

Happy Hour

TIMES ARE CHANGING (LITERALLY)

MONDAY - SATURDAY *OPEN-6:30PM*
dine-in, carryout, & delivery at bluesushisakegrill.com

SUNDAY *ALL DAY OPEN-CLOSE*
dine-in only

BEER / SELTZER

MICHELOB ULTRA DRAFT	4.5
KIRIN ICHIBAN SAKE BOMB	4
KIRIN DRAFT	5.5 / 11
SUNTORY -196 LEMON SELTZER	6

HOUSE WINES

CHARDONNAY	6.5
CABERNET SAUVIGNON	6.5
PINOT GRIGIO	6.5

SAKE

GEKKEIKAN HOT SAKE 8 oz.	5.75
SHO CHIKU BAI SAKE, nigori 4 oz.	5.25
bold & sweet, notes of strawberry & rice custard	
NIGHT SWIM, futsu 180 ml.	8
dry & light, notes of banana, orange, & mint	

 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.

*More time.
More value.
More happy.*

COCKTAILS

HOUSE LIME MARGARITA	7
RASPBERRY MOJITO	8.25
bacardi rum, raspberry, lime, mint	
SANGRIA SPRITZ	9.25
house cabernet, guava nectar, vanilla, lemon, candori prosecco	
CHINA DOLL	7
skyy blood orange vodka, jasmine tea, pomegranate, lime	
BLUETINI	7.75
blueberry-infused vodka, chambord, lime	
SAMURAI SAKETINI	7.5
cucumber infused vodka, unfiltered sake, lime	
TOKYO FIZZ	9.75
roku gin, lychee, yuzu, q ginger beer	
WHITE PEACH DAIQUIRI	8.5
bacardi rum, white peach, lime, sparkling peach sake, peach boba	
PASSION PALOMA	10.5
pantalones silver organic tequila, chinola passion fruit, q grapefruit soda, lime	
CUCUMBER JALAPEÑO MARGARITA	10
cucumber infused tequila, grand marnier, lime, jalapeño	

Bones can happen in dishes with fish. 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.

20% gratuity added to parties of 6 or more. If you use a credit card, we will charge an additional 15% 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!

SHARE PLATES

STEAMED OR CHARRED EDAMAME 	4.75
classic with maldon sea salt or spicy with garlic, tamari, togarashi	
MANGO CRAB RANGOON	6.75
crispy wonton wrappers stuffed with crab mix, mango, cream cheese, and scallion, with mango and fresno pepper sauces	
SHISHITO PEPPERS	7.75
sautéed japanese peppers with citrus, tamari, togarashi	
CRISPY BRUSSELS SPROUTS 	7.75
tossed in creamy lemon miso sauce and toasted cashews	
CEVICHE 	9.5
tilapia, white shrimp, lime juice, cucumber, cherry tomato, avocado, cilantro, sweet onion, jalapeño salsa, wonton crisps, togarashi, chili oil	
CALAMARI	12.75
sesame crusted squid, vegetable tempura, miso aioli	
CRISPY RICE CAKE 	12.25
topped with spicy bigeye tuna, scallion, tataki sauce [4 pcs]	
LETTUCE WRAPS	15.25
sautéed all-natural chicken breast with garlic, ginger, cashews, and peanut sauce, served with butter lettuce cups, cucumber sunomono, sesame noodles, carrots, crispy rice noodles, sweet chili sauce	

MAKI

NOT RAW

CRUNCHY BLUE 6.75
spicy crab mix, cilantro, crispy panko, eel sauce [8 pcs]

CRUNCHY L.A. 6.75
crab mix, avocado, cucumber, crispy panko, sweet chili sauce [8 pcs]

CRUNCHY RED 7.25
shrimp tempura, crab, tempico mix, avocado, serrano, beet tempura crisps, eel sauce [8 pcs]

CALI ROLL 6.75
crab mix, avocado, cucumber [8 pcs]

JUST SHRIMP TEMPURA MAKI 6.5
shrimp tempura [8 pcs]

HOTEL CALI 10.75
tempura fried, spicy crab mix, cream cheese, jalapeño, avocado, sweet chili sauce [8 pcs]

