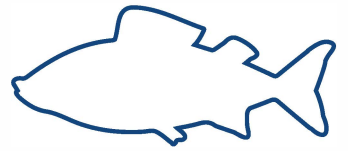


# SUSHI BLUE



## [SMALL]

### TIGER WINGS gf

marinated sweet and spicy chicken wings 15

### GYOZA

crispy pork or **veggie** dumplings, soy rayu, curry dipping sauce 12

### CITRUS PRAWNS gf

flash fried prawns, sliced lemon, citrus aioli 14

### KOREAN STREET TACOS gf

pork carnitas, avocado, cilantro, cotija cheese, and kimchi salsa 15

### ASIAN LETTUCE CUPS gf

green onion, carrot, bell pepper, macadamia nuts, korean chili sauce - choice of grilled korean beef, chicken or tofu 15

## [SMALLER]

### TEMPURA SHISHITO PEPPERS gf

crispy tempura fried peppers with citrus aioli & curry dipping sauce 12

### MISO SOUP gf 6

### EDAMAME gf 8 // spicy 10

### HOUSE KIMCHI 5

### SEASONED FRIES 5

### HOT SAUCE SAMPLER 5



## [NOODLES]

### TONKOTSU RAMEN

rich pork broth, japanese noodle, crispy pork belly, 5-minute egg, baby corn, carrots, bok choy, nori strips, and furikake 18

### YELLOW CURRY RAMEN ♠

yellow coconut curry broth, ramen noodle, green onion, cilantro, bean sprouts 16

### YAKI SOBA

stir-fried soba noodles with bean sprouts, carrots, cabbage, green onions, ginger, garlic, and house-made yakisoba sauce 16

### ADD TO YOUR DISH

**KATSU CHICKEN** 4 // **CHICKEN** 4 // **KOREAN BEEF** 5  
**SHRIMP** 5 // **TOFU** 3

**PORK BELLY** // **BABY BOK CHOY** // **MISO BUTTER**  
**5 MIN EGG** // **SHIITAKE** // **KIMCHI** 2 each

**BEAN SPROUT** // **THAI CHILI FLAKE** // **GREEN ONION** 1 each

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## [SALAD]

### SEAWEED

sesame seeds 8 **ADD RED CRAB** 5

### SUNOMONO gf

sliced cucumber, tozazu dressing 8 **ADD RED CRAB** 5

### GREENS gf

tomato, cucumber, carrot, wonton, japanese ginger vinaigrette **vegan** 8

### THAI BEEF gf

grilled korean beef, tomato, cucumber, bean sprouts, fresh cilantro, toasted peanuts, fresh mint, thai citrus vinaigrette 18

### WONTON CHICKEN

grilled chicken breast, napa cabbage, greens, carrot, red bell pepper, green onion, mandarin orange, crispy wontons, macadamia nuts, honey ginger dressing 17

## [ENTRÉES]

### BANH - MI ♠

pickled vegetable slaw. topped with fresh mint, basil, jalapenos, and garlic aioli

**GRILLED KOREAN BEEF** 18 // **PORK BELLY** 17

### CHICKEN KATSU SANDWICH \*

crispy chicken breast, brioche bun, japanese mayo, dijon mustard, shredded cabbage, house-made katsu sauce 17

### BLUE BURGER \*

1/3 lb chuck, lettuce, tomato, red onion, pickle. choice of american, cheddar, or pepper jack cheese 17

**ADD APPLEWOOD SMOKED BACON** 2 // **PORK BELLY** 2

### SUMO BURGER \*

1/3 lb chuck, asian spices, jalapeno pepper jack cheese, japanese style coleslaw, sweet pickle, house hoisin ketchup, chili garlic aioli 19

**ADD APPLEWOOD SMOKED BACON** 2 // **PORK BELLY** 2

### WOK-N-BOWL gf

jasmine rice, celery, garlic, carrot, red bell pepper, chili soy sauce

**KOREAN BEEF** 19 // **KATSU CHICKEN** 18 // **WOK'D CHICKEN** 17

**GRILLED SALMON** 20 // **TOFU** 17

### GRILLED MARKET STEAK gf

cashew collard greens, spiced squash puree MP  
*ask your server for selection*

## [DESSERT]

### MANGO STICKY RICE

fresh fruit, sweet coconut cream, mint 8

### CHOCOLATE BREAD PUDDING

chocolate chip bread pudding, vanilla ice cream, whipped cream, chocolate sauce, candied pecans, and cinnamon 8

