



sake blue
japanese bistro

9326 Cedar Center Way

Louisville, KY 40291

Phone: (502) 708-1500

www.sakeblue.com

dinner

Sushi Bar Appetizers



Sushi Nigiri Platter / \$10

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 / \$6

Deep fried avocado, crab, drizzled with creamy wasabi & mango sauce

Spicy Tuna or Salmon Tartar / \$12

Chef's special spicy tuna or salmon on top of sliced cucumbers, sprinkled with Itogaki

Dynamite / \$12

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

Hamachi Jalapeño / \$12

Slices of fresh yellow-tail in a ponzu sauce topped with slivers of jalapeño

Sashimi Platter / \$12

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

Baked Green Mussels / \$12

Baked mussels with spice scallop, scallion, and mozzarella cheese

Baked Salmon / \$12

Spicy crab wrapped with salmon and topped with mozzarella cheese and baked to perfection

Heart Attack / \$10

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

Spicy Crab Cracker / \$10

Deep fried wonton skin on top of spicy crab with sliced avocado, scallion, and wasabi sauce

Tataki / \$12

Choose tuna or salmon, thinly sliced and seared served with ponzu sauce and chili daikon radish

Tako Su / \$12

Sliced octopus and cucumber in a ponzu sauce

Sunomono / \$11

Slices of fresh raw fish and sliced cucumber in a sweet rice vinaigrette sauce

Usuzukuri / \$12

Thin slices of halibut served with ponzu sauce

Spicy Salmon Carpaccio / \$12

Salmon Sashimi & Ponzi, Jalapeno, hot sauce

Monkey Brain / \$10

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

Uni Shooter / \$7

Sea urchin with sake and ponzu sauce

Uzura Shooter / \$3

Quail egg with sake and ponzu sauce

Kitchen Appetizers



Shumai / \$7

Wonton wrappers filled with shrimp

Steak Tataki / \$11

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

Yakitori / \$7

Pan fried chicken & vegetables skewered

Shrimp Twister / \$9

Fried shrimp wrapped with skinny potatoes, served with a creamy spice sauce

Gyoza / \$7

Pan-seared chicken and pork dumplings

Skinny Sweet Potato Fries / \$5

Slivens of sweet potatoes lightly battered and fried

Beef Asparagus Maki / \$8

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

Tempura

Vegetable - \$7, Shrimp - \$8, Calamari - \$8

Edamame / \$6

Warm salted soy beans

SakeBlue Edamame / \$7

Warm soy beans tossed in garlic, butter soy sauce

The Rock / \$15

Thinly sliced strips of fillet mignon marinated in a sweet garlic soy sauce, seared table-side on a lava rock

Salads & Soups

House Salad / \$3

Fresh greens with a choice of ginger or sesame dressing

Sashimi Salad / \$12

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

Cucumber & Seaweed / \$4

Slices of cucumbers, celery and seaweed tossed in our sweet rice vinaigrette and topped with crispy wantons

Pear & Warm Goat Cheese / \$10

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

Seaweed Salad / \$5

Squid Salad / \$5

Jack's Spicy Sashimi Salad / \$13

A delicious mix of Sashimi on a bed of fresh asparagus and topped with the chef's spicy sauce, scallions and Itogaki

Vegetable Miso Soup / \$5

White Miso broth with tofu and seasonable vegetables

Chicken Broth Soup / \$2.50

Miso Soup / \$2.50

Sushi Bar Combo

Sashimi A / \$20

3 kinds of Sashimi, 3 pcs each

Sashimi B / \$28

4 kinds of Sashimi, 4 pcs each

Sushi Combo A / \$20

7pc sushi, Tuna Roll

Sushi Combo B / \$29

7pc sushi, 8pc Sashimi & Tuna Roll

Sushi Combo C / \$40

7pc sushi, 12pc Sashimi, California Roll, Cucumber Roll

Deluxe Combo / \$60

12pc sushi, 15pc Sashimi, California Roll, Tuna Roll, Crunch Munch Roll

Supreme Combo / \$80

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

Omakase

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

Chirashi / \$23

Assortment of fish fillets in a sushi rice bowl

Spicy Sushi Rice Bowl / \$23

Select chopped raw fish with assorted vegetables over steamed rice

Sushi Bento Box / \$25

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

Classic Rolls

The MJ / \$13

Spicy crawfish, fresh jalapeño, cream cheese, mozzarella cheese, spicy & eel sauce. Deep fried.

