

MENU

SUSHI & SASHIMI

sushi: 2 pcs of fish with rice
sashimi: 5 pc of fish without rice

ALBACORE "tombo"	\$	\$
AMBERJACK "kampachi"	\$	\$
BLUEFIN TUNA "hon maguro"	\$	\$
FATTY TUNA "toro"	\$	\$
FRESH WATER EEL "unagi"	\$	\$
HALIBUT "hirame"	\$	\$
HOKKAIDO SCALLOP "hotate"	\$	\$
KING SALMON "masunosuke"	\$	\$
LIVE SWEET SHRIMP "live amaebi"	mkt	mkt
JAPANESE SEA BREAM "madai"	\$	\$
SALMON "sake"	\$	\$
SALMON EGG "ikura"	\$	\$
SEA URCHIN "uni"	mkt	mkt
SHRIMP "ebi"	\$	\$
SMELT EGG "masago"	\$	x
SPANISH MACKEREL "aji"	\$	\$
SEA BASS "suzuki"	\$	\$
JAPANESE EGG "tamago"	\$	x
YELLOWTAIL "hamachi"	\$	\$
AVOCADO	\$	\$
ROASTED BELL PEPPER	\$	\$
EGGPLANT	\$	\$

CHEF'S SELECTIONS

no substitution

BLUE WAY

- edamame
- 6 pc of blue crab cut roll - cucumber
- 4 pc of bluefin tuna sashimi - wasabi oil
- 2 pc of salmon sushi - toasted sesame seed, chive
- 2 pc of albacore sushi - ponzu, yuzu kosho
- 2 pc of seasonal fish - truffle oil, black salt

OCEAN WAY

- edamame
- 6 pc of toro roll - cucumber
- 4 pc of bluefin tuna sashimi - wasabi oil
- 2 pc of albacore sushi - ponzu, yuzu kosho
- 2 pc of salmon sushi - toasted sesame seed, chive
- 2 pc of seasonal fish - truffle oil, black salt

OMAKASE BOX

chef's tasting of assorted sashimi & seaweed salad

DELUXE SASHIMI

bluefin tuna, yellowtail, salmon, spanish mackerel, seabass, amberjack

PLATINUM SASHIMI

chef's choice of Blue Ocean's finest sashimi

CLASSIC ROLL

CALIFORNIA

in: krab, avocado, cucumber

BLUE CRAB

in: blue crab, cucumber

SPICY TORO

in: spicy toro, cucumber, dill, shallot

SPECIALTY ROLLS

substitutions allowed, additional charges may vary

ALBACORE DELIGHT

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

RAINBOW SPIDER

in: soft shell crab, krab, cucumber, avocado
out: bluefin tuna, salmon, albacore, yellowtail, shrimp, horseradish, black tobiko

RAINBOW

in: krab, cucumber, avocado
out: bluefin tuna, salmon, albacore, shrimp, yellowtail

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, chive

YELLOWTAIL JALAPEÑO

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

HOT NIGHT

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

PLAYBOY ROLL

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

SUMMER

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

SUNSHINE

in: krab, avocado, cucumber
out: assorted fish, green onion, spicy seafood salad dressing

DRAGON

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

TNT

in: spicy tuna, cucumber
out: tuna avocado, spicy aioli

LEMON ROLL

in: albacore krab mix, cucumber,
out: yellowtail, lemon slice, ponzu and lemon miso sauce

BAKE TORO

in: krab, Avocado, cucumber
out: baked chopped toro with spicy aioli, green onion, garlic mustard sauce

TEMPURA ROLLS

substitutions allowed, except chef specialty, additional charges may vary

CHEF SPECIALTY

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

CRUNCH SHRIMP

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

SURF-TURF

in: tempura shrimp, krab, avocado, cucumber
out: filet mignon, spicy seafood dressing, chef blend

HEART ATTACK

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

PADRES

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

CRUNCH SALMON

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

SPIDER

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

VEGETABLE ROLLS

plant based/substitutions allowed

FRIED SOY PROTEIN

in: fried tofu, avocado
out: roasted yellow bell pepper, lemon miso, plum puree

VEGETABLE

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

EGGPLANT

in: tempura scallion
out: fried eggplant, tomato sauce

CONTEMPORARY ITEMS

TARTARE HARMONY

toro and yellowtail tartare served with yuzu sour cream, black tobiko, fresh wasabi, ponzu, deep fried wonton chips **fish will vary seasonally**

AMBERJACK CARPACCIO

6pc | ponzu, yuzu oil, topped with jalapeño, horseradish, black salt, puffed farro

SCREAMING YELLOWTAIL

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

FRENCH KISS

4pc | krab and avocado base topped with albacore, garlic mustard, spicy mayo, and chili drop

RICE CRUNCH SPICY TUNA

3pc | rice crunch and spicy tuna with chef blend, jalapeño, spicy aioli, lemon miso

