

MENU

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

| (300ml) / (720ml) |

natural mineral water

GINGER BEER

ICED TEA

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

HOT GREEN TEA

SALADS

I LOVE POKE SALAD

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

SPICY SASHIMI SALAD

organic greens, assorted sashimi, masago, spicy seafood salad dressing

TAKO SALAD

tender spicy octopus mix, masago

SEAWEED SALAD

seaweed, ponzu, sesame seeds, gobo root

HOUSE SALAD

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

SOUPS

BLUE OCEAN MISO SOUP

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

SIDES

EDAMAME

SEARED GARLIC EDAMAME

BRUSSELS SPROUTS

SAUTÉED KALE

SUSHI RICE

WHITE RICE

BLACK RICE

FRESH CHOPPED WASABI

EXTRA SAUCE/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.

SMALL PLATES

SOFT SHELL CRAB

deep-fried soft shell crab with sesame seeds; 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

6pcs | topped with ponzu, tabasco, chef blend

AGEDASHI TOFU

6pcs | deep-fried tofu, green onion, in tentsuyu sauce

SALT & PEPPER CALAMARI

served with side lemon aioli, side sweet chili sauce

GRILLED HAMACHI OR AMBERJACK KAMA

grilled yellowtail 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, sesame seeds

Add chicken or beef +\$3

VEGETABLE POTSTICKERS

japanese-style dumplings filled with carrot, daikon, zucchini, napa cabbage, and egg; side of sweet and sour hibiscus, side of dumpling sauce

BLISTERED SHISHITO PEPPERS

wok seared shishito peppers and crispy rice noodles topped with togarashi, sesame seeds

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 +\$4

GARLIC HERB SHRIMP

4pcs | side yuzu aioli dipping sauce

ENTREES

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

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

*some dishes contain sesame seeds

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

VEGETABLE

ASPARAGUS..... \$

ASPARAGUS + BACON..... \$

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

party of 4..... 6-8 orders



SUSHI & SASHIMI

2PC SUSHI / 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> ”	\$	\$
JAPANESE SEA BREAM “ <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
ESCOLAR “ <i>walu</i> ”	\$	\$
YELLOWTAIL “ <i>hamachi</i> ”	\$	\$
AVOCADO	\$	x

CHEF’S CHOICE

BLUE OCEAN PREMIUM NIGIRI OMAKASE ♥ **NEW**
chef’s tasting of assorted premium nigiri and a negitoro roll

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

DELUXE SASHIMI
bluefin tuna, yellowtail, salmon, spanish mackerel, escolar, uni

PLATINUM SASHIMI
chef’s choice of Blue Ocean’s finest sashimi



CONTEMPORARY ITEMS

AMBERJACK CARPACCIO ♥ <i>6pc</i> amberjack sashimi, ponzu and black truffle oil topped with jalapeño, black salt, and yuzu
BLUEFIN CARPACCIO ♥ <i>6pc</i> bluefin sashimi, ponzu and black truffle oil topped with jalapeño, black salt, and yuzu
SCREAMING YELLOWTAIL ♥ <i>6pc</i> 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 ♥ <i>4pc</i> krab and avocado base topped with albacore, garlic mustard, spicy mayo, and chili drop
CHUCK’S SPECIAL <i>2pc</i> seared toro topped with jalapeño and fresh chopped wasabi
RICE CRUNCH ALBACORE 🍤 <i>3pc</i> rice crunch topped with albacore, julienne onion, avocado, soy mustard, chili oil, and chef’s blend
RICE CRUNCH SPICY TUNA 🍤 ♥ <i>3pc</i> rice crunch topped with spicy tuna, spicy mayo, and chef blend; set in mango mascarpone purée

SUSHI ROLLS

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

VEGETABLE ROLLS

CRUNCH VEGETABLE 🌱 ♥ <i>wrapped in rice paper and rice crunch</i> <i>in:</i> black sesame seeds, beet, sautéed celery, chives, cream cheese, white rice <i>out:</i> black tahini	FRIED SOY PROTEIN <i>vegan</i> <i>in:</i> fried tofu, avocado <i>out:</i> roasted yellow bell pepper, soy protein dressing, plum pureé
EARTHQUAKE <i>vegan</i> <i>in:</i> portobello mushroom, chives, avocado, gobo root <i>out:</i> pickled watermelon radish, yuzu, olive oil	LADY IN RED <i>vegan</i> <i>in:</i> deep-fried green onion, avocado <i>out:</i> pickled red beet, miso dressing
	VEGETABLE <i>vegan</i> <i>outside of seaweed and rice is wrapped in soy paper</i> <i>in:</i> cucumber, avocado, asparagus, gobo root, spring mix

