



sake blue  
japanese bistro

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[www.sakeblue.com](http://www.sakeblue.com)

## dinner

### Sushi Bar Appetizers



#### Sushi Nigiri Platter / \$13

Chef's daily choices of nigiri fish fillet with sushi rice (5 pieces)

#### Kani Su / \$10

Crab and avocado wrapped in cucumbers in a sweet rice vinaigrette sauce

#### Panko Love Cado / \$7

Deep fried avocado, crab, drizzled with wasabi mayo and mango sauce

#### Spicy Tuna or Salmon Tartar / \$14

Chef's special spicy tuna or salmon on top of sliced cucumbers, radish sprouts and spicy mayo

#### Dynamite / \$14

Kani kama (crab), scallops and cooked shrimp in spicy house sauce. Served on a flaming plate

#### Hamachi Jalapeño / \$14

Thinly slices of fresh yellow-tail in ponzu sauce topped with slices of jalapeño

#### Sashimi Platter / \$15

Chef's daily choices of sashimi (fish fillet only, 6 pieces)

#### Baked Green Mussels / \$14

Baked mussels with mixed spicy scallop, crab meat, mozzarella cheese and spicy mayo

#### Baked Salmon / \$13

Spicy crab wrapped with salmon and topped with mozzarella cheese, spicy mayo, wasabi mayo and eel sauce

#### Heart Attack / \$10

Fried jalapeños and cream cheese with spice tuna, spicy mayo, and eel sauce

#### Spicy Crab Cracker / \$12

Deep fried wonton skin on top of spicy crab with sliced avocado and wasabi mayo

#### Tataki (Seared tuna or Salmon) / \$15

Choose tuna or salmon, thinly sliced and seared served with ponzu sauce, scallion and sesame seeds

#### Tako Su / \$13

Sliced octopus and cucumber in ponzu sauce

#### Spicy Salmon Carpaccio / \$14

Thinly slices of fresh salmon, Ponzu, Jalapeno and hot sauce

#### Monkey Brain / \$11

Mushroom filled with spicy crab, cream cheese deep fried with eel sauce and spicy mayo on top

#### Uzura Shooter / \$5

Quail egg with sake, scallions, hot sauce and ponzu sauce

### Kitchen Appetizers



#### Steak Tataki / \$15

Thinly sliced strips of seared NY Steak served with fresh spring greens and Chef's spice sauce

#### Shrimp Twister / \$12

Fried shrimp wrapped with skinny potatoes, served with house special sauce

#### Gyoza / \$8

Pan-seared chicken and pork mixed dumplings

#### Skinny Sweet Potato Fries / \$6

Slices of sweet potatoes lightly battered and fried

#### Beef Asparagus Maki / \$12

Asparagus and crab wrapped in thinly sliced pieces of beef topped with teriyaki sauce

#### Tempura

Vegetable - \$7, Shrimp - \$10, Calamari - \$9

#### Edamame / \$7

Warm salted soy beans

SakeBlue Edamame / \$10

Warm soy beans tossed in garlic, butter soy sauce

The Rock / \$16

Thinly sliced strips of fillet mignon seared table-side on a lava rock

## Salads & Soups

House Salad / \$3

Fresh greens with a choice of ginger or sesame dressing

Sashimi Salad / \$14

Fresh spring mixed salad, lettuce, avocado and chopped tuna, salmon, white tuna, crab, microgreen with chef's special green sauce

Cucumber & Seaweed / \$5

Slices of cucumbers, seaweed tossed in our sweet rice vinaigrette and topped with crispy rice noodle flakes

Pear & Warm Goat Cheese / \$13

Asian pears, goat cheese, candied pecans and mixed greens served with red wine vinaigrette

Seaweed Salad / \$5

Squid Salad / \$5

Jack's Spicy Sashimi Salad / \$15

A delicious mix of sashimi on a bed of fresh asparagus and topped with the chef's spicy sauce and radish sprouts

Vegetable Miso Soup / \$6

White Miso broth with tofu and vegetables

Chicken Mushroom Soup / \$2.50

Miso Soup / \$2.50

## Sushi Bar Combo

Sashimi Combo / \$40

4 kinds of Sashimi, 4 pcs each

Sushi Combo A / \$30

7pc sushi, Tuna Roll

Sushi Combo B / \$65

7pc sushi, 12pc Sashimi, California Roll, Crunch Munch Roll

Supreme Combo / \$145

20pc sushi, 20pc Sashimi, California Roll, Spicy Tuna Roll, Crunch Munch Roll

Omakase / (\$50 and up)

Specify the amount and the Chef who will create a special platter for you

Chirashi / \$28

Assortment of fish fillets in a sushi rice bowl

Spicy Sushi Rice Bowl / \$29

Select chopped raw fish with assorted vegetables over steamed rice

Sushi Bento Box / \$35

Green Mussel (2pc), Seaweed Salad, Nigiri (3pc), Sashimi (6pc), Crunch Munch Roll

## Classic Rolls

The MJ / \$14 (Deep fried roll)

Spicy crawfish, fresh jalapeño, cream cheese, mozzarella cheese with spicy mayo and eel sauce on top.

