

MENU

ENTREES

add extra sauce +\$

CHICKEN TERIYAKI

grilled chicken served on a bed of stir-fried vegetables topped with sesame seeds, teriyaki sauce; side white rice

CHICKEN CUTLET (KATSU) ♥

panko breaded chicken cutlet topped with tonkatsu sauce; served with a side cabbage salad and pickled red onion

KOREAN BBQ RIBS ♥

grilled marinated short ribs served on a bed of stir-fried vegetables topped with sesame seeds; side white rice

MISO GLAZED CHILEAN SEA BASS

chilean sea bass expertly cooked in a miso glaze served over sautéed kale; side furikake seasoned white rice

SALMON TERIYAKI ♥

grilled salmon served on a bed of stir-fried vegetables topped with sesame seeds, teriyaki sauce; side white rice

SPICY TOFU AND GREEN BEAN 🌶️🌶️

stir-fried tofu, green bean, mushroom, zucchini, sambal, and ponzu mix served over rice and topped with sesame seeds

ENTREE SPECIALS

add extra sauce

BLUE OCEAN THREE COURSE ♥

miso soup or house salad, assorted sashimi, miso glazed chilean sea bass with vegetable stir-fry and white rice **no substitutions for three course**

ISHIYAKI HOT STONE ♥

sliced premium beef to be cooked at the table on a hot stone grill; side salt, pepper, sesame oil, and house yakitori sauce

ROBATA

available after 4pm, served with two skewers unless noted otherwise

WHAT IS ROBATA?

Japanese robata is a shortened form of the term “robatayaki” meaning “fireside cooking”. The cooking style refers to a method of cooking over hot charcoal on a wide and flat open fireplace, similar to western barbecuing.

MEAT

FILET + PINEAPPLE..... \$

PORK BELLY ♥..... \$

CHICKEN BREAST \$

FLAT IRON STEAK \$

WAGYU MEATBALL ♥..... \$

BBQ RIB..... \$

served off skewer

SEAFOOD

SHRIMP + BACON ♥..... \$

BABY OCTOPUS..... \$

SALMON + GREEN ONION..... \$

CHILEAN SEA BASS \$

single item, served off skewer

SCALLOP + BACON ♥..... \$

single skewer

portion suggestions

party of 1..... 1-2 orders

party of 2..... 3-5 orders

VEGETABLE

ASPARAGUS 🌱..... \$

ASPARAGUS + BACON..... \$

BEVERAGES

for alcoholic beverages please view our bar menu

FOUNTAIN DRINK

pepsi, diet pepsi, dr. pepper, starry, lemonade

MIXED SOFT DRINK

arnold palmer, cherry pepsi, shirley temple

SAN PELLEGRINO

natural mineral water

GINGER BEER

ICED TEA

iced black tea, iced raspberry black tea, iced green tea

HOT GREEN TEA

SALADS

add extra dressing/sauce +\$

I LOVE POKE SALAD 🌶️

albacore, cilantro, sweet onion, puffed rice, black sesame seeds, spicy poke dressing

SPICY SASHIMI SALAD 🌶️♥

organic greens, assorted sashimi, masago

TAKO SALAD 🌶️

tender spicy octopus mix, masago

SEAWEED SALAD 🌱

seaweed, ponzu, sesame seeds

HOUSE SALAD 🌱

spring mix, grape tomatoes, fried onion, lemon ginger dressing

SOUPS

BLUE OCEAN MISO SOUP *vegan*

scallions, tofu, seaweed

KABOCONUT SOUP 🌱♥

blend of kabocha squash and coconut milk to be poured over a mix of hon shimeji mushroom and brown butter

