



NIGIRI & SASHIMI





NIGIRI [2PCS]	SASHIMI [4PCS]	SALMON
9.5	16.5	KUNSEI SAKE   verlasso smoked atlantic salmon chile, marine net pen
9.5	16.5	SAKE   atlantic salmon british columbia, faroe islands, norway, marine net pen
9.5	16.5	SAKE TORO   atlantic salmon belly british columbia, faroe islands, norway, marine net pen
9.5	16.5	ABURI SAKE TORO   seared atlantic salmon belly british columbia, faroe islands, norway, marine net pen




SHELLFISH



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

FISH ROE & OTHER


9.5	16.5	IKURA   chum salmon roe alaska, purse seines
8.5	15	TAKO spanish octopus spain, pots
8	14.5	TOBIKO  black flying fish roe china, brasil, indonesia, traps


NIGIRI [2PCS]	SASHIMI [4PCS]	TUNA
8.5	15	TOMBO AHI   seared albacore canada & alaska, pole caught
10.5	17.5	MAGURO  bigeye tuna hawaii, deep set longline
10.5	17.5	WHITEFISH DUTCH YELLOWTAIL   hiramasa netherlands, recirculating aquaculture system

8	14.5	WHITE TUNA  escolar hawaii, deep set longline
10	17	HIRAME  olive flounder je ju island, korea, indoor flowthrough tank
10	17	MADAI  red sea bream japan, marine net pens

7.5		VEGAN (NIGIRI ONLY) UNAMI  bbq eggplant eel, gluten-free sweet soy sauce
7		KALUNA  plant based tuna
8		TOBIKO CAVIAR  seaweed caviar

 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.

 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. 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.



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 incredible, fun sushi while keeping our oceans happy and healthy.

Conscious Earth is more than a promise - it's our daily commitment to sourcing seafood responsibly, respecting ecosystems by land and sea, and supporting partners who share our values. Because sustainability isn't a box to check - it's how we roll.

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

MYCONSCIOUSEARTH.COM

Tony Gentile

Tony Gentile, Corporate Chef,
Flagship Restaurant Group

Nestor Rebolledo

Nestor Rebolledo, Corporate Chef,
Blue Sushi Sake Grill

HAND ROLLS

served with yuzu aioli and chili oil

_____	NEGI YELLOWTAIL R yellowtail, garlic chip, scallion [2 PCS]	9.5
_____	SAKE R salmon [2 PCS]	7.5

SOUPS & SALADS

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

SHARE PLATES

_____	EDAMAME VB classic with maldon sea salt or spicy with garlic, tamari and togarashi	7
_____	CHARRED EDAMAME VB classic with maldon sea salt or spicy with garlic, tamari, togarashi	7.75
_____	SHISHITO PEPPERS sautéed japanese peppers with citrus, tamari, togarashi	9.5
_____	BEEF HOT ROCK R all-natural beef tenderloin, jalapeño ponzu, yuzu kosho	19
_____	VEGAN TUNA TOWER VB 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	17

SPECIALTY SASHIMI

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

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MAKI

NOT RAW

_____	CALI ROLL crab mix, avocado, cucumber [8 PCS]	8.75
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RAW

_____	FLAMINGO LINGO R crab mix, cucumber, salmon, bigeye tuna, soy paper, wasabi tobiko [8 PCS]	15.75
_____	ROJA R bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha [5 PCS]	12.5
_____	NEGI YELLOWTAIL R yellowtail, garlic chip, scallion [8 PCS]	11.5
_____	PHILADELPHIA R smoked salmon or raw salmon, cream cheese, cucumber, scallion [8 PCS]	12
_____	RAINBOW ROLL R bigeye tuna, salmon, yellowtail, ebi, crab mix, avocado, cucumber [8 PCS]	15.75
_____	SAKE R salmon [5 PCS]	9
_____	TEKKA R bigeye tuna [5 PCS]	9.5

VEGAN MAKI

_____	AVO KALUNA VB plant based tuna, avocado, sesame seeds, scallion, gluten-free sweet soy sauce [8 PCS]	12
_____	GREEN GODDESS VB spicy plant based tuna, cucumber, cilantro, shallot, avocado, black tobiko caviart, ponzu sauce [8 PCS]	15
_____	UNAMI EXPRESS VB pineapple, red pepper, thai basil, bbq eggplant eel, tobiko caviart, scallion, gluten-free sweet soy sauce [8 PCS]	13
_____	UNAMI MAKI VB bbq eggplant eel, vegan cream cheese, avocado, gluten-free sweet soy sauce [5 PCS]	10
_____	V.L.T. VB bibb lettuce, cucumber, cherry tomato, avocado, shallot, smoked tomato paper, maldon sea salt, vegan mayo [5 PCS]	9.5
_____	VEGGIE VB red pepper, vegan cream cheese, avocado, cucumber [8 PCS]	8.75



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

