

NIGIRI & SASHIMI

NIGIRI (2PCS) SASHIMI (4PCS) SALMON

KUNSEI SAKE **R** **CB**
 9.75 16.75 verlasso smoked atlantic salmon
 chile, marine net pen

SAKE **R** **CB**
 9.75 16.75 atlantic salmon
 british columbia, faroe islands,
 norway, marine net pen

SAKE TORO **R** **CB**
 9.75 16.75 atlantic salmon belly
 british columbia, faroe islands,
 norway, marine net pen

ABURI SAKE TORO **R** **CB**
 9.75 16.75 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 **R**
 8.5 15 hokkaido scallop
 japan, off bottom culture

UNI **R**
 13.5 red sea urchin
 canada, pacific northwest,
 diver caught

FISH ROE & OTHER

IKURA **R** **CB**
 9.5 chum salmon roe
 alaska, purse seines

TAKO
 8.5 15 spanish octopus
 spain, pots

TOBIKO **R**
 8 black flying fish roe
 china, brasil, indonesia, traps

NIGIRI (2PCS) SASHIMI (4PCS) TUNA

TOMBO AHI **R** **CB**
 8.75 15.25 seared albacore
 canada & alaska,
 pole caught

MAGURO **R**
 10.75 17.75 bigeye tuna
 hawaii, deep set longline

WHITEFISH

DUTCH YELLOWTAIL **R** **CB**
 10.75 17.75 hiramasa
 netherlands, recirculating
 aquaculture system

WHITE TUNA **R**
 8.25 14.75 escolar
 hawaii, deep set longline

MADAI **R**
 10 17 red sea bream
 japan, marine net pens

VEGAN (NIGIRI ONLY)

UNAMI **VB**
 7.5 bbq eggplant eel,
 gluten-free sweet soy sauce

KALUNA **VB**
 7 plant based tuna

TOBIKO CAVIART **VB**
 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
 Tony Gentile, Corporate Chef,
 Flagship Restaurant Group

Nestor Rebolledo
 Nestor Rebolledo, Corporate Chef,
 Blue Sushi Sake Grill

VB Vegan dish.

R Item contains raw seafood, shellfish, beef or egg. Consuming raw or undercooked meat & seafood may increase your risk of foodborne illness.

CB 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** **R** yellowtail, garlic chip, scallion [2 PCS] 9.5
- **SAKE** **R** salmon [2 PCS] 7.5

SOUPS & SALADS

- **HOUSE SALAD** **VB** 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** **VB** marinated and seasoned cucumber with sesame seeds
add grilled tako +4 5.75

SHARE PLATES

- **EDAMAME** **VB** classic with maldon sea salt or spicy with garlic, tamari and togarashi 7
- **CHARRED EDAMAME** **VB** classic with maldon sea salt or spicy with garlic, tamari, togarashi 8
- **SHISHITO PEPPERS** sautéed japanese peppers with citrus, tamari, togarashi 9.75
- **BEEF HOT ROCK** **R** all-natural beef tenderloin, jalapeño ponzu, yuzu kosho 19
- **VEGAN TUNA TOWER** **VB** 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** **R** **VB** atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce, wasabi sprouts [5 PCS] 16
- **VEGAN TUNA SUPREME** **VB** plant-based tuna topped with orange supreme, cilantro, serrano, marcona almond, ponzu sauce [5 PCS] 13.5
- **YELLOWTAIL SERRANO** **R** dutch yellowtail topped with cilantro, serrano, ponzu sauce [5 PCS] 16.5

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A 03.2026

MAKI

NOT RAW

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

RAW

- **FLAMINGO LINGO** **R** crab mix, cucumber, salmon, bigeye tuna, soy paper, wasabi tobiko [8 PCS] 15.75
- **ROJA** **R** bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha [5 PCS] 12.5
- **NEGI YELLOWTAIL** **R** yellowtail, garlic chip, scallion [8 PCS] 11.5
- **PHILADELPHIA** **R** smoked salmon or raw salmon, cream cheese, cucumber, scallion [8 PCS] 12.5
- **RAINBOW ROLL** **R** bigeye tuna, salmon, yellowtail, ebi, crab mix, avocado, cucumber [8 PCS] 15.75
- **SAKE** **R** salmon [5 PCS] 9.25
- **TEKKA** **R** bigeye tuna [5 PCS] 9.75

VEGAN MAKI

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

WASABI TOBIKO

MAKI

china, brazil, indonesia; traps

