

NIGIRI & SASHIMI

NIGIRI [2PCS] SASHIMI [4PCS] SALMON

KUNSEI SAKE  	9.5 16.5	verlasso smoked atlantic salmon chile, marine net pen
SAKE  	9.5 16.5	atlantic salmon british columbia, faroe islands, norway, marine net pen
SAKE TORO  	9.5 16.5	atlantic salmon belly british columbia, faroe islands, norway, marine net pen
ABURI SAKE TORO  	9.5 16.5	seared atlantic salmon belly british columbia, faroe islands, norway, marine net pen

SHELLFISH

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

FISH ROE & OTHER

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

 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!

NIGIRI [2PCS] SASHIMI [4PCS] TUNA

TOMBO AHI  	8.5	15	seared albacore canada & alaska, pole caught
MAGURO  	10.5	17.5	bigeye tuna hawaii, deep set longline

WHITEFISH

DUTCH YELLOWTAIL  	10.5	17.5	hiramasu netherlands, recirculating aquaculture system
WHITE TUNA  	8	14.5	escolar hawaii, deep set longline
MADAI  	10	17	red sea bream japan, marine net pens

VEGAN (NIGIRI ONLY)

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

MYCONSCIOUSEARTH.COM



Tony Gentile, Corporate Chef,
Flagship Restaurant Group



Nestor Rebollo, Corporate Chef,
Blue Sushi Sake Grill

HAND ROLLS

served with yuzu aioli and chili oil

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

SOUPS & SALADS

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

SHARE PLATES

EDAMAME	❷ classic with maldon sea salt or spicy with garlic, tamari and togarashi	7
CHARRED EDAMAME	❸ 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	❶ all-natural beef tenderloin, jalapeño ponzu, yuzu kosho	19
VEGAN TUNA TOWER	❷ sesame and ponzu-marinated plant based tuna, avocado and sushi rice, topped with black tobiko caviar and wasabi sprouts, served with sweet agave mustard, mango and gluten-free sweet soy sauces	17

SPECIALTY SASHIMI

TRUFFLE SALMON	❶ ❷ atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce, wasabi sprouts [5 PCS]	16
VEGAN TUNA SUPREME	❷ plant-based tuna topped with orange supreme, cilantro, serrano, marcona almond, ponzu sauce [5 PCS]	13.5
YELLOWTAIL SERRANO	❶ dutch yellowtail topped with cilantro, serrano, ponzu sauce [5 PCS]	16.5

❷ Vegan dish.

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MAKI

NOT RAW

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

FLAMINGO LINGO	❶ crab mix, cucumber, salmon, bigeye tuna, soy paper, wasabi tobiko [8 PCS]	15.75
ROJA	❶ bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha [5 PCS]	12.5
SPICY GRINGO	❶ salmon, bigeye tuna, dutch yellowtail, ginger, garlic chip, bbq paper, shallot, serrano ponzu sauce [5 PCS]	13
NEGI YELLOWTAIL	❶ yellowtail, garlic chip, scallion [8 PCS]	11.5
PHILADELPHIA	❶ smoked salmon or raw salmon, cream cheese, cucumber, scallion [8 PCS]	12
RAINBOW ROLL	❶ bigeye tuna, salmon, yellowtail, ebi, crab mix, avocado, cucumber [8 PCS]	15.75
SAKE	❶ salmon [5 PCS]	9
TEKKA	❶ bigeye tuna [5 PCS]	9.5

VEGAN MAKI

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

WASABI TOBIKO

MAKI

❷ china, brazil, indonesia; traps