### ICE CREAM

ask your server for flavors 6

### SORBET

ask your server for flavors 6

gf **GLUTEN FREE** ♠ **HOT** ♠♠ **HOTTER** ♠♠♠ **HOTTEST**

# SUSHI

## [ STANDARD ROLLS ]

ALSO AVAILABLE AS HAND ROLLS

### **SPICY TUNA \* gf ♡**

tuna, cucumber, avocado, spicy mayo 12

### **CALIFORNIA**

crab, cucumber, avocado, sesame seed 12

### **SAKE AVO \* gf**

salmon, avocado 12

### **UNAGI MAKI**

fresh water eel, cucumber, sesame seed, avocado, unagi sauce 15

### **TEKKA MAKI \* gf**

tuna roll 10

### **SAKE MAKI \* gf**

salmon roll 10

### **SPIDER gf ♡**

fried soft shell crab, cucumber, kaiware, spicy mayo, unagi sauce 17

### **PHILLY gf**

house-smoked salmon, avocado, cream cheese, sesame seeds 14

### **CATERPILLAR**

fresh water eel, cucumber, avocado, unagi sauce 19

### **SHRIMP TEMPURA gf ♡**

tempura shrimp, avocado, cucumber, spicy mayo, sesame seed, unagi sauce 13

### **SPICY ALBACORE \* gf ♡**

albacore, cucumber, avocado, spicy mayo 14

### **SPICY HAMACHI \* gf ♡**

yellowtail, radish sprouts, cucumber, spicy mayo 12

### **SALMON SKIN**

crispy salmon skin, cucumber, yamagobo, radish sprouts, bonito flakes, unagi sauce 10

## [ BLUE ROLLS ]

### **LAGNIAPPE \* ♡**

fried crawfish tails, spicy mayo, citrus tobiko, grilled asparagus. topped with freshwater eel, chili garlic unagi sauce, sesame seeds, and togarashi 20

### **SUNBURN \* gf ♡**

spicy tuna, avocado, jalapeño, cream-cheese. topped with torched mango, togarashi, mae ploy, and chives 20

### **BLACK MAGIC \* gf ♡ ♡**

spicy hamachi, tempura asparagus. topped with snow crab, chives, tobiko, black garlic aioli, ponzu 20

### **SNOW DANCE \* gf ♡**

big eye tuna, tempura shrimp, avocado, cucumber, mango, wrapped in soy paper - topped with unagi sauce, spicy tako 17

### **FLY'N HAWAIIAN \* gf ♡ ♡**

albacore tuna, mango, jalapeño, cilantro. topped with kanpachi, lime, nam prik pao, garlic ponzu 20

### **THE HUSTLER \* gf ♡ ♡**

tempura shrimp, avocado, cilantro. topped with tombo tuna, lime, 8 pepper hot sauce, ponzu, unagi sauce 20

### **PINEAPPLE EXPRESS \* gf ♡ ♡ ♡**

curry tempura pineapple, chives, thai basil, cilantro. topped with ocean trout, tough guy sauce, nam pa, toasted coconut, tajin, green onion 20

### **MIKE THAI SON \* gf ♡**

spicy tuna, cucumber, basil, red bell pepper. topped with hamachi, lime, thai coconut curry, peanuts 20

### **JENNY FROM THE BLOCK \***

crab, grilled asparagus. topped with salmon, lemon, garlic ponzu, green onion 20

### **TUNA TURNER \* gf ♡**

tempura shrimp. topped with big eye tuna, avocado, spicy mayo, unagi sauce 20

### **SALMON L JACKSON \* gf ♡**

spicy tuna, cucumber, avocado. topped with salmon, sesame seed 20

### **SURF & TURF \* gf**

red crab, tempura asparagus, avocado. topped with seared koji wagyu, garlic unagi sauce, crispy fried shallot, togarashi 22

### **KRUSTY KRAB ♡**

tempura fried roll with crab, avocado, cream cheese. topped with spicy mayo, unagi sauce 18