Rainbow / \$12

California roll with four kinds of fish fillets

Snow Roll / \$12

Spicy crab topped with salmon with wasabi sauce, crunch

Fire Dragon / \$13

Eel & cucumber topped with spicy tuna, sliced avocado, special hot sauce & soy sauce

Heaven Roll / \$11

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

Fried Shrimp / \$11

Fried shrimp, crab, masago, avocado, cucumber, sweet soy sauce

Crispy Dynamite Roll / \$12

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

California / \$6

Crab, avocado, cucumber, masago (Spicy Crab \$2)

Dynamite Roll / \$8

Five different kinds of fish tossed in spicy sauce

Green Castle Roll / \$12

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

Cha-Cha / \$13

Shrimp, crab, cream cheese, asparagus. Deep Fried

Yum Yum / \$8

Spicy Crab

Philadelphia / \$9

Smoked salmon, cream cheese, avocado & scallions

Alaska / \$8

Salmon, cucumber, avocado & scallions

Salmon & Cream Cheese / \$8

Deep fried and drizzled with hot sauce & eel sauce

Big Mouth / \$12

Fried spicy tuna, spicy crab, avocado, masago spicy sauce, sweet soy sauce

Crunch Munch / \$11

Spicy crab topped with cooked shrimp, tempura flakes & wasabi dressing

L.A. Crunch / \$9

Deep fried Cali roll with white sauce & sweet soy sauce

Crunchy Shrimp / \$7

Cooked shrimp, Kyupi Japanese mayo, cucumber, crunch

Mango Tango / \$11

Crab, asparagus, cucumber, sliced mango, white sauce

Spider / \$11

Deep fried soft shell crab, masago, crab, avocado, cucumber topped with sweet soy sauce

Vegetarian Combo



Green Goddess / \$10

Mango avocado, asparagus, cucumber, cilantro, microgreens, sesame seed sauce. Rolled in parsley & sesame seeds

Vegetarian / \$11

Assorted vegetables wrapped with cucumber, without rice, and spicy ponzu sauce

Vegetable Tempura / \$11

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

Buddha's Belly / \$10

Avocado, cucumber, asparagus, carrots, Japanese pickles, kaiware wrapped in a soybean sheet

AAC / \$8

Cucumber, avocado & asparagus

Vegan Heaven (Nigiri Style) / \$10

Avocado, cucumber, asparagus, radish sprout, deep fried tofu skin

Signature Rolls



Sake Blue / \$15

Spicy crab, fried shrimp, avocado. Topped with cooked shrimp, mozzarella cheese, tempura flakes, sweet soy sauce, special Miso sauce. Flaming plate

Blue Coral / \$14

Lightly battered spicy tuna, cream cheese, avocado, asparagus, shrimp, wasabi tobiko, tempura flakes. Wrapped with green soybean paper, drizzled with creamy wasabi sauce

Tuna 3-Way / \$13

Spicy tuna topped with 2 different kinds of tuna & scallions. Drizzled with orange-mango sauce

Fiesta / \$13

Tuna, salmon, cilantro, jalapeño, avocado, masago, and spicy sauce, seaweed outside

Orange Salmon / \$13

Crab, avocado, cucumber. Topped with fresh salmon, wasabi & spicy sauce

Crunch Sushi Popper / \$15

Crab, cooked shrimp, cream cheese, avocado, eel, panko deep fried passion blue sauce, eel sauce, and rice seasoning

Chef Jack Roll / \$15

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

Red Pearl / \$15

Crab, tamago, avocado, cooked shrimp topped with seared salmon, red tobiko, and spicy eel sauce

Super Crunch / \$14

Deep fried shrimp, spicy tuna, cucumber, green crunch, and spicy crab topped with spicy mayo, eel sauce, wasabi, white sauce, hot sauce and green crunch

Baby Lobster / \$13

Spicy crab, avocado, cucumber, baked crawfish with tempura flakes

James Bond / \$13

Dynamite (raw fish tossed in spicy sauce) & fresh jalapeño topped with a spicy tuna, avocado & hot sauce

Ecuador / \$14

Tuna, yellow-tail, cilantro, cucumber, avocado, green onion, jalapeño. Topped with orange tobiko, masago, tempura crunch, chili & spicy & wasabi sauce

