



sake blue  
japanese bistro

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

## Lunch

### Appetizers

#### SakeBlue Edamame / \$10

Warm soy beans tossed in garlic, butter soy sauce

#### Edamame / \$7

Warm salted soy beans

#### Gyoza / \$8

Pan-seared chicken and pork mixed dumplings

#### Beef Asparagus Maki / \$12

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

#### Spicy Crab Cracker / \$12

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

#### Tempura

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

#### Shrimp Twister / \$12

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

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

Slivers of sweet potatoes lightly battered and fried

#### Harumaki / \$12

Crispy japanese spring roll wrapped with shrimp, shitake mushroom and vermiceli

#### Steak Tataki / \$15

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

#### The Rock / \$16

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

## Soups & Salads

#### 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

#### Cucumber Salad / \$5

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

#### Sashimi Salad / \$14

Fresh spring mixed salad, lettuce, avocado and chopped tuna, salmon, white tuna, crab, microgreen

#### Pear & Warm Goat Cheese / \$13

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

#### Vegetable Miso Soup / \$6

White Miso broth with tofu and 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 / \$6

#### Seaweed Salad / \$6

## Signature Sushi 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

#### Fiesta / \$15

Tuna, salmon, cilantro, jalapeño, avocado, masago, and spicy mayo 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

### 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 with tempura flakes, eel sauce and spicy mayo on top

### James Bond / \$15

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

### Ecuador / \$16

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

### Red Phoenix / \$15

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

### Las Vegas / \$15(Deep fried roll)

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

### Passion Blue / \$15

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 / \$17(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

### 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

### 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 / \$15

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

## Classic Sushi Rolls



### Cha-Cha / \$15 (Deep fried roll)

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

### The MJ / \$15 (Deep fried roll)

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

### Rainbow / \$14

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

### Snow Roll / \$14

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 / \$14

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 / \$14

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

### Yum Yum / \$10

Spicy Crab

### Philadelphia / \$11

Smoked salmon, cream cheese and avocado

### Alaska / \$11

Salmon, cucumber and avocado

### Salmon & Cream Cheese / \$11 (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 / \$14

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 Rolls



### Green Goddess / \$11

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

### Vegetable Tempura / \$12

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

### Buddha's Belly / \$12

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

### AAC / \$8

Asparagus, avocado and cucumber

## Hibachi Entrees



### Vegetables / \$12

Seasonal fresh vegetables grilled to taste

### Teriyaki Chicken / \$16

Tender white meat chicken gently seasoned with our teriyaki sauce

### Fillet Mignon / \$20

Our finest cut (USDA choice) fillet mignon

### New York Steak / \$18

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

## Teriyaki Salmon / \$16

Fresh Atlantic salmon from Chile grilled in our teriyaki sauce

## Grilled Shrimp / \$18

Juicy shrimp straight from the Gulf of Mexico

## Teriyaki Calamari / \$16

Long-cut pieces of our most tender calamari steaks

## Grilled Scallops / \$19

Tender and succulent scallops grilled to a golden perfection

# Kitchen Entrees

Kitchen Entrees include chicken broth soup and ginger salad

## 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

## Katsu / \$20

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

# Noodle & Rice

## Yakisoba / \$16

Pan-fried noodles cooked with chicken and assorted vegetables (Substitute Shrimp \$3)

## Fried Rice

### Vegetable / \$7.5

### Chicken / \$9

### Shrimp / \$11

### Beef / \$11

### Combination (Chicken, Shrimp and Beef) / \$16

# Side Orders

With purchase of entree

## Steak / \$14

## Shrimp / \$12

## Chicken / \$9

## Vegetables / \$6

## Scallop / \$14

## Fillet Mignon / \$18

## Salmon / \$12

## Calamari / \$12

## Fried Rice / \$6

## 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)

Maguro (tuna) / \$7.5  
Hamachi (yellow-tail) / \$7.5  
Sake (salmon) / \$7.5  
White Tuna (albacore) / \$7.5  
Suzuki (sea bass) / \$8  
Hirame (halibut) / \$9  
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

## Desserts

Deep Fried Ice Cream (Green Tea or Vanilla) / \$6  
Mochi Ice Cream  
(Vanilla, Green Tea or Strawberry) / \$4.5  
Chocolate Cheese Cake / \$10  
Deep Fried Xango Cheese Cake / \$6