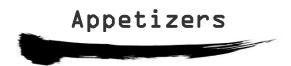


9326 Cedar Center Way Louisville, KY 40291 Phone: (502) 708-1500

www.sakeblue.com

# Lunch



# 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



# 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 wantons

# Sashimi Salad / \$13

Fresh spring mixed salad, lettuce, beets, avocado and shopped tuna, salmon, white tune, 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 topper 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

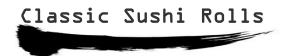
Spicy crab, fried shrimp, cream cheese, aparagus,. Topped with a while fresh water eel & eel sauce

#### 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



# 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

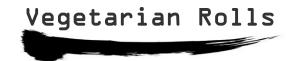
Deep fried Cali roll with white sauce & sweet soy sauce

## 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



# 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

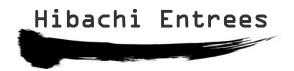
Avocado, cucumber, asparagus, carrots, Japanese pickles, kaiware wrapped in a soybean sheet

#### AAC/\$8

Cucumber, avocado & asparagus

#### Vegan Heaven (Nigiri Style) / \$10

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



# 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)

# Fried Rice

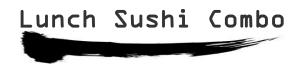
<u>Vegetable</u> / \$5.5

Chicken / \$8

Shrimp / \$9

Beef / \$9

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



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

<u>Vegetables</u> / \$6

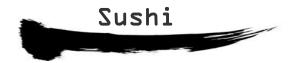
Scallop / \$12

Fillet Mignon / \$16

Salmon / \$10

Calamari / \$10

Fried Rice / \$4.5



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 (shimp) / \$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



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