Rainbow / \$13

California roll with avocado, four kinds of fish fillets on top

Snow Roll / \$13

Spicy crab topped with salmon with wasabi mayo and crunch flakes

Fire Dragon / \$15

Eel and cucumber topped with spicy tuna, sliced avocado, spicy mayo and eel sauce

Heaven Roll / \$13

Fried shrimp, cream cheese topped with mango, tuna with wasabi mayo and eel sauce

Fried Shrimp / \$13

Fried shrimp, crab, masago, avocado, cucumber, eel sauce

Crispy Dynamite Roll / \$15 (Deep fried roll)

Spicy tuna, eel, asparagus, deep fried and topped with spicy mayo and eel sauce

### California / \$8

Crab, avocado, cucumber, masago (sub Spicy Crab \$3)

### Green Castle Roll / \$13

Tuna, salmon, avocado. Wrapped with green soybean paper, white sauce and green crunch flakes

### Cha-Cha / \$14 (Deep fried roll)

Shrimp, crab, cream cheese, asparagus with eel sauce and spicy mayo on top. Deep Fried

### Yum Yum / \$10

Spicy Crab

### Philadelphia / \$10

Smoked salmon, cream cheese and avocado

### Alaska / \$10

Salmon, cucumber and avocado

### Salmon & Cream Cheese / \$10 (Deep fried roll)

Deep fried and drizzled with hot sauce and eel sauce

### Big Mouth / \$15

Fried spicy tuna with spicy crab, avocado, masago, spicy mayo and eel sauce

### Crunch Munch / \$13

Spicy crab topped with cooked shrimp, green tempura flakes & wasabi mayo

### L.A. Crunch / \$11 (Deep fried roll)

Deep fried California roll with white sauce and eel sauce

### Mango Tango / \$11

Crab, asparagus, cucumber, sliced mango and white sauce

### Spider / \$14

Deep fried soft shell crab, masago, crab, avocado, cucumber topped with eel sauce and spicy mayo

## Vegetarian Combo

### Green Goddess / \$10

Mango avocado, asparagus, cucumber, cilantro, sesame dressing. Rolled in parsley and sesame seeds

### Vegetable Tempura / \$12

Deep fried sweet potato, asparagus, avocado, jalapeño. Served with sesame sauce

### Buddha's Belly / \$10

Avocado, cucumber, asparagus, carrots, japanese pickles wrapped in a soybean sheet

### AAC / \$8

Asparagus, avocado & cucumber

## Signature Rolls

### Sake Blue / \$18

Spicy crab, fried shrimp, avocado. Topped with cooked shrimp, mozzarella cheese, avocado, tempura flakes, eel sauce and special miso sauce. Flaming plate

### Blue Coral / \$15

Spicy tuna, cream cheese, avocado, asparagus, shrimp, tempura flakes. Wrapped with green soybean paper, drizzled with wasabi mayo and eel sauce

### Tuna 3-Way / \$15

Spicy tuna, cucumber topped with 2 different kinds of tuna. Drizzled with mango sauce

### Fiesta / \$16

Tuna, salmon, cilantro, jalapeño, cucumber, avocado, masago and spicy mayo on top

### Orange Salmon / \$14

Crab, avocado, cucumber. Topped with fresh salmon, wasabi mayo and spicy mayo

### Crunch Sushi Popper / \$16 (Deep fried roll)

Crab, cooked shrimp, cream cheese, avocado, eel. Panko deep fried with passion blue sauce, eel sauce, and rice seasoning flakes

### Chef Jack Roll / \$17

Chef's special recipe of spicy tuna, cucumber, masago topped with fresh tuna, avocado, itogaki and spicy garlic sauce

### Winter Caribbean / \$15

Deep fried shrimp, deep fried pineapple, avocado, cream cheese with creamy coconut sauce, roasted coconut, wasabi mayo and eel sauce on top

### Cajun Popcorn / \$16

Spicy crab, avocado, cucumber, cream cheese topped with deep fried curry flavored crawfish, savory baked sauce, fresh mixed greens, crispy jalapeno, spicy mayo and sweet-jalapeno sauce

