



SOUPS & SALADS

MISO SOUP .....5.75  
classic japanese broth style soup with shiitake mushroom, tofu, wakame, scallion

COCONUT CRAB SOUP .....8.75  
roasted corn, sweet potatoes, yellow curry, coconut milk, cilantro, chili oil

CUCUMBER SUNOMONO (VB) ..... 5.5  
marinated and seasoned cucumber with sesame seeds  
add grilled tako +4

HOUSE SALAD (VB) ..... 5.5 / 9.5  
mixed greens, cucumber, cherry tomato, crispy wonton strips with choice of dressing  
add grilled all-natural chicken +6 or seared salmon +8  
dressings: wasabi soy, sesame honey, carrot ginger

SEAWEED SALAD (VB) .....10.5  
mix of seaweed, cucumber sunomono, scallion, tossed in sesame dressing  
add grilled tako +4

CHICKEN CRUNCH SALAD ..... 17.5  
napa cabbage, romaine lettuce, radicchio, scallion, crispy wonton strips, shredded all-natural chicken breast, and sesame seeds, tossed in sesame honey dressing

SHARE PLATES

EDAMAME (VB) ..... 7  
classic with maldon sea salt or spicy with garlic, tamari, togarashi

CHARRED EDAMAME (VB) .....7.75  
classic with maldon sea salt or spicy with garlic, tamari, togarashi

MANGO CRAB RANGOON (VB) .....9.75  
crispy wonton wrappers stuffed with crab mix, mango, cream cheese, scallion, with mango, fresno pepper sauces

SHISHITO PEPPERS ..... 9.5  
sautéed japanese peppers with citrus, tamari, togarashi

CRISPY BRUSSELS SPROUTS (VB) .....10  
tossed in creamy lemon miso sauce, toasted cashews

CALAMARI (VB) .....16  
sesame crusted squid, tempura vegetable, miso aioli

BEEF HOT ROCK (R) .....19  
all-natural beef tenderloin, jalapeño ponzu, yuzu kosho

CEVICHE (R) (VB) .....15  
tilapia, white shrimp, lime juice, cucumber, cherry tomato, avocado, cilantro, sweet onion, jalapeño salsa, wonton crisps, togarashi, chili oil

CRISPY RICE CAKE (R) ..... 13.75  
topped with spicy bigeye tuna, scallion, tataki sauce (4 PCS)

DIPPING CRAB .....13  
crispy soft shell crab, cucumber sunomono, tempura sauce

LETTUCE WRAPS ..... 17.5  
sautéed all-natural chicken breast with garlic, ginger, cashews, and peanut sauce, with butter lettuce cups, cucumber sunomono, sesame noodles, carrots, crispy rice noodles, sweet chili sauce

TUNA TOWER (R) ..... 19.75  
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

SPECIALTY NIGIRI

BLUE KANI (VB) ..... 9  
tempura fried tofu pockets stuffed with spicy crab mix, with eel sauce (4 PCS)

CHERRY BOMB (R) .....10  
bigeye tuna on top of rice tempura, topped with serrano, sriracha, togarashi, ponzu sauce (2 PCS)

ITCHY SALMON (VB) ..... 9.5  
baked atlantic salmon on top of spicy crab mix, topped with serrano, cilantro, ponzu sauce (2 PCS)

ITCHY SEABASS (VB) .....10.5  
baked seabass on top of spicy crab mix, topped with serrano, cilantro, ponzu sauce (2 PCS)

SPECIALTY SASHIMI

TRUFFLE SALMON (R) (VB) .....16  
atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce, wasabi sprouts (5 PCS)

TUNA TATAKI (R) .....16  
pepper seared bigeye tuna topped with daikon momiji, garlic chips, scallion, tataki sauce (5 PCS)

YELLOWTAIL SERRANO (R) (VB) .....16.5  
yellowtail topped with cilantro, serrano, ponzu sauce (5 PCS)



Responsibly Caught.  
Humanely Raised.  
Mindful of Earth.

KODOMO • KIDS  
for youngsters 12 and under

JAPANESE SODA ..... 5  
strawberry or grape

LITTLE BENTO BOX .....12  
choice of maki roll, all natural chicken tenders, shrimp tempura, crispy sweet tofu, or pan seared salmon, with edamame, choice of starch, fruit.