Salmon Mania / \$14

Smoked salmon, cream cheese, sliced red onion, cucumber and avocado wrapped with salmon and served with salmon voe, crunch, special sweet honey mustard sauce

Haba Berry / \$14

Habanero flavored salmon, deep fried jalapeño, and masago topped with strawberries, mango & avocado. Drizzled with kiwi-green tea sauce

Red Phoenix / \$15

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

Las Vegas / \$14

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

Passion Blue / \$13

Spicy crab, cream cheese, topped with deep fried red snapper and a special shrimp sauce

Wild Crunch / \$14

Deep fried chicken, asparagus, cream cheese, cucumber, avocado topped with mix fried shrimp, spicy crunch, passion blue sauce & spicy mayo

The 502 Special / \$14

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

Temptation / \$15

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

Butterfly / \$15

Cucumber, fried shrimp, spicy crab. Topped with tuna, snapper, salmon, white tuna, shrimp, eel, avocado & sweet soy sauce

Bomb Bomb Tower / \$15

A base of rice, and layers of cucumber, spicy crab, avocado. Topped with spicy tuna tar tar and itokagi. Served with spicy mayo & white sauce

Cherry Blossom / \$13

White tuna, cucumber, masago. Topped with fresh tuna, special hot sauce and wasabi sauce

Urban Heart / \$15

Spicy crab, cooked shrimp, asparagus, pickles, jalapeños, cream cheese topped with panko. Deep fried with spicy mayo and eel sauce

Diablo / \$14

Deep fried with Yum Yum and avocado. Topped with tuna & salmon, sliced red onion, microgreens mix, special "diablo" sauce, sweet soy sauce, tobiko

Picasso / \$13

Tuna, salmon, yellow-tail, avocado, masago & crab wrapped in seaweed then deep fried. Drizzled with sweet soy sauce.

Yanagi / \$15

Fried soft shell crab and crab, cucumber, avocado topped with BBQ eel and sliced avocado, scallion, dried shaved tuna and eel sauce

John Wayne / \$15

Panko encrusted crab, asparagus, cream cheese, avocado, mango. Topped with seared NY steak, mango, microgreens, wasabi & sweet soy sauce, roasted garlic

King Cobra / \$19

Spicy crab, fried shrimp, cream cheese, asparagus. Topped with a white fresh water eel & eel sauce

Volcano / \$12

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

Ocean Sundae / \$14

Shrimp tempura, cream cheese, avocado, tobiko chili sauce, scallions, sesame seeds. Topped with tempura crumbs, wasabi mayo, sweet soy sauce

Sushi

Nigiri - Raw (2pc)

Add \$1.75 for Sashimi (3pc)

Maguro (tuna) / \$5

Hamachi (yellow-tail) / \$5

Sake (salmon) / \$5

White Tuna (albacore) / \$5

Toro (tuna belly) / \$mkt

Suzuki (sea bass) / \$5

Hirame (halibut) / \$5

Tai (red snapper) / \$4

Amaebi (sweet shrimp) / \$7

Ika (squid) / \$5

Hotate (raw scallop) / \$4.50

Hokkigai (surf clam) / \$4

Saba (mackerel) / \$5

Nigiri - Cooked (2pc)

Add \$1.75 for Sashimi (3pc)

Garlic Seared Albacore / \$4.50

Unagi (ell) / \$5

Smoked Salmon / \$4.50

Kani (crab stick) / \$4

Ebi (shrimp) / \$4

Tako (octopus) / \$5

Inari (sweet tofu) / \$3

Roe (Egg)

Uzura (quail egg - 1 in shot glass) / \$3

Ikura (salmon roe) / \$4.50

Tobiko (flying fish roe) / \$4

Masago (smelt roe) / \$4

Uni (sea urchin) / \$10

Tamago (egg omelet) / \$3

Noodles & Rice

Yaki Soba

Pan-fried noodles cooked with assorted vegetables
Chicken (\$13), Shrimp (\$15)

Shiitake Ravioli / \$14

Japanese wantons stuffed with Shiitake mushrooms and ricotta, shiso (Japanese herb) pesto and drizzled with a reduced balsamic sauce

Fried Rice

Vegetable (\$5.50), Chicken (\$6), Shrimp (\$7),
Beef (\$7), Combination – Chicken, Shrimp and Beef (\$9)

