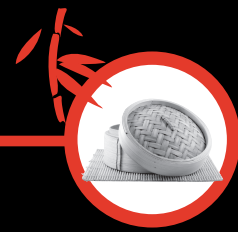


SAKIZUKÉ

APPETIZERS



COLD

- | | |
|---|-------|
| 04. SUNOMONO | 13.00 |
| Minced octopus, crab, shrimp, cucumber served with rice vinegar | |
| 05. HOT SPICY TAKO | 13.00 |
| Octopus marinated, cucumber, with our spicy sauce | |
| 06. TUNA TATAKI | 17.00 |
| Thin slices of seared tuna served with radish and ponzu sauce | |
| 67. SASHIMI APP (8pcs) | 15.00 |
| Tuna, salmon, snapper, octopus, crab | |
| 08. SALMON CARPACCIO | 15.00 |
| Razor thin slices of fresh salmon in our special sauce | |
| 68. SUSHI APP (8pcs) | 14.00 |
| 4 pcs California roll, crab, salmon, tuna, snapper | |
| 09. HIYASHI WAKAME | 10.00 |
| Seaweed salad | |

HOT

- | | |
|---|-------|
| 11. MISO SHIRU SOUP | 4.00 |
| Flavorful bean paste with tofu and seaweed | |
| 12. SUMASHIMAMBO SOUP | 3.00 |
| Clear chicken broth served with mushrooms and scallions | |
| 13. AGEDASHI TOFU | 10.00 |
| Deep fried soybean curd in special sauce, topped with bonito flakes | |
| 14. SHRIMP TEMPURA | 13.00 |
| Lightly battered fried shrimp and vegetables | |
| 15. SOFT SHELL CRAB | 17.00 |
| Fried molting crab with ponzu sauce | |
| 16. HARUMAKI | 7.00 |
| Japanese spring roll | |
| 17. GYOZA | 10.00 |
| Sauteed dumpling stuffed with pork and vegetables | |
| 18. EDAMAME | 9.00 |
| Japanese green soybeans | |



Blue fugu



芸術の鮫

The Art Of Sushi

寿司

Served with miso soup and salad

- 30. **SUSHI BLUE** 32.00
Tuna roll and 9 pieces of sushi
- 31. **VEGGIE HOSOMAKI** 26.00
Tempura roll, asparagus and avocado roll, 4 pieces of sushi
- 32. **YUBIKI** 26.00
Ninja roll, California roll, tuna, salmon, shrimp
- 33. **FUGU FISH** 29.00
Crunch roll, spicy tuna, tuna, eel, hamachi

寿司

Served with miso soup and salad

- 40. **SASHIMI BLUE (20 pcs)** 42.00
Tuna, salmon, hamachi, white meat fish, mackerel, octopus, crab and steamed rice
- 41. **UNA JU** 34.00
Smoked eel on a bed of sushi rice
- 42. **TEKKADON** 32.00
Raw tuna on a bed of sushi rice (spicy or not)
- 43. **SALMON OYAKODON** 25.00
Raw salmon and ikura on a bed of sushi rice
- 44. **CHIRASHI** 34.00
Assorted raw seafood arranged on a bed of sushi rice with various toppings

寿司 - 寿司

Served with miso soup and salad

- 45. **FUGU PLATTER** 56.00
5 pieces sushi, 1 tuna roll and 20 pieces sashimi and steamed rice
- 46. **FUGU HIRE ZAKE** 38.00
3 pieces sushi, 1 California roll and 12 pieces sashimi
- 47. **TAKIFUGU** 32.00
3 pieces sushi, 1 California roll and 8 pieces sashimi
- 48. **SAKURA BENTO** 34.00
Varieties of traditional Japanese feast with sushi, sashimi, teriyaki

晚餐

All dinners are served with soup, salad, zucchini, onions, fresh mushrooms, fried rice and noodles.

- 48. **VEGETABLES** 24.00
- 49. **SESAME CHICKEN** 24.00
- 50. **SHRIMP** 27.00
- 51. **SALMON (Sushi Grade)** 28.00
- 52. **AHI TUNA (Yellow fin)** 32.00

组合

- 57. **HIBACHI NY STRIP & CHICKEN** 27.00
- 58. **HIBACHI NY STRIP & SHRIMP** 29.00
- 59. **CHICKEN AND SHRIMP** 28.00
- 60. **FILET MIGNON AND SHRIMP** 34.00
- 61. **FILET MIGNON AND LOBSTER** 42.00

晚餐

- 54. **SHRIMP AND VEGETABLES TEMPURA** 25.00
9 shrimps and vegetables

UDON (RICE NOODLES)

- 37. **UDON SEAFOOD** 18.00
Delicious rice noodles soup with seafood, seaweed and vegetables
- 38. **YASAI UDON** 14.00
Rice noodle soup with seaweed and vegetables

侧面

- 63. **CHICKEN FRIED RICE** 13.00
- 64. **SHRIMP FRIED RICE** 14.00
- 65. **VEGGIE FRIED RICE** 12.00
- 66. **STEAMED VEGETABLES** 12.00
- 67. **CHICKEN LO MEIN NOODLES** 14.00



甜点

- GREEN TEA CHEESE CAKE** 8.00
- MATCHA ICE CREAM** 6.00
Green tea flavor ice cream
- TEMPURA ICE CREAM** 11.00
Vanilla ice cream ball rolled in our crunch coating, fried and topped with caramel

SPECIAL BIRTHDAY SALUTE 15.00

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

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.

非常感谢 (THANK YOU VERY MUCH)

Gratuities are split between chefs and wait staff.

Sorry, no personal checks

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

Extra charge for sharing - 5.95

NOTICE

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