### Baby Lobster / \$15

Spicy crab, avocado, cucumber with baked crawfish, tempura flakes, eel sauce and spicy mayo on top

### James Bond / \$15

Dynamite (raw fish tossed in spicy sauce) & fresh jalapeño topped with spicy tuna and spicy mayo

### Am/Pm / \$19 (Deep fried roll)

Deep fried shrimp, spicy crab, pickled jalapeno, cucumber, avocado topped with grilled shrimp teriyaki, asparagus, spicy mayo, eel sauce and crushed red pepper flakes

### Bang Bang / \$18

Spicy tuna, spicy crab, deep fried soft shell crab, cucumber, avocado topped with oven baked mixed chopped deep fried shrimp, spicy mayo and eel sauce

### Crab Lover / \$17

Spicy crab, asparagus, cucumber, avocado topped with crab, avocado, garlic honey sauce, spicy mayo, passion blue sauce and crushed spicy siracha peas

### Red Phoenix / \$15

Deep fried asparagus, jalapeño, avocado, cucumber topped with spicy crab, sliced jalapeño, and special hot sauce (very hot)

### Las Vegas / \$14 (Deep fried roll)

Salmon, avocado, mozzarella cheese, cream cheese. Deep fried, topped with eel sauce, spicy mayo and wasabi mayo

### Passion Blue / \$14

Spicy crab, cream cheese, topped with deep fried red snapper and chef's special sauce

### Wild Crunch / \$17

Deep fried chicken, asparagus, cream cheese, cucumber, avocado topped with mixed fried shrimp, spicy crab, crunch, passion blue sauce and spicy mayo

### The 502 Special / \$15

Deep fried lobster, crab, asparagus, avocado and topped with a savory baked sauce

### Temptation / \$18

Shrimp tempura, spicy crab, asparagus, cream cheese topped with crab, wasabi mayo, spicy mayo, eel sauce and tempura crunch

### Crazy / \$16

Crab, cucumber, avocado, sweet jalapeno sauce topped with torch seared spicy crab, fried slice jalapenos, masago, wasabi mayo and spicy mayo

### Dancing eel / \$16

Spicy crab, jalapeno, cucumber, deep fried asparagus topped with eel, sliced avocado, crunch flakes and eel sauce

### Cherry Blossom / \$15

White tuna, cucumber, masago. Topped with fresh tuna, spicy mayo and wasabi mayo

### Urban Heart / \$15 (Deep fried roll)

Spicy crab, shrimp, asparagus, pickled jalapeños, cream cheese topped with panko deep fried, spicy mayo and eel sauce

### Diablo / \$16 (Deep fried roll)

Deep fried with spicy crab and avocado topped with fresh tuna, salmon, masago, sliced red onions, microgreens, sweet jalapeno sauce and eel sauce

### Picasso / \$15 (Deep fried roll)

Tuna, salmon, yellow-tail, avocado, masago & crab wrapped in seaweed then deep fried. Drizzled with eel sauce and spicy mayo

### Equador / \$16

Tuna, yellow-tail, cilantro, cucumber, avocado, jalapeno topped with masago, tempura crunch flakes, hot sauce, spicy mayo and wasabi mayo

### John Wayne / \$17

Panko encrusted crab, asparagus, cream cheese, avocado topped with seared NY steak, mango sauce, microgreens, wasabi mayo, eel sauce and roasted garlic flakes

### King Cobra / \$25

Spicy crab, fried shrimp, cream cheese, asparagus topped with a whole fresh water eel and eel sauce

### Volcano / \$14

California roll topped with avocado. Served with baked spicy scallops, wasabi sauce and eel sauce

### Ocean Sundae / \$15

Shrimp tempura, cream cheese, avocado topped with masago, tempura flakes, wasabi mayo and eel sauce

## Sushi

### Nigiri - Raw (2pc)

Maguro (tuna) / \$7.5

Hamachi (yellow-tail) / \$7.5

Sake (salmon) / \$7.5

White Tuna (albacore) / \$7.5

Suzuki (sea bass) / \$8

Hirame (Flounder) / \$8

Tai (red snapper) / \$7.5

Amaebi (sweet shrimp) / \$10

Ika (squid) / \$7

Hotate (raw scallop) / \$7.5

Hokkigai (surf clam) / \$7

Saba (mackerel) / \$6

## Nigiri - Cooked (2pc)

Garlic Seared Albacore / \$7.5

Unagi (eel) / \$8

Smoked Salmon / \$7.5

Kani (crab stick) / \$5

Ebi (shrimp) / \$5.5

Tako (octopus) / \$6

Inari (sweet tofu) / \$3.5

## Roe (Egg)

Uzura (quail egg - 1 in shot glass) / \$5

Ikura (salmon roe) / \$7.5

Tobiko (flying fish roe) / \$7.5

Masago (smelt roe) / \$7.5

Uni (sea urchin) / mkt

Tamago (egg omelet) / \$3.5

## Noodles & Rice

### Yaki Soba

Pan-fried noodles cooked with assorted vegetables  
Chicken (\$16), Shrimp (\$18)