Tempura Udon / \$13

Shrimp and vegetable tempura with noodles in a Japanese dashi sauce

Vegetable Udon / \$10

Assorted vegetables with noodles in a Japanese dashi broth

Nabeyaki Udon / \$13

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

Stonepot Bibimbap / \$15

White rice topped with steamed vegetables, beef marinated in sweet garlic sauce, fried egg, served in a hot stonepot. Served with soup & salad

Kitchen Entrees

Fish Katsu / \$17

Panko encrusted orange roughy, dressed in a sweet cucumber tartar sauce, red cabbage slaw, and steamed white rice

Miso-Glazed Seabass / \$25

Marinated in Miso and sake and pan-roasted/ Served with pan-seared sushi rice and asparagus

Chirashi / \$23

Assortment of fish fillets over a bowl of sushi rice

Spicy Sushi Rice Bowl / \$23

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 / \$17

Boiled fresh water eel over rice with eel sauce

Hibachi Shrimp / \$21

Served with grilled vegetables and fried rice

Red Snapper / \$21

Sushi-grade served hibachi style with grilled vegetables and fried rice

Orange Ginger Scallops / \$22

Pan-seared scallops with orange-ginger dressing, preserved lemons and a creamy polenta with kale

Kitchen Bento Box / \$25

Gyoza, Steam Rice, Tempura, Crunch Munch Roll and choice of Bulgogi, Chicken or Teriyaki Salmon

Chicken Katsu / \$16

Panko encrusted boneless chicken, dressed in a creamy peanut sauce, red cabbage slaw, and rosemary braised apples. Served with steamed white rice

Ton Katsu (Beef) / \$17

Ton Katsu (Pork) / \$16

Fish Katsu / \$17

Steak Frites / \$21

NY Strip, pan seared Hakiniku style (garlic & soy sauce marinade), chimichurri sauce, and choice of fried rice or sweet potato fries

Bulgogi / \$17

Our family secret recipe of thinly sliced beef marinated in Asian pears and garlic. Served with grilled onion and steamed rice- fried rice \$2

Spicy Marinated Pork / \$16

Thinly-sliced pork, marinated in hot pepper garlic and served with grilled onions and steamed rice - fried rice \$2

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.

Hibachi Vegetables / \$14

Seasonal fresh vegetables and tofu grilled to taste

Teriyaki Chicken / \$18

Tender white meat chicken gently seasoned with our teriyaki sauce

New York Steak / \$21

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

Fillet Mignon / \$25

Our finest cut 6oz (USDA choice) fillet mignon

Teriyaki Salmon / \$20

Fresh Atlantic salmon from Chile grilled in our teriyaki sauce

Grilled Shrimp / \$21

Juicy shrimp straight from the Gulf of Mexico

Teriyaki Calamari / \$20

Long-cut pieces of our most tender calamari steaks

Grilled Scallops / \$23

Tender and succulent scallops grilled to a golden perfection

Hibachi Swordfish / \$21

Fresh, wild caught swordfish grilled to a golden outer crust

Lobster Tail / \$34

Deliciously seasoned and grilled (2 tails)

Sea Bass / \$26

With our special sauce

Red Snapper / \$21

Sushi grade seasoned with our teriyaki sauce

Combo Dinners

NY Steak and ...

Chicken / \$23

Shrimp / \$25

Scallop / \$27

Calamari / \$25

Lobster / \$34

Salmon / \$25

Fillet Mignon and ...

Chicken / \$27

Shrimp / \$29

Scallop / \$31

Calamari / \$29

Lobster / \$38

Salmon / \$29

Shrimp and ...

Chicken / \$24

Scallop / \$26

Calamari / \$25

Lobster / \$34

Hibachi Grill Side Orders

Only with purchase of an entree

Soup / \$2.50

Salad / \$3

Vegetables / \$5

Fried Rice / \$4.50

Chicken / \$7
New York Strip / \$8
Scallop / \$10
Fillet Mignon / \$11
Shrimp / \$8
Calamari / \$9
Salmon / \$9
Lobster Tail / \$15

Kids Meals

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

Choice of soup or salad, grilled vegetables and fried rice

Teriyaki Chicken / \$10
Fillet Mignon / \$14
Grilled Scallop / \$12
NY Strip Steak / \$11
Grilled Shrimp / \$11

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