### **FUNKY FINN \* gf ♡**

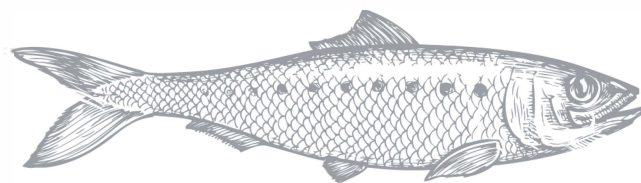
spicy tuna, green onion, avocado, tempura fried. topped with wasabi aioli 19

### **MT. FUJI \* ♡**

freshwater eel, crab, avocado. baked with spicy mayo and crispy crawfish tails 18

### **CHASING YELLOWTAIL \* gf ♡**

spicy hamachi, fresh jalapeño, mint, thai basil 14



## [ VEGGIE ROLLS ]

### **KAPPA MAKI gf**

cucumber roll **vegan** 8

### **CASHEW CLAY gf ♡**

spicy cashew butter, green onion, cucumber, sprout. topped with avocado, lime slices, vegan coconut curry aioli, and spiced cashews **vegan** 16

### **KING KONG gf**

curry fried banana, jalapeno, crunchy peanut butter, fruit jelly. tempura fried topped with unagi sauce and lemon zest 11

### **POW DAY gf**

tempura avocado, carrots, red cabbage, cucumber, kaiware, chives, soy paper, yuzu vinaigrette **vegan** 16

## [ NIGIRI/SASHIMI ]

### **CHIRASHI BOWL \***

chefs choice 8 piece sashimi, chefs choice veggies on rice 35

**SMALL SASHIMI \* gf** 15 pieces - chef's choice 45

**LARGE SASHIMI \* gf** 20 pieces - chef's choice 55

**BIG EYE TUNA \* gf** south pacific - maguro 10 / 20

**ALBACORE TUNA \* gf** fiji - tombo 10 / 20

**YELLOWTAIL \* gf** japan - hamachi 10 / 20

**GREATER AMBERJACK \* gf** hawaii - kanpachi 10 / 20

**KING SALMON \* gf** new zealand - sake 10 / 20

**OCEAN TROUT \* gf** tasmania - umi masu 10 / 20

**OCTOPUS \* gf** pacific - tako 10 / 20

**RED CRAB \* gf** south east asia - kani 11

**FRESH WATER EEL \*** south west asia - unagi 11 / 22

**FLYING FISH ROE \*** pacific - tobiko 10 / 20

gf **GLUTEN FREE ♡ HOT ♡ ♡ HOTTER ♡ ♡ ♡ HOTTEST**

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# DRINKS

## SODA 4

coke dr. pepper  
diet coke rootbeer  
sprite ginger ale

## FRESH BREWED ICED TEA 3.5

## FRENCH PRESS COFFEE 5

## BLUE LEMONADE 3.5

## DRAGON LADY 3.5

classic blue shirley temple

## BLUE COLADA MOCKTAIL 4

pineapple juice shaken with cream of coconut

## TOPO CHICO 12oz 3.5

## SMART WATER 1L 4

## JAPANESE GENMAI CHA GREEN TEA POT 5

RISHI ORGANIC HOT TEA 3.5  
earl grey chamomile  
jasmine peppermint  
tumeric ginger

## JAPANESE SAKE

served chilled | 4oz pour by the glass

### DIVINE DROPLETS

GINGA SHIZUKU JUNMAI DAIGINJO GLS 35 | BTL 150  
ultra clean with flavors of melon, herbs, vanilla essence & concentrated minerality - the "rolls-royce" of sake, filtered every year in an igloo

### SOARING CLOUDS

HAKUTSURU SHO-UNE-DAIGINJO GLS 14 | BTL 68  
sho-une, meaning "soaring clouds" - this sake is velvety smooth with fruity aromas of peach and apple, palate has delicate texture with hints of pear

### LIVING JEWEL

TOZAI JUNMAI GLS 10 | BTL 48  
flavors of white grapes & a hint of sweet rice - medium-bodied with a slightly creamy texture

### SNOW MAIDEN

TOZAI JUNMAI NIGORI GLS 10 | BTL 42  
bright, ricey, fruity, good body, long finish - a fairly thick & chewy nigori (cloudy sake), surprisingly dry

### STAR FILLED SKY

MANTENSEI JUNMAI GINJO GLS 17 | BTL 72  
soft, honey laced nose with just a tad of fruitiness, dry overall, with a sweet element creeping out of the background - good richness & overall balance, in a slightly dry profile

