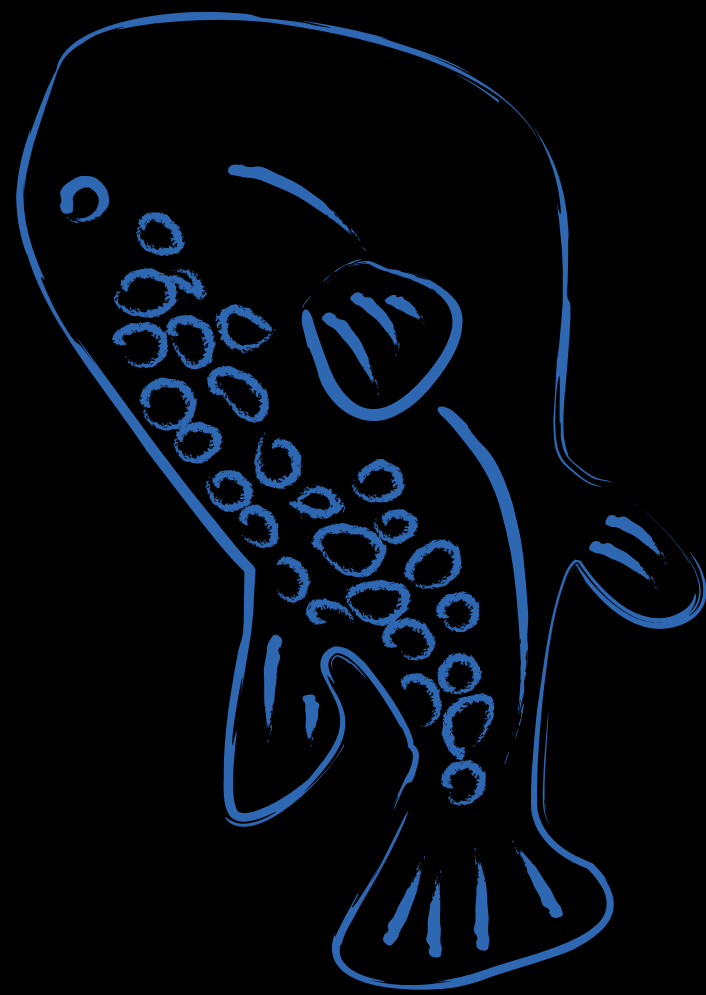




HIBACHI
SUSHI
SAKE

Bluefugu



NOTICE
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have medical conditions.

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The Art Of Sushi

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(WELCOME)

You are about to experience something truly different in dining. It is Teppan Yaki cooking. Teppan Yaki in Japanese means: to cook on an iron skillet. You will find our tableside cooking to be a joy to watch and we hope the selection of food will please both your eyes and your palate.

Dishes are accompanied with our authentic sodium restricted soya sauce. Allergy and religious diets will be respected at the chef's discretion. All our dishes are made to order. Please allow us the appropriate time to prepare dishes to your liking.



SAKIZUKI

APPETIZERS



COLD

- 04. **SUNOMONO** 11.00
Minced octopus, crab, shrimp, cucumber served with rice vinegar
- 05. **HOT SPICY TAKO** 11.00
Octopus marinated, cucumber, with our spicy sauce
- 06. **TUNA TATAKI** 12.95
Thin slices of seared tuna served with radish and ponzu sauce
- 07. **SASHIMI APP (8pcs)** 12.00
Tuna, salmon, snapper, octopus, crab
- 07. **ESCOLAR TATAKI** 12.00
Thin slices of seared escolar with radish, garlic and ginger sauce
- 08. **SALMON CARPACCIO** 12.00
Razor thin slices of fresh salmon in our special sauce
- 68. **SUSHI APP (8pcs)** 11.00
4 pcs California roll, crab, salmon, tuna, snapper
- 09. **HIYASHI WAKAME** 8.00
Seaweed salad
- 10. **IKA SANSAI** 9.00
Squid salad
- HOT**
- 11. **MISO SHIRU SOUP** 3.00
Flavorful bean paste with tofu and seaweed
- 12. **SUMASHIMAMBO SOUP** 2.00
Clear chicken broth served with mushrooms and scallions
- 13. **AGEDASHI TOFU** 8.00
Deep fried soybean curd in special sauce, topped with bonito flakes
- 14. **SHRIMP TEMPURA** 12.00
Lightly battered fried shrimp and vegetables
- 15. **SOFT SHELL CRAB** 13.00
Fried molting crab with ponzu sauce
- 16. **HARUMAKI** 6.00
Japanese spring roll
- 17. **GYOZA** 8.00
Sauteed dumpling stuffed with pork and vegetables
- 18. **EDAMAME** 7.00
Japanese green soybeans

