

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

MICHELOB ULTRA DRAFT	4.75
KIRIN ICHIBAN SAKE BOMB	4.25
KIRIN DRAFT	5.5 / 11
SUNTORY -196 LEMON SELTZER	6

HOUSE WINES

CHARDONNAY	6.75
CABERNET SAUVIGNON	6.75
PINOT GRIGIO	6.75

SAKE

BEKKEIKAN HOT SAKE 8 oz.	6.75
SHO CHIKU BAI SAKE, nigori 4 oz.	5.5
bold & sweet, notes of strawberry & rice custard	
NIGHT SWIM, futsu 180 ml.	8
dry & light, notes of banana, orange, & mint	

VB Vegan dish.

R 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	8
RASPBERRY MOJITO	8.75
bacardi rum, raspberry, lime, mint	
SANGRIA SPRITZ	9.5
house cabernet, guava nectar, vanilla, lemon, candoni prosecco	
CHINA DOLL	8.75
skyy blood orange vodka, jasmine tea, pomegranate, lime	
BLUETINI	8.75
blueberry-infused vodka, chambord, lime	
SAMURAI SAKETINI	8.5
cucumber infused vodka, unfiltered sake, lime	
TOKYO FIZZ	9.5
roku gin, lychee, yuzu, q ginger beer	
WHITE PEACH DAIQUIRI	8.75
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. 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.

SHARE PLATES

STEAMED OR CHARRED EDAMAME VB	5.25
classic with maldon sea salt or spicy with garlic, tamari, togarashi	
MANGO CRAB RANGOON	7.75
crispy wonton wrappers stuffed with crab mix, mango, cream cheese, and scallion, with mango and fresno pepper sauces	
SHISHITO PEPPERS	8.75
sautéed japanese peppers with citrus, tamari, togarashi	
CRISPY BRUSSELS SPROUTS VB	8.75
tossed in creamy lemon miso sauce and toasted cashews	
CEVICHE R	9.75
tilapia, white shrimp, lime juice, cucumber, cherry tomato, avocado, cilantro, sweet onion, jalapeño salsa, wonton crisps, togarashi, chili oil	
CALAMARI	13.75
sesame crusted squid, vegetable tempura, miso aioli	
CRISPY RICE CAKE R	12.75
topped with spicy bigeye tuna, scallion, tataki sauce [4 pcs]	
LETTUCE WRAPS	15.5
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	7.25
spicy crab mix, cilantro, crispy panko, eel sauce (8 pcs)	
CRUNCHY L.A.	7.25
crab mix, avocado, cucumber, crispy panko, sweet chili sauce (8 pcs)	
CRUNCHY RED	7.75
shrimp tempura, crab, tempico mix, avocado, serrano, beet tempura crisps, eel sauce (8 pcs)	
CALI ROLL	7
crab mix, avocado, cucumber (8 pcs)	
JUST SHRIMP TEMPURA MAKI	7
shrimp tempura (8 pcs)	
HOTEL CALI	11
tempura fried, spicy crab mix, cream cheese, jalapeño, avocado, sweet chili sauce (8 pcs)	
HAWAIIAN ROLL	10
tempura fried, mango, salmon, crab mix, mango sauce (6 pcs)	
TIDAL WAVE	10.25
shrimp and crab stick tempura, crab mix, cream cheese, honey wasabi, eel sauce (8 pcs)	
SUPER ASPARAGUS	10
cooked salmon, cream cheese, asparagus, eel sauce (8 pcs)	
RAW	
CABO ROLL R	9.5
spicy bigeye tuna, crab mix, cucumber (8 pcs)	
HOT POPPER R	9.5
smoked salmon, cream cheese, jalapeño tempura, soy paper, sriracha (5 pcs)	
LION KING R	10
crab mix, cucumber, avocado, spicy salmon, scallion, eel sauce, chili aioli (8 pcs)	
PHILADELPHIA R	9.5
smoked or raw salmon, cream cheese, cucumber, scallion (8 pcs)	
SAKE R / SPICY SAKE R	8.25
just salmon / spicy salmon with cucumber (5 pcs)	
TEKKA R / SPICY TEKKA R	8.75
just tuna / spicy tuna with cucumber (5 pcs)	

MAKI

RAW cont'd

ROJA R	11
bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha (5 pcs)	
SALMON SKIN ROLL R	8.75
crispy salmon skin, bonito flakes, cucumber, avocado, burdock root, ikura, lemon (8 pcs)	

VEGAN

NOT MAKI

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

MAKI

THAI HIPPIE VB	7.75
tofu vegan tempura, avocado, cucumber, carrot, cashews with thai basil, cilantro, mint, red onion salad, thai peanut sauce (8 pcs)	
VEGGIE VB	7.25
red pepper, vegan cream cheese, avocado, cucumber (8 pcs)	
VEGAN HOT POPPER VB	8
vegan smoked salmon, vegan cream cheese, vegan jalapeño tempura, soy paper, sriracha (5 pcs)	
VEGAN PHILADELPHIA VB	9.5
vegan smoked salmon, vegan cream cheese, scallion, cucumber (8 pcs)	
CRUNCHY CABBAGE VB	7.75
tofu and napa cabbage vegan tempura, scallion, vegan creamy spicy sauce (8 pcs)	
COWGIRL VB	7.75
pickle vegan tempura, sriracha-fried onion rings, bbq paper, vegan mayo, tonkatsu sauce (5 pcs)	
SPICY KALUNA CRUNCH VB	10
plant based tuna, cucumber, avocado, crispy quinoa, black tobiko caviart, scallion, vegan spicy aioli (8 pcs)	
EDEN ROLL VB	8.75
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	6.75
tempura fried tofu pockets stuffed with spicy crab mix, with eel sauce (4 pcs)	
ITCHY SALMON	7.25
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	12.5
dutch yellowtail topped with cilantro, serrano, ponzu sauce (5 pcs)	

SOUPS & SALADS

MISO SOUP	4.25
classic japanese broth style soup with shiitake mushroom, tofu, wakame, scallion	
HOUSE SALAD VB	4.75
mixed greens, cucumber, cherry tomato, crispy wonton strips with choice of dressing <i>add grilled all-natural chicken +6</i> <i>or seared salmon +8</i> <i>dressings: wasabi soy, sesame honey, carrot ginger</i>	
CUCUMBER SUNOMONO VB	4
marinated and seasoned cucumber with sesame seeds <i>add grilled tako +4</i>	

VB Vegan dish.

R 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.