### WELL OF WISDOM

TOZAI-GINJO GLS 12 | BTL 58  
named for it's water source in the town of Fushimi, which means "hidden water", it's soft and pure, perfect for making sake, soft & silky with watermelon, honeydew & a touch of white pepper

## HOT SAKE

### GEKKEIKAN

served in a tokkuri flask SMALL 9 | LARGE 16

### HOT SAKE POTIONS

made with warm gekkeikan sake & select liqueur  
SMALL 11 | LARGE 18

RISING SUN  
cointreau orange

WARM ELDERFLOWER  
st. elder natural elderflower

RED DRAGON  
pama pomegranate

PURPLE HAZE  
chambord black raspberry

PEACHY KEEN  
peach schnapps

GINJA  
domaine de canton ginger

## OREGON SAKE

### PEARL

MOMOKAWA JUNMAI GINJO NIGORI GLS 9 | BTL 38  
creamy with bright and bold tropical notes like banana, pineapple, vanilla and coconut, nigori - "unfiltered"

### DREAMY CLOUDS

RIHAKU TOKUBETSU JUNMAI NIGORI GLS 16 | BTL 72  
chewy sweet rice flavors intermingle with nutty & slightly fruity characteristics - elegant & refined

### LIVING JEWEL

TOZAI JUNMAI GLS 10 | BTL 48  
flavors of white grapes & a hint of sweet rice - medium-bodied with a slightly creamy texture

### WANDERING POET

RIHAKU-JUNMAI GINJO GLS 19 | BTL 78  
named after the famous Chinese poet, Li Po, notes of banana & honeydew with a clean, crisp acidity that highlights its light-to medium body

### BLACK TY KU

JUNMAI GINJO GLS 12 | BTL 52  
rich texture with hints of natural sweetness, peach & vanilla notes - brewed with 45% polished japanese akebono rice

### WINTER WARRIOR

YOSHINOAWA-JUNMAI GINJO GLS 11 | BTL 54  
delightful tropical notes with melon, lightly floral aromatics, & a medium body that is refreshing and clean, honey and lychee on the palate.

### DANCE OF DISCOVERY

RIHAKU JUNMAI GLS 12 | BTL 58  
textured & layered, smoky yet sweet, with a cleansing acidity at the end - simply constructed rice flavors interspersed with malt-like flavor, dry on the finish

### TEARS OF DAWN

KONTEKI DAIGINJO GLS 19 | BTL 78  
full-bodied with flavors of anise, banana & a hint of sweet rice, quite complex- produced at one of japan's smallest breweries

## SAKE FLIGHTS

### SOUTHERN FLIGHT

breweries from southern japan 18  
1 dreamy clouds - junmai nigori  
2 living jewel - tozai junmai  
3 wandering poet - rihaku junmai ginjo  
4 dance of discovery - rihaku junmai

### NORTHERN FLIGHT

breweries from northern japan 22  
1 snow maiden - junmai nigori  
2 black ty ku - junmai ginjo  
3 winter warrior - yoshinogawa junmai ginjo  
4 divine droplets - ginga shizuku junmai daiginjo

### SILVER

MOMOKAWA JUNMAI GINJO GLS 9 | BTL 38  
silver offers a clean sake with complex flavors of apple, pear & melon combined with minerals & water notes

### G JOY

JUNMAI GINJO GENSHU GLS 10 | BTL 48  
fruity & earthy flavor with hints of melon, plum, cinnamon & cardamom, genshu - "undiluted"

# [ COCKTAILS ]

## BLUE MULE

absolute vanil vodka, cock'n bull ginger beer, lime juice, fresh mint - served in a blue camping mug 11

## MANGO-RITA

milagro silver tequila, mango nectar, lime juice, thai chili syrup, tripe sec - served on the rocks with a tajin salt rim 12

## BLUE SAKETINI

alpine gin, lime juice, living jewel sake, ginger liqueur, butterfly pea flower syrup - shaken 12

## PEACH SAKETINI

alpine gin, tsuki white peach nigori sake, lime juice, peach liqueur 12

## TOKYO TODDY

suntory toki whiskey, yuzu juice, agave nectar, hot water 12

## GINJA NINJA

alpine gin, ginger liqueur, fresh cucumber, thai basil, lime juice, agave 12

## COCONUT MARGARITA

milagro silver tequila, fresh lime juice, cream of coconut, triple sec, toasted salted coconut rim 12