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

NIGIRI & SASHIMI

SALMON NIGIRI [2 PCS] SASHIMI [4 PCS]

KUNSEI SAKE (R) (VB) .....9.5 / 16.5  
atlantic smoked salmon

SAKE (R) (VB) .....9.5 / 16.5  
atlantic salmon

SAKE TORO (R) (VB) .....9.5 / 16.5  
atlantic salmon belly

ABURI SAKE TORO (R) (VB) .....9.5 / 16.5  
seared atlantic salmon belly

SHELLFISH

AMA EBI (R) .....8.5 / 15  
spot prawn with fried head

EBI .....8 / 14.5  
cooked white shrimp

HOTATE (R) .....8.5 / 15  
hokkiado scallop

UNI (R) .....13.5 / 21.5  
red sea urchin

FISH ROE & OTHER

IKURA (R) (VB) .....9.5 / 16.5  
chum salmon roe

MASAGO (R) .....7 / 13  
smelt roe

TAKO .....8.5 / 15  
spanish octopus

TAMAGO ..... 5.5 / 11  
egg custard

TOBIKO (R) .....8 / 14.5  
black flying fish roe

UNAGI .....11.5 / 19  
bbq american eel

TUNA

TOMBO AHI (R) (VB) .....8.5 / 15  
seared albacore

MAGURO (R) .....10.5 / 17.5  
bigeye tuna

WHITEFISH

DUTCH YELLOWTAIL (R) (VB) .....10.5 / 17.5  
hiramasa

BLACK TUNA (R) [SASHIMI ONLY] ..... 17  
squid ink and soy cured escolar

WHITE TUNA (R) ..... 8 / 14.5  
escolar

MADAI (R) ..... 10 / 17  
red sea bream

VEGAN (NIGIRI ONLY)

AVOCADO (VB) .....4.5

INARI (VB) .....7  
fried tofu

UNAMI (VB) .....7.5  
bbq eggplant eel, sweet soy sauce

KALUNA (VB) .....7  
plant based tuna

TOBIKO CAVIART (VB) .....8  
seaweed caviar

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

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

If you use a credit card, we will charge an additional 1.5% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards. Thanks for your understanding!





# BLUE

## sushi sake grill

### CLASSIC MAKI

#### NOT RAW

<b>CALI ROLL</b> .....	<b>8.75</b>
crab mix, avocado, cucumber [8 PCS]	
<b>CRUNCHY BLUE</b> .....	<b>9.5</b>
spicy crab mix, cilantro, crispy panko, eel sauce [8 PCS]	
<b>CRUNCHY L.A.</b> .....	<b>9.75</b>
crab mix, avocado, cucumber, crispy panko, sweet chili sauce [8 PCS]	
<b>JUST SHRIMP TEMPURA MAKI</b> .....	<b>8.5</b>
shrimp tempura [8 PCS]	

<b>SPICY TAKO</b> .....	<b>9</b>
spicy octopus, scallion [5 PCS]	

#### RAW

<b>CABO ROLL</b> <b>R</b> .....	<b>11.5</b>
spicy bigeye tuna, crab mix, cucumber [8 PCS]	
<b>NEGI YELLOWTAIL</b> <b>R</b> .....	<b>11.5</b>
yellowtail, garlic chip, scallion [8 PCS]	
<b>PHILADELPHIA</b> <b>R</b> .....	<b>12</b>
smoked or raw salmon, cream cheese, cucumber, scallion [8 PCS]	

<b>RAINBOW ROLL</b> <b>R</b> .....	<b>15.75</b>
bigeye tuna, salmon, yellowtail, ebi, crab mix, avocado, cucumber [8 PCS]	

<b>SAKE</b> <b>R</b> .....	<b>9</b>
salmon [5 PCS]	

<b>SPICY SAKE</b> <b>R</b> .....	<b>9</b>
spicy salmon, cucumber [5 PCS]	

<b>SPICY TEKKA</b> <b>R</b> .....	<b>9.5</b>
spicy bigeye tuna, cucumber [5 PCS]	

<b>SPIDER MAKI</b> <b>R</b> .....	<b>15.75</b>
crispy soft shell crab, masago, avocado, cucumber, sriracha, creamy spicy sauce [10 PCS]	

<b>TEKKA</b> <b>R</b> .....	<b>9.5</b>
bigeye tuna [5 PCS]	

### SPECIALTY MAKI

#### NOT RAW

<b>CLOUD NINE 2.0</b> .....	<b>15.5</b>
avocado, spicy crab mix, tempura shrimp, baked seabass, cilantro, serrano, ponzu sauce [8 PCS]	

