

# MENU

## 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, spicy seafood salad dressing

**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

## 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

## SIDES

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

## 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, 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; topped with 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, jalapeño pepper slices, fresno peppers

**CALAMARI**

served with sweet chili sauce

**FRIED RICE**

egg, bacon, green onion, sesame seeds, fried garlic, red onion  
add chicken +\$ or tenderloin +\$

## ENTREES

**CHICKEN TERIYAKI**

grilled chicken, stir-fried vegetables topped with sesame seeds, teriyaki sauce, and rice

**BEEF TERIYAKI**

grilled tenderloin, stir-fried vegetables topped with sesame seeds, teriyaki sauce, and rice

**SALMON TERIYAKI** ❤️

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

**ISHIYAKI HOT STONE**

sliced premium flat iron steak for tableside grilling on a hot stone, served with side 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, spicy poke dressing

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.

# SUSHI & SASHIMI

## 2PC SUSHI / 5PC SASHIMI

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/2pc
JAPANESE SEA BREAM "madai".....	\$.....\$
SALMON "sake".....	\$.....\$
SALMON EGG "ikura".....	\$.....\$
SEA URCHIN "uni".....	mkt... mkt/4pc
SHRIMP "ebi".....	\$.....\$
SMELT EGG "masago".....	\$.....x
SPANISH MACKEREL "aji".....	\$.....\$
SEA BASS "suzuki".....	\$.....\$
JAPANESE EGG "tamago".....	\$.....x
YELLOWTAIL "hamachi".....	\$.....\$

AVOCADO.....	\$.....x
ROASTED BELL PEPPER.....	\$.....X
EGGPLANT.....	\$.....X

## CHEF'S CHOICE

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

**BLUE OCEAN OMAKASE BOX** ♥  
chef's tasting of assorted sashimi & seaweed salad

**DELUXE SASHIMI**  
bluefin tuna, yellowtail, salmon, spanish mackerel, amberjack, seasonal fish

**PLATINUM SASHIMI**  
chef's choice of Blue Ocean's finest sashimi

### OCEAN WAY

edamame  
6 pc of toro 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

## CONTEMPORARY ITEMS

### TARTARE ♥

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

## SUSHI ROLLS

### CLASSIC ROLL

CALIFORNIA.....	\$
<i>in:</i> krab, avocado, cucumber	
BLUE CRAB.....	\$
<i>in:</i> blue crab, cucumber	
SPICY TORO 🌶️.....	\$
<i>in:</i> spicy toro, cucumber, dill, shallot	

### VEGETABLE ROLLS

plant based/substitutions allowed

FRIED SOY PROTEIN <i>vegan</i> .....	
<i>in:</i> fried tofu, avocado	
<i>out:</i> roasted yellow bell pepper, lemon miso, plum puree	
VEGETABLE <i>vegan</i> .....	
<i>outside of seaweed and rice is wrapped in soy paper</i>	
<i>in:</i> cucumber, avocado, asparagus, spring mix	

EGGPLANT.....	
<i>in:</i> tempura scallion	
<i>out:</i> fried eggplant, tomato sauce	

### 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

### HAWAIIAN

*in:* blue crab  
*out:* bluefin tuna, garlic mustard

### 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

### BAKED 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