




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	MADAI  red sea bream japan, marine net pens

VEGAN (NIGIRI ONLY)

7.5		UNAMI  bbq eggplant eel, gluten-free sweet soy sauce
7		KALUNA  plant based tuna
8		TOBIKO CAVIAR  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 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:

[MYCONSCIOSEARTH.COM](https://myconsciosearth.com)

Tony Gentile


Tony Gentile, Corporate Chef,
Flagship Restaurant Group

Nestor Rebolledo

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. 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.



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!

HAND ROLLS

served with yuzu aioli and chili oil

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





SOUPS & SALADS

_____	HOUSE SALAD  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  marinated and seasoned cucumber with sesame seeds add grilled tako +4	5.5


SHARE PLATES


_____	EDAMAME  classic with maldon sea salt or spicy with garlic, tamari and togarashi	7
_____	CHARRED EDAMAME  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  all-natural beef tenderloin, jalapeño ponzu, yuzu kosho	19
_____	VEGAN TUNA TOWER  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   atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce, wasabi sprouts [5 PCS]	16
_____	VEGAN TUNA SUPREME  plant-based tuna topped with orange supreme, cilantro, serrano, marcona almond, ponzu sauce [5 PCS]	13.5
_____	YELLOWTAIL SERRANO  dutch yellowtail topped with cilantro, serrano, ponzu sauce [5 PCS]	16.5

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A08.2025

MAKI





NOT RAW

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

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

VEGAN MAKI

_____	AVO KALUNA  plant based tuna, avocado, sesame seeds, scallion, gluten-free sweet soy sauce [8 PCS]	12
_____	GREEN GODDESS  spicy plant based tuna, cucumber, cilantro, shallot, avocado, black tobiko caviart, ponzu sauce [8 PCS]	15
_____	V.L.T.  bibb lettuce, cucumber, cherry tomato, avocado, shallot, smoked tomato paper, maldon sea salt, vegan mayo [5 PCS]	9.5
_____	VEGGIE  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://myconsciencearth.com)

WASABI TOBIKO

MAKI

 china, brazil, indonesia; traps