SOUPS

MISO SOUP

scallions, tofu, seaweed

KABOCONUT SOUP ♥

blend of kabocha squash and coconut milk, poured over a mix of hon shimeji mushrooms and brown butter

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SALADS

HOUSE SALAD 🌿

spring mix, grape tomatoes, cruton, honey mustard dressing

I LOVE POKE SALAD 🌿

albacore, cilantro, sweet onion, puffed farro, pickled beets, black sesame seeds, spicy poke dressing

SPICY SASHIMI SALAD 🌿♥

organic greens, assorted sashimi

TAKO SALAD 🌿

chef blend, sesame oil, sriracha, green onion, tender spicy squid mix

SEAWEED SALAD 🌿

seaweed, ponzu, sesame seeds, chef blend, daikon based

BLUEFIN TUNA TATAKI SALAD

bluefin tuna, sliced carrot, spring mix, grape tomatoes, roasted corn, garlic chips, lemon ginger dressing

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SMALL PLATES

PANKO SOFT SHELL CRAB

panko deep-fried soft shell crab; side ponzu sauce

PORK BELLY BAO ♥

2 pcs | glazed pork belly, romaine lettuce, puffed farro, spicy mayo

AGEDASHI TOFU

4 pcs | deep-fried tofu, green onion; side tempura sauce

GRILLED KAMA **limited quantity*

Choice of Hamachi or Amberjack or Salmon grilled collar; side shredded napa cabbage and ponzu sauce

POPCORN SHRIMP ♥

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

PORK POTSTICKERS ♥

6 pcs | pan-fried pork potstickers; side ponzu sauce

KIMCHI CHICKEN POTSTICKERS

5 pcs | pan-fried crunchy kimchi potstickers, green onion; side ponzu sauce

BLISTERED SHISHITO PEPPERS 🌿

wok-seared shishito peppers with togarashi; side ponzu sauce

CARAMELIZED EGGPLANT

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

VEGETABLE TEMPURA 🌿

taro root, carrot, sweet potato, zucchini, green bean, onion ring; side tempura sauce

Add 2 pcs shrimp +\$

GARLIC HERB SHRIMP

served with ponzu black garlic sauce

CALAMARI

served with sweet chili sauce

FRIED RICE

egg, bacon, chicken, tenderloin, green onion, sesame seeds, fried garlic, red onion

add chicken +\$ or tenderloin +\$

ENTREES

CHICKEN TERIYAKI

grilled chicken on a bed of oven roasted vegetables topped with sesame seeds, teriyaki sauce, and rice

BEEF TERIYAKI

grilled tenderloin on a bed of oven roasted vegetables topped with sesame seeds, teriyaki sauce, and rice, shredded scallion

SALMON TERIYAKI ♥

grilled salmon on a bed of oven roasted vegetables, topped with sesame seeds, teriyaki sauce, and rice, chive

CHICKEN CUTLET ♥

fresh panko-breaded chicken cutlet with roasted corn mashed potatoes; side tonkatsu sauce

MISO GLAZED CHILEAN SEA BASS

miso glazed chilean sea bass served with sautéed kale, rice, taro chip, chive

SPICY TOFU AND GREEN BEAN 🌿🌿

stir-fried tofu (deep-fried), green bean, mushroom, zucchini, sambal, and ponzu mix served over rice, topped with sesame seeds, taro chip, chive

DRUNKEN CHICKEN STIRFRY

charbroiled chicken with gochujang sauce, served with roasted corn mashed potatoes, garlic crunch, shredded scallion

KOREAN BBQ SHORT RIB

grilled sweet soy short rib, bed of grilled onions, topped with sesame seeds, and rice, shredded scallion

ISHIYAKI HOT STONE ♥

sliced premium flat iron steak for tableside grilling on a hot stone, served with sides of salt, pepper, sesame oil, and house yakitori sauce

POWER PROTEIN POKE

assorted fish, seaweed salad, krab, cilantro, onion, fried garlic, roasted corn, green onion

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SIDES

EDAMAME	\$	WHITE RICE.....	\$
SPICY GARLIC EDAMAME 🌿 ...	\$	EXTRA SAUCE/DRESSING.....	\$
SUSHI RICE.....	\$	FRESH CHOPPED WASABI	\$

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DESSERT

MOCHI ICE CREAM 🌿

2pcs | choose your flavor | chocolate, strawberry

RED VELVET MARQUISE 🌿

1 mini cake | gluten-free red velvet cake, cheesecake mousse, chocolate glaze, chocolate crumble *contains tree nuts (hazelnuts)

TIRAMISU 🌿

1 mini cake | gluten-free lady fingers, mascarpone mousse, espresso crème brûlée, cocoa crumble *contains tree nuts (hazelnuts)

APPLE PIE POTSTICKER

5 pcs | topped with nutella and powder sugar *contains tree nuts (hazelnuts)



Blue Ocean Sushi & Grill Westfield UTC

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