### Fried Rice \$6

Vegetable (\$7.50), Chicken (\$9), Shrimp (\$10.5),  
Beef (\$10.5), Combination – Chicken, Shrimp and Beef (\$15)

### Tempura Udon / \$15

Shrimp and vegetable tempura with noodles in a Japanese dashi broth

### Vegetable Udon / \$10

Assorted vegetables with noodles in a Japanese dashi broth

### Nabeyaki Udon / \$16

Chicken, shrimp and scallops with noodles in a Japanese dashi broth

### Stonepot Bibimbap / \$20

White rice topped with seasoned sauteed vegetables, beef marinated in sweet garlic sauce, fried egg with gochujang sauce served in a hot stonepot. Served with soup and salad

## House Entrees

### Chirashi / \$28

Assortment of fish fillets over a bowl of sushi rice

### Spicy Sushi Rice Bowl / \$28

Chef's select chopped raw fish, lettuce, vegetables, garlic, crab, nori (dried seaweed) and masago over steamed white rice. Served with a red pepper sauce to mix your rice bowl to taste!

### Una Don / \$25

Grilled fresh water eel over rice with eel sauce

### Kitchen Bento Box / \$35

Gyoza, shrimp tempura, vegetable tempura, crunch munch roll, white rice and choice of bulgogi, chicken or teriyaki salmon

### Katsu / \$18

Panko encrusted boneless chicken or pork, dressed in a creamy peanut sauce, red cabbage slaw, and rosemary braised apples. Served with steamed white rice - sub fried rice \$3

### Bulgogi / \$22

Our family secret recipe of thinly sliced beef marinated in asian pears and garlic. Served with grilled onion, broccoli and steamed rice- sub fried rice \$3

### Spicy Marinated Pork / \$ 21

Thinly-sliced pork, marinated in hot pepper garlic and served with grilled onions, broccoli and steamed rice - sub fried rice \$3

# Hibachi Dinners

All dishes include chicken broth Soup, choice of ginger or sesame Salad, grilled vegetables (zucchini, mushrooms, broccoli, onions, and carrots) and fried rice.

Vegetables / \$15

Seasonal fresh vegetables grilled to taste

Teriyaki Chicken / \$22

Tender white meat chicken gently seasoned with our teriyaki sauce

New York Steak / \$26

Thick cut 7oz NY steak (USDA choice) seared to your liking

Fillet Mignon / \$32

Our finest cut 6oz (USDA choice) fillet mignon

Teriyaki Salmon / \$24

Fresh Atlantic salmon from Chile grilled in our teriyaki sauce

Grilled Shrimp / \$24

Juicy shrimp straight from the Gulf of Mexico

Teriyaki Calamari / \$22

Long-cut pieces of our most tender calamari steaks

Grilled Scallops / \$27

Tender and succulent scallops grilled to a golden perfection

Teriyaki Swordfish / \$24

Fresh, wild caught swordfish grilled to a golden outer crust

Lobster Tail / \$38

Deliciously seasoned and grilled (2 tails)

Red Snapper / \$23

Sushi grade seasoned with our teriyaki sauce

## Combo Dinners

### NY Steak and ...

Chicken / \$29

Shrimp / \$31

Scallop / \$33

Calamari / \$30

Lobster / \$42

Salmon / \$31

### Fillet Mignon and ...

Chicken / \$35

Shrimp / \$37

Scallop / \$38

Calamari / \$36

Lobster / \$48

Salmon / \$37

### Shrimp and ...

Chicken / \$28

Scallop / \$32

Calamari / \$28

Lobster / \$40

## Hibachi Grill Side Orders

Only with purchase of an entree

Vegetables / \$6

Fried Rice / \$6

Chicken / \$9

Steak / \$14

Scallop / \$14

Fillet Mignon / \$18

Shrimp / \$12

Calamari / \$12

Salmon / \$12

Lobster Tail / \$20

## Kids Meals

Chicken Nuggets (served with fried rice only) / \$8

Choice of soup or salad, grilled vegetables and fried rice

Teriyaki Chicken / \$16

Fillet Mignon / \$20

NY Strip Steak / \$17

Grilled Shrimp / \$18

- There will be a \$9 seating charge for those who do not order an entrée. Price includes soup, salad and fried rice