



sake blue
japanese bistro

9326 Cedar Center Way

Louisville, KY 40291

Phone: (502) 708-1500

www.sakeblue.com

Lunch

Appetizers

SakeBlue Edamame / \$8

Warm soy beans tossed in garlic, butter soy sauce

Edamame / \$6

Warm salted soy beans

Gyoza / \$7

Pan-seared chicken and pork dumplings

Beef Asparagus Maki / \$10

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

Spicy Crab Cracker / \$10

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

Tempura

Vegetable - \$7, Shrimp - \$9, Calamari - \$8

Shrimp Twister / \$10

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

Shumai / \$7

Wanton wrappers filled with shrimp

Skinny Sweet Potato Fries / \$6

Slivers of sweet potatoes lightly battered and fried

Steak Tataki / \$13

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

The Rock / \$16

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

Soups & Salads

Jack's Spicy Sashimi Salad / \$14

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

Cucumber & Seaweed / \$5

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

Sashimi Salad / \$13

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

Pear & Warm Goat Cheese / \$12

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

Vegetable Miso Soup / \$6

White Miso broth with tofu and seasonable vegetables

Miso Soup / \$2.5

Chicken Broth Soup / \$2.5

House Salad / \$3

Fresh greens with a choice of ginger or sesame dressing

Squid Salad / \$5

Seaweed Salad / \$5

Signature Sushi Rolls

Sake Blue / \$17

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

Fiesta / \$15

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

Orange Salmon / \$14

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 / \$16

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

Red Pearl / \$16

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

Super Crunch / \$15

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 / \$14

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

James Bond / \$14

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

Ecuador / \$16

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

Salmon Mania / \$15

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 / \$14

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

Wild Crunch / \$15

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 / \$16

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 / \$17

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 / \$14

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 / \$15

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

Picasso / \$14

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

Yanagi / \$18

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

John Wayne / \$16

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

King Cobra / \$22

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

Volcano / \$13

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

Ocean Sundae / \$15

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

Classic Sushi Rolls



Cha-Cha / \$14

Shrimp, crab, cream cheese, asparagus. Deep Fried

The MJ / \$14

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

Rainbow / \$13

California roll with four kinds of fish fillets

Snow Roll / \$13

Spicy crab topped with salmon with wasabi sauce, crunch

Fire Dragon / \$14

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

Heaven Roll / \$12

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

Fried Shrimp / \$12

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

Crispy Dynamite Roll / \$13

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

Dynamite Roll / \$8

Five different kinds of fish tossed in spicy sauce

California / \$7

Crab, avocado, cucumber, masago (Make it spicy Crab - add \$2)

Green Castle Roll / \$13

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

Yum Yum / \$9

Spicy Crab

Philadelphia / \$9

Smoked salmon, cream cheese, avocado & scallions

Alaska / \$9

Salmon, cucumber, avocado & scallions

Salmon & Cream Cheese / \$9

Deep fried and drizzled with hot sauce & eel sauce

Big Mouth / \$13

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

Crunch Munch / \$12

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

L.A. Crunch / \$10

Deep fried Cali roll with white sauce & sweet soy sauce

Mango Tango / \$11

Crab, asparagus, cucumber, sliced mango, white sauce

Spider / \$13

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

Vegetarian Rolls



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

Hibachi Entrees



Vegetables / \$10

Seasonal fresh vegetables grilled to taste

Teriyaki Chicken / \$14

Tender white meat chicken gently seasoned with our teriyaki sauce

Fillet Mignon / \$18

Our finest cut (USDA choice) fillet mignon

New York Steak / \$16

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

Teriyaki Salmon / \$14

Fresh Atlantic salmon from Chile grilled in our teriyaki sauce

Grilled Shrimp / \$16

Juicy shrimp straight from the Gulf of Mexico

Teriyaki Calamari / \$14

Long-cut pieces of our most tender calamari steaks

Grilled Scallops / \$16

Tender and succulent scallops grilled to a golden perfection

Kitchen Entrees



Bulgogi / \$16

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 / \$15

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

Katsu / \$14

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

Steak Frites / \$16

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

Shitake Ravioli / \$12

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

Noodle & Rice



Yakisoba / \$14

Pan-fried noodles cooked with assorted vegetables
(Substitute Shrimp \$2)

Lunch Sushi Combo



Sushi "A" / \$12

California and Tuna roll

Sushi "B" / \$14

Four pieces of sushi and California roll

Sushi "C" / \$15

Five pieces sushi and tuna roll

Sake Blue "D" / \$20

Six pieces of Nigiri, six pieces of sashimi

Sake Blue "E" / \$25

Six pieces of sushi, six pieces of sashimi and California roll

Side Orders

With purchase of entree

Steak / \$12

Shrimp / \$10

Chicken / \$8

Vegetables / \$6

Scallop / \$12

Fillet Mignon / \$16

Salmon / \$10

Calamari / \$10

Fried Rice / \$4.5

Fried Rice

Vegetable / \$5.5

Chicken / \$8

Shrimp / \$9

Beef / \$9

Combination (Chicken, Shrimp and Beef) / \$13

Sushi

All sauces are specially created in-house by the owner and head chefs. We use only natural ingredients and never use MSG. Please inform your server of any allergies or dietary restrictions and we will try our best to accommodate you.

Nigiri - Raw (2pc)

Add \$1.75 for Sashimi (3pc)

- Maguro (tuna) / \$5
- Hamachi (yellow-tail) / \$5
- Sake (salmon) / \$5
- White Tuna (albacore) / \$5
- Suzuki (sea bass) / \$6
- Hirame (halibut) / \$7
- Tai (red snapper) / \$5
- Amaebi (sweet shrimp) / \$8
- Ika (squid) / \$5
- Hotate (raw scallop) / \$6
- Hokkigai (surf clam) / \$5
- Saba (mackerel) / \$5

Nigiri - Cooked (2pc)

Add \$1.75 for Sashimi (3pc)

- Garlic Seared Albacore / \$5
- Unagi (eel) / \$6
- Smoked Salmon / \$5
- Kani (crab stick) / \$4
- Ebi (shrimp) / \$4.5
- Tako (octopus) / \$5
- Inari (sweet tofu) / \$3

Roe (Egg)

- Uzura (quail egg - 1 in shot glass) / \$3
- Ikura (salmon roe) / \$5
- Tobiko (flying fish roe) / \$5
- Masago (smelt roe) / \$5
- Uni (sea urchin) / mkt
- Tamago (egg omelet) / \$3

Beverages

Soft Drinks & Tea / \$3

(Coke, Diet Coke, Pibb Extra, Mello Yello, Pink Lemonade, Sprite, Fanta Orange)

Japanese Marble Soda / \$3

Loose Leaf Teas (organic) / \$3.5

Sencha Green - Known for its delicate sweetness, mild astringency, and flowery green aroma

Jasmine Green Tea - Blossom scented white tea soothes the senses and pairs well with any cuisine

Coconut Oolong - A Rishi tea blend flavored with coconut

Orange, Pineapple or Cranberry Juice / \$3

Desserts

Deep Fried Ice Cream (Green Tea or Vanilla) / \$6

Mochi Ice Cream

(Vanilla, Green Tea or Strawberry) / \$4.5

Chocolate Cheese Cake / \$9

Deep Fried Xango Cheese Cake / \$6