<b>CRUNCHY RED</b> .....	<b>11.5</b>
shrimp tempura, crab, tampico mix, avocado, serrano, beet tempura crisps, eel sauce [8 PCS]	

<b>HAWAIIAN ROLL</b> .....	<b>14</b>
tempura fried, mango, salmon, crab mix, mango sauce [8 PCS]	

<b>HOTEL CALI</b> .....	<b>12.5</b>
tempura fried, spicy crab mix, cream cheese, jalapeño, avocado, sweet chili sauce [8 PCS]	

<b>THE IGUANA</b> .....	<b>15.75</b>
shrimp tempura, crab, tampico mix, serrano, eel, avocado, soy paper, cucumber wrap, ponzu and eel sauces [6 PCS]	

<b>SNOW WHITE</b> .....	<b>12.5</b>
crispy seabass, avocado, burdock root, bibb lettuce, soy paper, creamy spicy and eel sauces [5 PCS]	

<b>SOUTH PACIFIC</b> .....	<b>13</b>
eel tempura, cream cheese, pineapple, scallion, eel sauce [8 PCS]	

### SPECIALTY MAKI *cont'd*

#### NOT RAW

<b>SUPER ASPARAGUS</b> .....	<b>10.5</b>
cooked salmon, cream cheese, asparagus, eel sauce [8 PCS]	

<b>THRILLER</b> .....	<b>15.5</b>
shrimp tempura, spicy crab mix, togarashi, ponzu and creamy thriller sauces [8 PCS]	

<b>TIDAL WAVE</b> .....	<b>15</b>
shrimp and crab stick tempura, crab mix, cream cheese, honey wasabi and eel sauces [8 PCS]	

#### RAW

<b>AMAZON ROLL</b> <b>R</b> .....	<b>16.5</b>
red sea bream, olive oil, smoked salmon, crab, tampico mix, jalapeño, wasabi sprouts, maldon sea salt, chino chimichurri sauce [8 PCS]	

<b>THE BEACH</b> <b>R</b> .....	<b>16</b>
seared albacore, spicy bigeye tuna, spicy crab mix, burdock root, avocado, cilantro, serrano, ponzu sauce [8 PCS]	

<b>FLAMINGO LINGO</b> <b>R</b> .....	<b>15.75</b>
crab mix, cucumber, salmon, bigeye tuna, soy paper, wasabi tobiko [8 PCS]	

<b>GODZILLA BOMB</b> <b>R</b> .....	<b>16.5</b>
tempura blue kani, bigeye tuna, yellowtail, togarashi, serrano, ponzu sauce, sriracha [8 PCS]	

<b>GREEN EGGS &amp; HAMA</b> <b>R</b> .....	<b>16</b>
yellowtail, garlic chip, wasabi tobiko, spicy salmon, cucumber, ponzu sauce [8 PCS]	

<b>HOT POPPER</b> <b>R</b> .....	<b>11.5</b>
smoked salmon, cream cheese, jalapeño tempura, soy paper, sriracha [5 PCS]	

<b>LION KING</b> <b>R</b> .....	<b>13.5</b>
crab mix, cucumber, avocado, spicy salmon, scallion, eel sauce, chili aioli [8 PCS]	

<b>ROJA</b> <b>R</b> .....	<b>12.5</b>
bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha [5 PCS]	

<b>SALMON SKIN ROLL</b> <b>R</b> .....	<b>9</b>
crispy salmon skin, bonito flakes, cucumber, avocado, burdock root, ikura, lemon [8 PCS]	

<b>SAN MARCOS MAKI</b> <b>R</b> .....	<b>16.5</b>
bigeye tuna, shrimp tempura, crab, tampico mix, avocado, charred jalapeño, togarashi, serrano ponzu sauce [8 PCS]	

<b>SPANISH FLY</b> <b>R</b> .....	<b>16.75</b>
yellowtail, spicy crab mix, bigeye tuna, shallot, cilantro, serrano, yuzu ponzu sauce [8 PCS]	

<b>SPICY GRINGO</b> <b>R</b> .....	<b>13</b>
salmon, bigeye tuna, dutch yellowtail, ginger, garlic chip, bbq paper, shallot, serrano ponzu sauce [5 PCS]	

<b>TATAKI MAKI</b> <b>R</b> .....	<b>15.5</b>
shrimp tempura, spicy salmon, pepper seared bigeye tuna, crispy panko, thai basil, eel sauce [8 PCS]	