SMALL PLATES

add extra sauce +\$

SOFT SHELL CRAB

deep-fried soft shell crab; side ponzu, side eel sauce

PORK BELLY BAO ♥

3pcs | glazed pork belly, napa cabbage slaw, spicy mayo in a folded bao bun

CHILLED PACIFIC OYSTERS **limited quantity*

6pcs | topped with ponzu, tabasco, chef blend

AGEDASHI TOFU

6pcs | deep-fried tofu, green onion, tempura sauce

SALT & PEPPER CALAMARI

served with side lemon aioli, side sweet chili sauce

GRILLED HAMACHI KAMA **limited quantity*

grilled yellowtail collar; side shredded napa cabbage, side yuzu dipping sauce

GRILLED AMBERJACK KAMA **limited quantity*

grilled amberjack collar; side shredded napa cabbage, side yuzu dipping sauce

GRILLED SALMON KAMA

grilled salmon collar; side shredded napa cabbage, side yuzu dipping sauce

POPCORN SHRIMP ♥

fried shrimp, asparagus, and shiitake mix; glazed in a sweet miso sauce

PINEAPPLE FRIED RICE ♥

white rice, kurobuta pork sausage, egg, and pineapple; topped with chef blend

Add chicken or beef

VEGETABLE POTSTICKERS ♥🌱

japanese-style dumplings filled with carrot, daikon, zucchini, napa cabbage, and egg; side hibiscus, side sweet & sour, side sesame soy

BLISTERED SHISHITO PEPPERS 🌶️

wok seared shishito peppers and crispy rice noodles topped with togarashi; side ponzu

CARAMELIZED EGGPLANT

seasoned deep-fried eggplant caramelized in eel sauce topped with cashew nuts and sesame seeds

VEGETABLE TEMPURA 🌱

tempura battered and fried vegetables; side tentsuyu, side hot mustard sauce

Add 2 pcs shrimp

SIDES

EDAMAME..... \$

SEARED GARLIC EDAMAME 🌱..... \$

BRUSSELS SPROUTS..... \$

deep-fried with garlic

SAUTÉED KALE..... \$

SUSHI RICE..... \$

WHITE RICE..... \$



located in carlsbad, california

menu last updated on October 2023

attention: please alert your server if you have any food allergies or dietary restrictions.

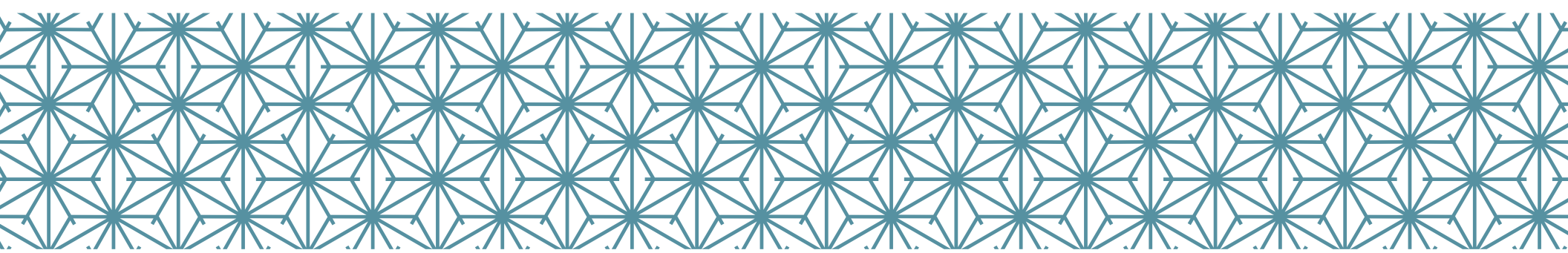
Because of variations in local suppliers, ingredient substitutions, and the potential for cross contamination in cooking and preparation areas, Blue Ocean cannot guarantee that any item is completely free of animal products or allergens.

Consuming raw or undercooked meat, fish, shellfish, poultry, or eggs may increase risk of food-borne illness, especially if you have certain medical conditions.

