



# NIGIRI & SASHIMI

## NIGIRI (2PCS) SASHIMI (4PCS) SALMON

- 10 17 KUNSEI SAKE**    
verlasso smoked atlantic salmon  
chile, marine net pen
- 10 17 SAKE**    
atlantic salmon  
british columbia, faroe islands,  
norway, marine net pen
- 10 17 SAKE TORO**    
atlantic salmon belly  
british columbia, faroe islands,  
norway, marine net pen
- 10 17 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

- 9 16 TOMBO AHI**    
seared albacore  
canada & alaska,  
pole caught
- 10.5 17.5 MAGURO**   
bigeye tuna  
hawaii, deep set longline

## WHITEFISH

- 11 18 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 CAVIART**   
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 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.

# HAND ROLLS

served with yuzu aioli and chili oil

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





# SOUPS & SALADS

_____	<b>HOUSE SALAD</b>  mixed greens, cucumber, cherry tomato with carrot ginger dressing add grilled all-natural chicken +6 or seared salmon +8	<b>6 / 10</b>
_____	<b>CUCUMBER SUNOMONO</b>  marinated and seasoned cucumber with sesame seeds add grilled tako +4	<b>6</b>

# SHARE PLATES


_____	<b>EDAMAME</b>  classic with maldon sea salt or spicy with garlic, tamari and togarashi	<b>7.5</b>
_____	<b>CHARRED EDAMAME</b>  classic with maldon sea salt or spicy with garlic, tamari, togarashi	<b>8</b>
_____	<b>SHISHITO PEPPERS</b> sautéed japanese peppers with citrus, tamari, togarashi	<b>10.5</b>
_____	<b>BEEF HOT ROCK</b>  all-natural beef tenderloin, jalapeño ponzu, yuzu kosho	<b>19.75</b>
_____	<b>VEGAN TUNA TOWER</b>  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	<b>17</b>

# SPECIALTY SASHIMI

_____	<b>TRUFFLE SALMON</b>   atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce, wasabi sprouts [5 PCS]	<b>16.5</b>
_____	<b>VEGAN TUNA SUPREME</b>  plant-based tuna topped with orange supreme, cilantro, serrano, marcona almond, ponzu sauce [5 PCS]	<b>13.5</b>
_____	<b>YELLOWTAIL SERRANO</b>  dutch yellowtail topped with cilantro, serrano, ponzu sauce [5 PCS]	<b>16.75</b>

 Vegan dish.

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Our gluten-free 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.

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!

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# MAKI





## NOT RAW

_____	<b>CALI ROLL</b> crab mix, avocado, cucumber [8 PCS]	<b>8.75</b>
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## RAW

_____	<b>FLAMINGO LINGO</b>  crab mix, cucumber, salmon, bigeye tuna, soy paper, wasabi tobiko [8 PCS]	<b>16.25</b>
_____	<b>ROJA</b>  bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha [5 PCS]	<b>13.25</b>
_____	<b>SPICY GRINGO</b>  salmon, bigeye tuna, dutch yellowtail, ginger, garlic chip, bbq paper, shallot, serrano ponzu sauce [5 PCS]	<b>13.5</b>
_____	<b>NEGI YELLOWTAIL</b>  yellowtail, garlic chip, scallion [8 PCS]	<b>12.5</b>
_____	<b>PHILADELPHIA</b>  smoked salmon or raw salmon, cream cheese, cucumber, scallion [8 PCS]	<b>12.5</b>
_____	<b>RAINBOW ROLL</b>  bigeye tuna, salmon, yellowtail, ebi, crab mix, avocado, cucumber [8 PCS]	<b>16</b>
_____	<b>SAKE</b>  salmon [5 PCS]	<b>9.5</b>
_____	<b>TEKKA</b>  bigeye tuna [5 PCS]	<b>9.75</b>

## VEGAN MAKI

_____	<b>AVO KALUNA</b>  plant based tuna, avocado, sesame seeds, scallion, gluten-free sweet soy sauce [8 PCS]	<b>12</b>
_____	<b>GREEN GODDESS</b>  spicy plant based tuna, cucumber, cilantro, shallot, avocado, black tobiko caviart, ponzu sauce [8 PCS]	<b>15</b>
_____	<b>V.L.T.</b>  bibb lettuce, cucumber, cherry tomato, avocado, shallot, smoked tomato paper, maldon sea salt, vegan mayo [5 PCS]	<b>9.5</b>
_____	<b>VEGGIE</b>  red pepper, vegan cream cheese, avocado, cucumber [8 PCS]	<b>8.75</b>



## 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