SPECIALTY ROLLS

ALBACORE DELIGHT 🍤 ♥ <i>in:</i> albacore/krab/miso mix, cucumber, tempura crunch powder <i>out:</i> albacore, avocado, green onion, chili oil, ponzu	DRAGON <i>in:</i> krab, avocado, cucumber <i>out:</i> eel, eel sauce, bonito	NEGITORO outside of rice is wrapped in seaweed <i>in:</i> chopped toro, green onion	SUNSHINE 🍤 <i>in:</i> krab, avocado, cucumber <i>out:</i> assorted fish, masago, green onion, spicy sunshine sauce
BLUE CRAB wrapped in soy paper <i>in:</i> blue crab	RAINBOW SPIDER ♥ <i>in:</i> soft shell crab, krab, cucumber, avocado <i>out:</i> bluefin tuna, salmon, albacore, escolar, shrimp, wasabi drop, tobiko trio	PLAYBOY ROLL <i>in:</i> shrimp, cream cheese <i>out:</i> salmon, avocado, spicy mayo	TANGO MANGO <i>in:</i> escolar, salmon, avocado <i>out:</i> mango, ponzu, mango mousse
HAWAIIAN <i>in:</i> blue crab <i>out:</i> bluefin tuna, garlic mustard	MADISON <i>in:</i> blue crab, cucumber <i>out:</i> seared toro, black pepper, soy mustard, chili oil, fresh wasabi, chef blend	RAINBOW <i>in:</i> krab, cucumber, avocado <i>out:</i> bluefin tuna, salmon, albacore, shrimp, escolar	WASABI 🍤 <i>in:</i> assorted fish mixed with wasabi, masago, mayo, green onion, sesame oil <i>out:</i> fresh chopped wasabi
HOT NIGHT 🍤 <i>in:</i> spicy tuna, cucumber <i>out:</i> albacore, avocado, ponzu, sriracha, green onion	MARINE BOY 🍤 ♥ <i>in:</i> spicy tuna, cucumber <i>out:</i> salmon, avocado, spicy mayo	SUMMER ♥ wrapped in cucumber, no rice <i>in:</i> bluefin tuna, salmon, albacore, krab, avocado, masago <i>out:</i> ponzu, spicy mayo	YELLOWTAIL JALAPEÑO 🍤 ♥ <i>in:</i> yellowtail, cucumber, green onion <i>out:</i> jalapeño, avocado, soy mustard sauce
CATERPILLAR <i>in:</i> eel, krab, avocado, cucumber <i>out:</i> avocado, masago, eel sauce, bonito	MEXICAN <i>in:</i> shrimp, stick krab, masago, spicy mayo, sriracha, chili oil, cucumber, green onion <i>out:</i> stick krab, masago		

TEMPURA ROLLS

CHEF SPECIALTY 🍤 ♥ <i>in:</i> tempura shrimp, krab, avocado, cucumber <i>out:</i> spicy tuna, spicy mayo, eel sauce	DYNAMITE ♥ <i>in:</i> deep-fried california roll <i>out:</i> baked langoustine, spicy mayo, eel sauce, masago, cheese, chef blend	HOTTY HOTTY 🍤 <i>in:</i> tempura shrimp, spicy tuna, cucumber, gobo root <i>out:</i> baked salmon, spicy mayo, eel sauce, chili drop, tempura onion, chef blend	SPIDER <i>in:</i> soft shell crab, krab, cucumber, avocado, gobo root <i>out:</i> masago, eel sauce
CRUNCH SALMON <i>in:</i> tempura salmon, krab, avocado, cream cheese, cucumber, gobo root <i>out:</i> tempura crunch powder, eel sauce	LOBSTER TAIL ROLL <i>in:</i> lobster tempura, krab, avocado, cucumber <i>out:</i> tempura crunch powder, spicy mayo, tobiko trio	PADRES ♥ <i>in:</i> tempura shrimp, krab, cucumber <i>out:</i> chopped soft shell crab, avocado, spicy mayo, eel sauce, chef blend	TSUNAMI <i>in:</i> tempura shrimp, krab, avocado, cucumber, gobo root <i>out:</i> seared bluefin tuna, garlic mustard, chili drop, chef blend
CRUNCH SHRIMP <i>in:</i> tempura shrimp, krab, avocado, cucumber <i>out:</i> tempura crunch powder, eel sauce	HEART ATTACK 🍤 ♥ <i>in:</i> deep-fried jalapeño stuffed with spicy tuna, shrimp, cream cheese <i>out:</i> spicy mayo, eel sauce, masago, chef blend	SURF-TURF <i>in:</i> tempura shrimp, krab, avocado, cucumber <i>out:</i> filet mignon, spicy seafood dressing, masago, chef blend	