HAWAIIAN ROLL 8.75
tempura fried, mango, salmon, crab mix, mango sauce [6 pcs]

TIDAL WAVE 8.5
shrimp and crab stick tempura, crab mix, cream cheese, honey wasabi, eel sauces [8 pcs]

SUPER ASPARAGUS 9.25
cooked salmon, cream cheese, asparagus, eel sauce [8 pcs]

RAW

CABO ROLL **R** 8.5
spicy bigeye tuna, crab mix, cucumber [8 pcs]

HOT POPPER **R** 8.5
smoked salmon, cream cheese, jalapeño tempura, soy paper, sriracha [5 pcs]

LION KING **R** 8.75
crab mix, cucumber, avocado, spicy salmon, scallion, eel sauce, chili aioli [8 pcs]

PHILADELPHIA **R** 8.5
smoked or raw salmon, cream cheese, cucumber, scallion [8 pcs]

SAKE **R** / **SPICY SAKE** **R** 7.75
just salmon / spicy salmon with cucumber [5 pcs]

TEKKA **R** / **SPICY TEKKA** **R** 8.25
just tuna / spicy tuna with cucumber [5 pcs]

MAKI

RAW cont'd

ROJA **R** 10.75
bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha [5 pcs]

SALMON SKIN ROLL **R** 8.25
crispy salmon skin, bonito flakes, cucumber, avocado, burdock root, ikura, lemon [8 pcs]

VEGAN

NOT MAKI

KOMBU MISO SOUP **VG** 4
classic japanese style soup with shiitake mushroom, tofu, wakame, scallion

MAKI

THAI HIPPIE **VG** 7
tofu vegan tempura, avocado, cucumber, carrot, cashews with thai basil, cilantro, mint, red onion salad, thai peanut sauce [8 pcs]

VEGGIE **VG** 7
red pepper, vegan cream cheese, avocado, cucumber [8 pcs]

VEGAN HOT POPPER **VG** 7.75
vegan smoked salmon, vegan cream cheese, vegan jalapeño tempura, soy paper, sriracha [5 pcs]

VEGAN PHILADELPHIA **VG** 9
vegan smoked salmon, vegan cream cheese, scallion, cucumber [8 pcs]

CRUNCHY CABBAGE **VG** 6.5
tofu and napa cabbage vegan tempura, scallion, vegan creamy spicy sauce [8 pcs]

COWGIRL **VG** 7.5
pickle vegan tempura, sriracha-fried onion rings, bbq paper, vegan mayo, tonkatsu sauce [5 pcs]

SPICY KALUNA CRUNCH **VG** 9.5
plant based tuna, cucumber, avocado, crispy quinoa, black tobiko caviart, scallion, vegan spicy aioli [8 pcs]

EDEN ROLL **VG** 8.5
sweet potato vegan tempura, grilled asparagus, edamame hummus, sundried tomato, brown rice, soy paper, olive oil, maldon sea salt [8 pcs]

SPECIALTY NIGIRI

BLUE KANI 6
tempura fried tofu pockets stuffed with spicy crab mix, with eel sauce [4 pcs]

ITCHY SALMON 6.75
baked atlantic salmon on top of spicy crab mix, topped with serrano, cilantro, ponzu sauce [2 pcs]

CHERRY BOMB **R** 8.5
bigeye tuna on top of rice tempura, topped with serrano, sriracha, togarashi, ponzu sauce [2 pcs]

SPECIALTY SASHIMI

TRUFFLE SALMON **R** 10.25
atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce, wasabi sprouts [5 pcs]

YELLOWTAIL SERRANO **R** 11.5
dutch yellowtail topped with cilantro, serrano, ponzu sauce [5 pcs]

SOUPS & SALADS

MISO SOUP 4
classic japanese broth style soup with shiitake mushroom, tofu, wakame, scallion

HOUSE SALAD **VG** 4.25
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

CUCUMBER SUNOMONO **VG** 3.5
marinated and seasoned cucumber with sesame seeds
add grilled tako +4

VG Vegan dish.

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