SUSHI

Served with miso soup and salad

- 30. **SUSHI BLUE** 27.00
Tuna roll and 9 pieces of sushi
- 31. **VEGGIE HOSOMAKI** 19.00
Tempura roll, asparagus and avocado roll, 4 pieces of sushi
- 32. **YUBIKI** 18.00
Ninja roll, California roll, tuna, salmon, shrimp
- 33. **FUGU FISH** 22.00
Crunch roll, spicy crawfish roll, tuna, eel, hamachi

SASHIMI

Served with miso soup and salad

- 40. **SASHIMI BLUE (22 pcs)** 29.00
Tuna, salmon, hamachi, white meat fish, mackerel, octopus, crab and steamed rice
- 41. **UNA JU** 25.00
Smoked eel on a bed of sushi rice
- 42. **TEKKADON** 24.00
Raw tuna on a bed of sushi rice (spicy or not)
- 43. **SALMON OYAKODON** 23.00
Raw salmon and ikura on a bed of sushi rice
- 44. **CHIRASHI** 24.00
Assorted raw seafood arranged on a bed of sushi rice with various toppings

SUSHI - SASHIMI COMBINATION

Served with miso soup and salad

- 45. **FUGU PLATTER** 39.00
5 pieces sushi, 1 tuna roll and 20 pieces sashimi and steamed rice
- 46. **FUGU HIRE ZAKE** 28.00
3 pieces sushi, 1 California roll and 12 pieces sashimi
- 47. **TAKIFUGU** 25.00
3 pieces sushi, 1 California roll and 8 pieces sashimi
- 48. **SAKURA BENTO** 28.00
Varieties of traditional Japanese feast with sushi, sashimi, teriyaki



DINNERS

All dinners are served with soup, salad and steamed rice

TERIYAKI

- 49. **TORIYAKI** 18.00
Boneless chicken breast glazed with teriyaki sauce
- 50. **STEAK TERIYAKI** 22.00
8 oz. New York strip grilled to order with teriyaki sauce
- 51. **SAKEYAKI OR GROUPEL** 24.00
Fresh grilled salmon or grouper filet glazed with teriyaki sauce
- 52. **SHRIMP TERIYAKI** 22.00
Sauteed shrimp with teriyaki sauce

TEMPURA

- 54. **SHRIMP AND VEGETABLES TEMPURA** 22.00
9 shrimps and vegetables
- 55. **YASAI TEMPURA** 16.00
Assorted vegetables

STEAK - BEEF AND AGEDASHI

- 56. **YAKI NIKU (Spicy)** 22.00
Hot and spicy marinated beef
- 57. **HIBACHI NY STRIP & CHICKEN** 21.00
- 58. **HIBACHI NY STRIP & SHRIMP** 22.00
- 59. **CHICKEN & SHRIMP** 21.00
- 60. **FILET MIGNON AND SHRIMP** 25.00
- 61. **FILET MIGNON AND LOBSTER** 31.00

UDON -(RICE NOODLES)

- 37. **UDON SEAFOOD** 17.00
Delicious rice noodles soup with seafood, seaweed and vegetables
- 38. **YASAI UDON** 13.00
Rice noodle soup with seaweed and vegetables



FRIED RICE

- 63. **CHICKEN FRIED RICE** 10.00
- 64. **SHRIMP FRIED RICE** 12.00
- 65. **VEGGIE FRIED RICE** 9.00
- 66. **STEAMED VEGETABLES** 10.00
- 67. **CHICKEN LO MEIN NOODLES** 10.00

CAKES

- MOCHA CAKE 5.00
- CHEESE CAKE 5.00
- MANGO MOUSSE CAKE 5.00
- RASPBERRY MOUSSE CAKE 5.00
- MATCHA ICE CREAM 6.00
Green tea flavor ice cream
- TEMPURA ICE CREAM 8.00
Vanilla ice cream ball rolled in our crunch coating, fried and topped with caramel
- BANANA ICE CREAM TEMPURA "FLAMBE" 10.00
Tempura style banana served with green tea ice cream

SPECIAL BIRTHDAY SALUTE
11.95

We celebrate your birthday or anniversary with a traditional style, presented by Blue Fugu chefs and servers.
(Birthday cake)

Sorry, no personal checks

An 18% gratuity will be added to parties of 6 or more.

大見工品大子 感謝大い加大
(THANK YOU VERY MUCH)