### VEGAN

#### NOT MAKI

<b>KOMBU MISO SOUP</b> <b>VB</b> .....	<b>5.5</b>
classic japanese style soup with shiitake mushroom, tofu, wakame and scallion	

<b>KALUNA CRISPY RICE CAKE</b> <b>VB</b> .....	<b>12</b>
topped with avocado, spicy plant based tuna, scallion, and ponzu sauce [4 PCS]	

### VEGAN *cont'd*

#### NOT MAKI

<b>TOFU LETTUCE WRAPS</b> <b>VB</b> .....	<b>16</b>
sautéed tofu with garlic, ginger, cashews and peanut sauce, served with butter lettuce cups, cucumber sunomono, sesame noodles, carrots, crispy rice noodles and sweet chili sauce	

<b>VEGAN TUNA TOWER</b> <b>VB</b> .....	<b>17</b>
sesame and ponzu-marinated plant based tuna, avocado, sushi rice, topped with black tobiko caviart and wasabi sprouts, served with sweet agave mustard, mango and sweet soy sauces	

<b>VEGAN TUNA SUPREME</b> <b>VB</b> .....	<b>13.5</b>
plant-based tuna topped with orange supreme, cilantro, serrano, marcona almond, ponzu sauce [5 PCS]	

#### MAKI

<b>SPICY KALUNA CRUNCH</b> <b>VB</b> .....	<b>12.5</b>
plant based tuna, cucumber, avocado, crispy quinoa, black tobiko caviart, scallion, vegan spicy aioli [8 PCS]	

<b>BĪTO MAKI 2.0</b> <b>VB</b> .....	<b>12</b>
asparagus vegan tempura, vegan cream cheese, roasted beet, almond, thai basil, citrus, sweet agave mustard [8 PCS]	

<b>AVO KALUNA</b> <b>VB</b> .....	<b>12</b>
plant based tuna, avocado, sesame seeds, scallion, sweet soy sauce [8 PCS]	

<b>COWGIRL</b> <b>VB</b> .....	<b>9.5</b>
pickle vegan tempura, sriracha-fried onion rings, bbq paper, vegan mayo, tonkatsu sauce [5 PCS]	

<b>CRUNCHY CABBAGE</b> <b>VB</b> .....	<b>10.75</b>
tofu and napa cabbage vegan tempura, scallion, vegan creamy spicy sauce [8 PCS]	

<b>EDEN ROLL</b> <b>VB</b> .....	<b>11</b>
sweet potato vegan tempura, grilled asparagus, edamame hummus, sundried tomato, brown rice, soy paper, olive oil, maldon sea salt [8 PCS]	

<b>GREEN GODDESS</b> <b>VB</b> .....	<b>15</b>
spicy plant based tuna, cucumber, cilantro, shallot, avocado, black tobiko caviart, ponzu sauce [8 PCS]	

<b>PRINCE ROLL</b> <b>VB</b> .....	<b>10.5</b>
eggplant vegan tempura, avocado, sweet soy sauce [8 PCS]	

<b>SHIITAKE TO ME</b> <b>VB</b> .....	<b>13.5</b>
mushrooms sautéed in coconut milk, shiitake and sweet potato vegan tempura, truffle oil, thai basil, sweet soy sauce [8 PCS]	

<b>THAI HIPPIE</b> <b>VB</b> .....	<b>11.5</b>
tofu vegan tempura, avocado, cucumber, carrot, cashews with thai basil, cilantro, mint, red onion salad, thai peanut sauce [8 PCS]	

<b>VEGAN HOT POPPER</b> <b>VB</b> .....	<b>9</b>
vegan smoked salmon, vegan cream cheese, vegan jalapeño tempura, soy paper, sriracha [5 PCS]	

<b>V.I.T.</b> <b>VB</b> .....	<b>9.5</b>
bibb lettuce, cucumber, cherry tomato, avocado, shallot, smoked tomato paper, maldon sea salt, vegan mayo [5 PCS]	

<b>VEGAN PHILADELPHIA</b> <b>VB</b> .....	<b>10</b>
vegan smoked salmon, vegan cream cheese, scallion, cucumber [8 PCS]	

<b>VEGAN SOUTH PACIFIC</b> <b>VB</b> .....	<b>12</b>
bbq eggplant eel tempura, vegan cream cheese, pineapple, scallion, sweet soy sauce [8 PCS]	

<b>VEGGIE</b> <b>VB</b> .....	<b>8.75</b>
red pepper, vegan cream cheese, avocado, cucumber [8 PCS]	

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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.