5
spicy crab mix, cilantro, crispy panko, eel sauce (8 pcs)	
CRUNCHY L.A.	6.5
crab mix, avocado, cucumber, crispy panko, sweet chili sauce (8 pcs)	
CRUNCHY RED	7
shrimp tempura, crab, tempico mix, avocado, serrano, beet tempura crisps, eel sauce (8 pcs)	
CALI ROLL	6.5
crab mix, avocado, cucumber (8 pcs)	
JUST SHRIMP TEMPURA MAKI	6.5
shrimp tempura (8 pcs)	
HOTEL CALI	10.5
tempura fried, spicy crab mix, cream cheese, jalapeño, avocado, sweet chili sauce (8 pcs)	
HAWAIIAN ROLL	9.5
tempura fried, mango, salmon, crab mix, mango sauce (8 pcs)	
TIDAL WAVE	10
shrimp and crab stick tempura, crab mix, cream cheese, honey wasabi, eel sauces (8 pcs)	
SUPER ASPARAGUS	9.5
cooked salmon, cream cheese, asparagus, eel sauce (8 pcs)	
RAW	
CABO ROLL R	8.5
spicy bigeye tuna, crab mix, cucumber (8 pcs)	
HOT POPPER R	9
smoked salmon, cream cheese, jalapeño tempura, soy paper, sriracha (5 pcs)	
LION KING R	9.5
crab mix, cucumber, avocado, spicy salmon, scallion, eel sauce, chili aioli (8 pcs)	
PHILADELPHIA R	9
smoked or raw salmon, cream cheese, cucumber, scallion (8 pcs)	
SAKE R	7.5
regular or spicy salmon with cucumber (5 pcs)	
TEKKA R	8
regular or spicy bigeye tuna with cucumber (5 pcs)	

MAKI

RAW *cont'd*

ROJA R	10.5
bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha (5 pcs)	
SALMON SKIN ROLL R	8
crispy salmon skin, bonito flakes, cucumber, avocado, burdock root, ikura, lemon (8 pcs)	

VEGAN

NOT MAKI

KOMBU MISO SOUP VB	3
classic japanese style soup with shiitake mushroom, tofu, wakame, scallion	

MAKI

THAI HIPPIE VB	7.5
tofu vegan tempura, avocado, cucumber, carrot, cashews with thai basil, cilantro, mint, red onion salad, thai peanut sauce (8 pcs)	
VEGGIE VB	7
red pepper, vegan cream cheese, avocado, cucumber (8 pcs)	
VEGAN HOT POPPER VB	7.5
vegan smoked salmon, vegan cream cheese, vegan jalapeño tempura, soy paper, sriracha (5 pcs)	
VEGAN PHILADELPHIA VB	9
vegan smoked salmon, vegan cream cheese, scallion, cucumber (8 pcs)	
CRUNCHY CABBAGE VB	7
tofu and napa cabbage vegan tempura, scallion, vegan creamy spicy sauce (8 pcs)	
COWGIRL VB	7.5
pickle vegan tempura, sriracha-fried onion rings, bbq paper, vegan mayo, tonkatsu sauce (5 pcs)	
SPICY KALUNA CRUNCH VB	9.5
plant based tuna, cucumber, avocado, crispy quinoa, black tobiko caviart, scallion, vegan spicy aioli (8 pcs)	
SHIITAKE TO ME VB	9.5
mushroom sautéed in coconut milk, shiitake and sweet potato tempura, truffle oil, thai basil, sweet soy sauce (8 pcs)	

SPECIALTY NIGIRI

BLUE KANI	6
tempura fried tofu pockets stuffed with spicy crab mix, with eel sauce (4 pcs)	
ITCHY SALMON	6.5
baked atlantic salmon on top of spicy crab mix, topped with serrano, cilantro, ponzu sauce (2 pcs)	
CHERRY BOMB R	8
bigeye tuna on top of rice tempura, topped with serrano, sriracha, togarashi, ponzu sauce (2 pcs)	

SPECIALTY SASHIMI

TRUFFLE SALMON R	10
atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce, wasabi sprouts (5 pcs)	
YELLOWTAIL SERRANO R	11
dutch yellowtail topped with cilantro, serrano, ponzu sauce (5 pcs)	

SOUPS & SALADS

MISO SOUP	3
classic japanese broth style soup with shiitake mushroom, tofu, wakame, scallion	
HOUSE SALAD VB	4
mixed greens, cucumber, cherry tomato, crispy wonton strips with choice of dressing <i>add grilled all-natural chicken +6</i> <i>or seared salmon +8</i> <i>dressings: wasabi soy, sesame honey, carrot ginger</i>	
CUCUMBER SUNOMONO VB	3
marinated and seasoned cucumber with sesame seeds <i>add grilled tako +4</i>	

VB Vegan dish.

R Item contains raw seafood, shellfish, beef, or egg. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.