

MENU

SALADS

- HOUSE SALAD 🌿

spring mix, grape tomatoes, crispy onion, honey mustard dressing
- I LOVE POKE SALAD 🌶️

albacore, cilantro, sweet onion, puffed rice, 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, ponzu 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.....\$

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

- 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 Salmon \$7.5 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 +\$4
- GARLIC HERB SHRIMP

served with ponzu black garlic sauce, jalapeño pepper slices, fresno peppers
- SALT & PEPPER CALAMARI

served with sweet chili sauce, jalapeño
- FRIED RICE

egg, bacon, green onion, sesame seeds, fried garlic, red onion, carrot

add chicken +\$3 or tenderloin +\$5

ENTREES

- CHICKEN TERIYAKI

grilled chicken, stir-fried vegetables topped with green onions, sesame seeds, teriyaki sauce, and rice
- BEEF TERIYAKI

grilled beef, stir-fried vegetables topped with green onions, sesame seeds, teriyaki sauce, and rice
- SALMON TERIYAKI ❤️

grilled salmon, stir-fried vegetables, topped with green onions, sesame seeds, teriyaki sauce, and rice
- CHICKEN CUTLET ❤️

fresh panko-breaded chicken cutlet with roasted corn mashed potatoes; side tonkatsu sauce, coleslaw
- 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
- KOREAN BBQ SHORT RIB

grilled marinated short ribs served on a bed of caramelized onions topped with green onions, 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, avocado spicy poke dressing, tempura crunch

SUSHI & SASHIMI									
2PC SUSHI / 5PC SASHIMI									
ALBACORE “ <i>tombo</i> ”		\$		\$	AVOCADO		\$		x
AMBERJACK “ <i>kampachi</i> ”		\$		\$	ROASTED BELL PEPPER		\$		x
BLUEFIN TUNA “ <i>hon maguro</i> ”		\$		\$	EGGPLANT		\$		x
ESCOLAR “ <i>walu</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					
YELLOWTAIL “ <i>hamachi</i> ”		\$		\$					

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**	FRENCH KISS ♥ 4pc krab and avocado base topped with albacore, garlic mustard, spicy mayo, and chili drop
AMBERJACK CARPACCIO ♥ 6pc amberjack sashimi, ponzu and black truffle oil topped with jalapeño, black salt, black pepper, and yuzu kosho, chef blend	RICE CRUNCH SPICY TUNA 🌶️ ♥ 3pc rice crunch and spicy tuna with chef blend, jalapeño, spicy aioli, lemon miso
BLUEFIN CARPACCIO ♥ 6pc bluefin sashimi, ponzu and black truffle oil topped with jalapeño, black salt, black pepper, and yuzu kosho, chef blend	SCREAMING YELLOWTAIL ♥ 6pc yellowtail sashimi, ponzu, and olive oil topped with crispy garlic, cherry tomato, and sweet onion

SUSHI ROLLS	
CLASSIC ROLL	VEGETABLE ROLLS
	plant based/substitutions allowed
CALIFORNIA\$ <i>in:</i> krab, avocado, cucumber	FRIED SOY PROTEIN <i>vegan</i> <i>in:</i> fried tofu, avocado <i>out:</i> roasted yellow bell pepper, lemon miso, plum puree
BLUE CRAB\$ <i>in:</i> blue crab, cucumber	EGGPLANT <i>in:</i> tempura scallion <i>out:</i> fried eggplant, tomato sauce
SPICY TORO 🌶️\$ <i>in:</i> spicy toro, cucumber, dill, shallot	VEGETABLE <i>vegan</i> <i>outside of seaweed and rice is wrapped in soy paper</i> <i>in:</i> cucumber, avocado, asparagus, spring mix

SPECIALTY ROLLS			
substitutions allowed, additional charges may vary			
ALBACORE DELIGHT 🌶️ ♥ <i>in:</i> albacore, krab, miso mix, cucumber, tempura crunch powder <i>out:</i> albacore, avocado, green onion, chili oil, ponzu	MADISON <i>in:</i> blue crab, cucumber <i>out:</i> seared toro, black pepper, soy mustard, chili oil, fresh wasabi, chef blend	PLAYBOY ROLL <i>in:</i> shrimp, cream cheese <i>out:</i> salmon, avocado, spicy mayo	TNT <i>in:</i> spicy tuna, cucumber <i>out:</i> tuna avocado, spicy aioli
RAINBOW SPIDER ♥ <i>in:</i> soft shell crab, krab, cucumber, avocado <i>out:</i> bluefin tuna, salmon, albacore, escolar, shrimp, tobiko	MARINE BOY 🌶️ ♥ <i>in:</i> spicy tuna, cucumber <i>out:</i> salmon, avocado, spicy mayo, chive	SUMMER ♥ wrapped in cucumber, no rice <i>in:</i> bluefin tuna, salmon, albacore, krab, avocado <i>out:</i> ponzu <i>side:</i> spicy mayo	LEMON ROLL <i>in:</i> albacore krab mix, cucumber <i>out:</i> yellowtail, lemon slice, ponzu and lemon miso sauce
RAINBOW <i>in:</i> krab, cucumber, avocado <i>out:</i> bluefin tuna, salmon, albacore, shrimp, escolar	YELLOWTAIL JALAPEÑO 🌶️ ♥ <i>in:</i> yellowtail, cucumber, green onion <i>out:</i> jalapeño, avocado, soy mustard sauce	SUNSHINE 🌶️ <i>in:</i> krab, avocado, cucumber <i>out:</i> assorted fish, green onion, spicy seafood salad dressing	BAKED TORO <i>in:</i> krab, Avocado, cucumber <i>out:</i> baked chopped toro with spicy aioli, green onion, garlic mustard sauce
HAWAIIAN <i>in:</i> blue crab <i>out:</i> bluefin tuna, garlic mustard	HOT NIGHT 🌶️ <i>in:</i> spicy tuna, cucumber <i>out:</i> albacore, avocado, ponzu, sriracha, green onion	DRAGON <i>in:</i> krab, avocado, cucumber <i>out:</i> eel, eel sauce, bonito	

TEMPURA ROLLS			
substitutions allowed, except chef specialty, additional charges may vary			
CHEF SPECIALTY 🌶️ ♥ <i>in:</i> tempura shrimp, krab, avocado, cucumber <i>out:</i> spicy tuna, spicy mayo, eel sauce	HEART ATTACK 🌶️ ♥ <i>in:</i> deep-fried jalapeño stuffed with spicy tuna, shrimp, cream cheese <i>out:</i> spicy mayo, eel sauce, 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> eel sauce
CRUNCH SHRIMP <i>in:</i> tempura shrimp, krab, avocado, cucumber <i>out:</i> tempura crunch powder, eel sauce	PADRES ♥ <i>in:</i> tempura shrimp, krab, cucumber <i>out:</i> chopped soft shell crab, avocado, spicy mayo, eel sauce, chef blend	CRUNCH SALMON <i>in:</i> tempura salmon, krab, avocado, cream cheese, cucumber, gobo root <i>out:</i> tempura crunch powder, eel sauce	
SURF-TURF <i>in:</i> tempura shrimp, krab, avocado, cucumber <i>out:</i> filet mignon, spicy seafood dressing, chef blend			

