

BLUE FIN APPETIZERS

PRICE (\$)

Green Mussels – New Zealand Green-lipped Mussels baked in chef's special sauce (4)	6
Dynamite – Sautéed seafood, mushrooms, and spicy dynamite sauce	9
Lobster Dynamite – Tempura-fried lobster tail served with dynamite sauce	13
Yakitori – Grilled chicken breast and vegetable kebobs with Teriyaki sauce	7
Edamame – Boiled and lightly salted green soybeans	4
Agedashi – Lightly battered tofu in tempura sauce	5
Tuna Tataki – Seared Tuna with black pepper, soy, butter, and garlic sauce	14
Sashimi – Five slices of premium raw fish (choice of tuna, yellowtail or salmon)	10
Crispy Calamari – Fried calamari with a cilantro-yuzu aioli	9
Fish Collar – Grilled salmon or yellowtail collar (teriyaki style or salted)	7
Gyu No Tataki – Seared beef Carpaccio style served with spicy ponzu dipping sauce	10
P.E.I. Mussels – Steamed and served with butter and lemongrass broth	9

TEMPURA APPETIZERS

Lightly battered and served with dipping sauce

Vegetable Tempura – 8 pc assorted vegetables	10
Shrimp & Vegetable Tempura – 6 pc assorted vegetables, 4 pc shrimp	13
Seafood Tempura – 6 pc assorted seafood	15
Chicken Tempura – 6 pc assorted vegetables, 4 pc chicken	12

SOUPS

Miso Soup – Traditional soybean base with tofu, wakame, scallions, and mushrooms	4
Clear Soup – Clear broth with mushrooms, scallion, seaweed, and fish cake	5
Asari Miso – Clam miso soup	7
Sudon – Udon noodles served with sweet soy broth (choice of chicken or vegetarian)	9

For parties of 5 or more, 18% gratuity will be added to food and beverage charges.

SALADS

PRICE (\$)

Any requests for extra dressing will accrue a \$.50 charge.

House Salad – Organic greens with house dressing or soy ginger vinaigrette	4
Sunomono Salad – Shrimp, octopus, crab, and cucumber with rice vinegar dressing	9
Sea Vegetable Salad – Assorted seaweed and cucumber with rice vinegar dressing	8
Smoked Salmon Salad – House smoked salmon with a cucumber, mint, and lemon salad	15
Soft Shell Crab Salad – Tempura fried soft shell crab salad with green curry vinaigrette	13

ENTREES

Served with choice of house salad or soup (miso or clear)

Grilled Salmon – Served with garlic butter sauce	16
Chicken Teriyaki – Grilled chicken served with vegetables and teriyaki sauce	14
Grilled Ribeye Steak – Served with spicy sauce and vegetable fried rice	19
Chilean Sea Bass – Pan seared and served with bonito croquette in coconut broth	21

SUSHI AND SASHIMI

Served with choice of house salad or soup (miso or clear) All substitutions will be charged a \$2.50 fee per item.

Sushi A – 7 pc: tuna (2 pc), yellowtail, salmon, shrimp, whitefish, unagi sushi, and a tuna roll	20
Sushi B – Chef's choice of 9 pc sushi and a roll	29
Sashimi C – 3 pc each: tuna, yellowtail, salmon, octopus	22
Sashimi D – 15 pc of special fish (chef's selection)	33
Vegetarian Sushi - Asparagus roll, kampio, avocado, tofu skin, spinach	17

KID'S MENU

Kid's Bento Box 4 pc Vegetable Tempura, 4 pc California Roll, and 8 pc Japanese Chicken Nuggets	10
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LUNCH MENU

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Lobster Dynamite – Tempura-fried lobster tail served with dynamite sauce	13
Yakitori – Grilled chicken breast and vegetable kebobs with Teriyaki sauce	7
Edamame – Boiled and lightly salted green soybeans	4
Agedashi – Lightly battered tofu in tempura sauce	5
Tuna Tataki – Seared Tuna with black pepper, soy, butter, and garlic sauce	14
Sashimi – Five slices of premium raw fish (choice of tuna, yellowtail or salmon)	10
Crispy Calamari – Fried calamari with a cilantro-yuzu aioli	9
Fish Collar – Grilled salmon or yellowtail collar (teriyaki style or salted)	7
Gyu No Tataki – Seared beef Carpaccio style served with spicy ponzu dipping sauce	10
P.E.I. Mussels – Steamed and served with butter and lemongrass broth	9

TEMPURA APPETIZERS

Lightly battered and served with dipping sauce

Vegetable Tempura – 8 pc assorted vegetables	10
Shrimp & Vegetable Tempura – 6 pc assorted vegetables, 4 pc shrimp	13
Seafood Tempura – 6 pc assorted seafood	15
Chicken Tempura – 6 pc assorted vegetables, 4 pc chicken	12

SOUPS

Miso Soup – Traditional soybean base with tofu, wakame, scallions, and mushrooms	4
Clear Soup – Clear broth with mushrooms, scallion, seaweed, and fish cake	5
Asari Miso – Clam miso soup	7
Sudon – Udon noodles served with sweet soy broth (choice of chicken or vegetarian)	9

For parties of 5 or more, 18% gratuity will be added to food and beverage charges.

SALADS

Any requests for extra dressing will accrue a \$.50 charge.

House Salad – Organic greens with house dressing or soy ginger vinaigrette	4
Sunomono Salad – Shrimp, octopus, crab, and cucumber with rice vinegar dressing	9
Sea Vegetable Salad – Assorted seaweed and cucumber with rice vinegar dressing	8
Smoked Salmon Salad – House smoked salmon with a cucumber, mint, and lemon salad	15
Soft Shell Crab Salad – Tempura fried soft shell crab salad with green curry vinaigrette	13

BENTO BOX

Traditional Japanese style lunch served with choice of California roll or vegetable tempura, and choice of house salad or miso soup

Chicken Teriyaki	9
Beef Teriyaki	11
Salmon Teriyaki	10

COMBINATION SUSHI

*Served with choice of house salad or miso soup. **All substitutions will be charged a \$2.50 fee per item.***

Sushi A – Tuna, salmon, shrimp, octopus sushi, California and spicy tuna hand rolls	10
Sushi B – Tuna, yellowtail, salmon, shrimp, surf clam sushi and cucumber roll	12
Sushi C – Tuna (2 pc), yellowtail, salmon, shrimp, scallop, whitefish sushi and California roll	15
Sashimi Lunch – 3 pc tuna, 2 pc yellowtail, 3 pc salmon, and 2 pc mackerel	16
Vegetarian Sushi - Asparagus roll, kampio, avocado, tofu skin, spinach	13

KID'S MENU

Kid's Bento Box	10
<i>4 pc Vegetable Tempura, 4 pc California Roll, and 8 pc Japanese Chicken Nuggets</i>	