♥ favorites

🌱 vegetarian

🌶️ spicy



NIGIRI & SASHIMI

add extra sauce +\$, add fresh chopped wasabi +\$

2PC NIGIRI / 5PC SASHIMI

ALBACORE “ <i>tombo</i> ”	\$	\$
AMBERJACK “ <i>kampachi</i> ”	\$	\$
BLUEFIN TUNA “ <i>hon maguro</i> ”	\$	\$
FATTY TUNA “ <i>toro</i> ”	\$	\$
FRESH WATER EEL “ <i>unagi</i> ”	\$	\$
HALIBUT “ <i>hirame</i> ”	\$	\$
HOKKAIDO SCALLOP “ <i>hotate</i> ”	\$	\$
KING SALMON “ <i>masunosuke</i> ”	\$	\$
LIVE SWEET SHRIMP “ <i>live amaebi</i> ”	mkt	mkt/2pc
OCTOPUS “ <i>tako</i> ”	\$	\$
RED SNAPPER “ <i>madai</i> ”	\$	\$
SALMON “ <i>sake</i> ”	\$	\$
SALMON EGG “ <i>ikura</i> ”	\$	\$
SEA URCHIN “ <i>uni</i> ”	mkt	mkt/4pc
SHRIMP “ <i>ebi</i> ”	\$	\$
SMELT EGG “ <i>masago</i> ”	\$	x
SPANISH MACKEREL “ <i>aji</i> ”	\$	\$
JAPANESE EGG “ <i>tamago</i> ”	\$	x
TUNA “ <i>maguro</i> ”	\$	\$
ESCOLAR “ <i>walu</i> ”	\$	\$
YELLOWTAIL “ <i>hamachi</i> ”	\$	\$
AVOCADO	\$	x

CHEF'S CHOICE

BLUE OCEAN OMAKASE BOX

chef's tasting of assorted sashimi & seaweed salad

DELUXE SASHIMI

tuna, yellowtail, salmon, spanish mackerel, walu, uni

PLATINUM SASHIMI

chef's choice of Blue Ocean's finest sashimi

CONTEMPORARY ITEMS

add extra sauce +\$, add fresh chopped wasabi +\$

AMBERJACK CARPACCIO

6pc contemporary sashimi | amberjack sashimi, ponzu and black truffle oil topped with jalapeño, black salt, and yuzu

BLUEFIN CARPACCIO

6pc contemporary sashimi | bluefin sashimi, ponzu and black truffle oil topped with jalapeño, black salt, and yuzu

SCREAMING YELLOWTAIL

6pc contemporary sashimi | yellowtail sashimi, ponzu, and olive oil topped with crispy garlic, cherry tomato, and sweet onion

FISH TOWER

spicy assorted fish layered with krab, avocado, and radish

FRENCH KISS

4pc no rice, contemporary nigiri | krab and avocado base topped with albacore, garlic mustard, spicy mayo, and chili drop

CHUCK'S SPECIAL

2pc contemporary nigiri | seared toro topped with jalapeño and fresh chopped wasabi

RICE CRUNCH ALBACORE

3pc contemporary nigiri | rice crunch topped with albacore, julienne onion, avocado, soy mustard, chili oil, and chef blend

RICE CRUNCH SPICY TUNA

3pc contemporary nigiri | rice crunch topped with spicy tuna, spicy mayo, and chef blend; set in mango mascarpone purée

SUSHI ROLLS

add extra sauce +\$, add fresh chopped wasabi +\$, substitute blue crab +\$, substitute black rice +\$

HOUSE CUT / HAND ROLLS

CALIFORNIA	\$	\$
<i>in:</i> krab, avocado, cucumber				
PHILLY	\$	\$
<i>in:</i> salmon, avocado, cream cheese				
SPICY SALMON	\$	\$
<i>in:</i> spicy salmon, cucumber				
SPICY TUNA	\$	\$
<i>in:</i> spicy tuna, cucumber, dill, shallot				

SPECIALTY ROLLS

ALBACORE DELIGHT

in: albacore/krab/miso mix, cucumber, tempura crunch powder
out: albacore, avocado, green onion, chili oil, ponzu