## GRILLED PINEAPPLE MOJITO

bacardi silver rum, grilled pineapple, fresh mint, lime juice, agave, soda water 12

## NEW WORLD FASHIONED

espolon reposado tequila, house-made pineapple simple syrup, orange bitters - served on the rocks 11

## MANGO MAI TAI

bacardi silver rum, cointreau, mango, orange, pineapple juice 12

## OSAKA

alpine gin, yuzu juice, pineapple simple syrup, francis coppla sofia blanc de blancs 13

# [ BEER ]

## KIRIN LIGHT

japan, pilsner (355 ml) | 6

## KOSHIHIKARI ECHIGO

japan, lager (355 ml) | 8

## SAPPORO CAN

japan, pilsner (650 ml can) | 13

## ORION

japan, lager (650 ml) | 14

## KIRIN ICHIBAN

japan, pilsner (640 ml) | 13

## TSING TAO

people's republic of china, lager (355ml) | 8

## UINTA GOLDEN SPIKE

## HEFEWEIZEN

salt lake city (355ml) | 6

## SQUATTER'S HOP RISING DOUBLE IPA

salt lake city (355ml) | 8

## DESCHUTES FRESH SQUEEZED IPA

bend, or (355ml) | 9

## ROADHOUSE FAMILY VACATION GOLDEN ALE

jackson, wy (473ml) | 8

## BUD LIGHT

st. louis, mo (355ml) | 6

## CLAUSTHALER NON-ALCOHOLIC

germany (355ml) | 6

# [ WHITE WINE ]

## SPARKLING WINES

FRANCIS COPPOLA SOFIA - monterey | GLS 12 | BTL 54

SCHRAMSBERG BRUT ROSÉ - north coast | BTL 98

GEKKEIKAN ZIPANG SPARKLING SAKE 300 ml | BTL 18

## SAUVIGNON BLANC

TANGENT - central coast | GLS 12 | BTL 52

LOVEBLOCK - new zealand | BTL 64

## CHARDONNAY

KENDALL JACKSON VINTNER'S RESERVE - california | 1/2 BTL 32

SEAN MINOR - central coast | GLS 11 | BTL 42

SARACINA - unoaked - mendocino | GLS 12 | BTL 52

SCAR OF THE SEA santa barbara | BTL 88

## RIESLING

SELBACH INCLINE - germany | BTL 38

CHARLES SMITH KUNG FU GIRL

columbia valley | GLS 11 | BTL 42

## INTERESTING WHITES

CEDAR + SALMON PINOT GRIS

willamette valley | GLS 11 | BTL 48

SUSANA BALBO CRIOS TORRONTES

mendoza, argentina | BTL 42

ASTOBIZA TXAKOLI

basque country, spain | GLS 11 | BTL 48

AILALÁ-AILALELO AILALÁ BLANCO

ribeiro, spain | GLS 11 | BTL 48

SUSANA BALBO ROSÉ OF MALBEC

mendoza, argentina - | GLS 11 | BTL 48

## BEER & \$3 SHOT

choose any beer from above & pair it with a \$3 shot of jameson irish whiskey, jack daniel's or exotico reposado tequila

# [ RED WINE ]

## PINOT NOIR

MEIOMI - california | 1/2 BTL 38

SEA GLASS - santa barbara | GLS 12 | BTL 52

SOTER PLANET OREGON - oregon | BTL 58

## MERLOT

SELBY - sonoma | BTL 48

## ZINFANDEL

SEGHEISIO SONOMA - sonoma | 1/2 BTL 38

## CABERNET SAUVIGNON

MILBRANDT - columbia valley | GLS 11 | BTL 48

FROG'S LEAP ESTATE - rutherford-napa | 1/2 BTL 78

JUSTIN - paso robles | BTL 82

## INTERESTING REDS

SOLAR DE RANDEZ - RIOJA - rioja, spain | BTL 38

LA POSTA PIZZELLA - MALBEC - argentina | GLS 12 | BTL 52

SUSANA BALBO - CRIOS MALBEC - argentina | BTL 52

JEFF COHN - SMOKE & MIRRORS RED - california | BTL 58