BLUE CRAB

wrapped in soy paper
in: blue crab

HAWAIIAN

in: blue crab
out: tuna, garlic mustard

HOT NIGHT

in: spicy tuna, cucumber
out: albacore, avocado, ponzu, sriracha, green onion

CATERPILLAR

in: eel, krab, avocado, cucumber
out: avocado, masago, eel sauce, bonito

DRAGON

in: krab, avocado, cucumber
out: eel, eel sauce, bonito

RAINBOW SPIDER

in: soft shell crab, krab, cucumber, avocado
out: tuna, salmon, albacore, walu, shrimp, wasabi drop, tobiko trio

MADISON

in: blue crab, cucumber
out: seared toro, black pepper, soy mustard, chili oil, fresh wasabi, chef blend

MARINE BOY

in: spicy tuna, cucumber
out: salmon, avocado, spicy mayo

MEXICAN

in: shrimp, stick krab, masago, spicy mayo, sriracha, chili oil, cucumber, green onion
out: stick krab, masago

NEGITORO

outside of rice is wrapped in seaweed
in: chopped toro, green onion

PLAYBOY ROLL

in: shrimp, cream cheese
out: salmon, avocado, spicy mayo

RAINBOW

in: krab, cucumber, avocado
out: tuna, salmon, albacore, shrimp, escolar

SUMMER

wrapped in cucumber, no rice
in: tuna, salmon, albacore, krab, avocado, masago
out: ponzu, spicy mayo

SUNSHINE

in: krab, avocado, cucumber
out: assorted fish, masago, green onion, spicy sunshine sauce

TANGO MANGO

in: escolar, salmon, avocado
out: mango, ponzu, mango mousse

WASABI

in: assorted fish mixed with wasabi, masago, mayo, green onion, sesame oil
out: fresh chopped wasabi

YELLOWTAIL JALAPEÑO

in: yellowtail, cucumber, green onion
out: jalapeño, avocado, soy mustard sauce

VEGETABLE ROLLS

CRUNCH VEGETABLE

wrapped in rice paper and rice crunch
in: black sesame seeds, beet, sautéed celery, chives, cream cheese, white rice
out: black tahini

EARTHQUAKE

in: portobello mushroom, chives, avocado, gobo root
out: pickled watermelon radish, yuzu, olive oil

FRIED SOY PROTEIN

in: fried tofu, avocado
out: yellow bell pepper, soy protein dressing, plum puree

LADY IN RED

in: deep-fried green onion, avocado
out: pickled red beet, miso dressing

VEGETABLE

outside of seaweed and rice is wrapped in soy paper
in: cucumber, avocado, asparagus, gobo root, spring mix

TEMPURA ROLLS

CHEF SPECIALTY

in: tempura shrimp, krab, avocado, cucumber
out: spicy tuna, spicy mayo, eel sauce

CRUNCH SALMON

in: tempura salmon, krab, avocado, cream cheese, cucumber, gobo root
out: tempura crunch powder, eel sauce

CRUNCH SHRIMP

in: tempura shrimp, krab, avocado, cucumber
out: tempura crunch powder, eel sauce

DYNAMITE

in: deep-fried california roll
out: baked langoustine, spicy mayo, eel sauce, masago, chef blend

HEART ATTACK

in: deep-fried jalapeño stuffed with spicy tuna, shrimp, cream cheese
out: spicy mayo, eel sauce, masago, chef blend

HOTTY HOTTY

in: tempura shrimp, spicy tuna, cucumber, gobo root
out: baked salmon, spicy mayo, eel sauce, chili drop, tempura onion, chef blend

LOBSTER TAIL ROLL

in: lobster, krab, avocado, cucumber
out: tempura crunch powder, spicy mayo, tobiko trio

PADRES

in: tempura shrimp, krab, cucumber
out: chopped soft shell crab, avocado, spicy mayo, eel sauce, chef blend

SPIDER

in: soft shell crab, krab, cucumber, avocado, gobo root
out: masago, eel sauce

SURF-TURF

in: tempura shrimp, krab, avocado, cucumber
out: steak, spicy seafood dressing, masago, chef blend

TSUNAMI

in: tempura shrimp, krab, avocado, cucumber, gobo root
out: seared tuna, garlic mustard, chili drop, chef blend

