

COLD PLATES

TORO TARTARE • 32.00

NEW!!!

Chopped Toro and white onion, topped with Siberian Caviar and drizzled with wasabi soy

Salmon Tartare • 20

BEEF TATAKI • 22.00

NEW!!!

Filet Mignon strips thinly sliced, seared and seasoned, in Amazu sauce

SASHIMI POKÉ BOWL • 14.95

Comes with seaweed salad, avocado, sesame seeds, kizami, jalapeño, cilantro, served with crafted poké sauce served over rice

Choose 2:

(Additional Choices: \$4 each)

Tuna, Salmon, Ocean Trout, Yellowtail, Cubed Spicy Tuna Tartare, Cubed Spicy Salmon Tartare, Snow Crab Mix

AHI TOWER • 15.95

Home of the Original Ahi Tower

Tuna Tartare marinated in sesame oil over Snow Crab mix, avocado, sushi rice infused with creamy wasabi sauce and assorted Caviar, mixed table side

THE BLUE FISH TRIO • 16.00

Tuna, Salmon and Snapper Sashimi marinated in sesame oil, red chili and sea salt, garnished with various Caviar and served with creamy wasabi sauce

SALMON OR TUNA TARTARE ON CRISPY RICE CAKE • 13.95

Spicy Salmon or Tuna Tartare, topped on fried crispy rice, served with garlic yuzu-soy sauce

SUMMER ROLLS** • 10.50

Vietnamese style spring rolls filled with Snow Crab mix, Shrimp, mango, mint, served with spicy peanut dipping sauce

YELLOWTAIL OR SALMON HEAVEN • 16.95

Yellowtail or Salmon Sashimi topped with fresh jalapeño, cilantro, served with Sriracha* and ponzu sauce

THE BLUE FISH TACOS • 17.50

Spicy Salmon or Tuna Tartare, Crab salad, served in crispy, mini taco shells

HOT PLATES

WHOLE FAMILY-STYLE FRIED FISH** • 55.00

NEW!!!

Seasonal Whole Fish tempura fried served with hoisin, aioli and Amazu ponzu sauces

SHISHITO PEPPERS** • 8.00

NEW!!!

Lightly fried and dusted with sea salt

KOBE SIZZLER** • 17.95

Thin strips of Kobe Steak, grilled table side on a hot stone, served with garlic-soy reduction sauce

KOBE MANDU** • 11.50

(steamed, fried or pan seared)

Ground Kobe Beef stuffed potstickers, served with spicy soy vinaigrette

STUFFED SOFT SHELL CRAB** • 13.95

Soft Shell Crab, maizena fried, stuffed with spicy Crab salad, served with spicy mayo

CRAB POTSTICKERS** • 10.50

(steamed, fried or pan seared)

Asian style dumplings filled with Snow Crab mix, shiitake mushrooms, asparagus, shrimp, served with ponzu sauce

MISO GLAZED BLACK COD** • 26.00

NEW!!!

Baked Black Cod with white miso glaze (please, allow up to 15 minutes)

CRAB CAKE** • 15.95

Pan seared Crab cake, over wasabi infused mashed potatoes, served with spicy mayo and creamy wasabi sauce

STUFFED JALAPEÑOS** • 9.50

Fresh jalapeños, stuffed with Snow Crab mix, cream cheese, tempura fried, served with Sriracha* and eel sauce

FRIED CALAMARI** • 9.95

Large Calamari rings panko encrusted, served with spicy aioli sauce and sweet yuzu-soy sauce

SPICY CREAM SHRIMP POPCORN** • 14.95

NEW!!!

Shrimp tempura, tossed in crafted spicy aioli sauce and lemon juice, scallion garnish, over spring greens

PANKO ROCK SHRIMP POPCORN** • 10.95

Rock Shrimp panko encrusted, served with spicy mayo and sweet yuzu-soy sauce

HIBACHI COMBO

Served with onion soup, house salad*, 2 Shrimp appetizers, vegetables and white or brown rice | Substitute fried rice add 3.00

STEAK AND SHRIMP** • 26.99

4 oz Sirloin/5 pcs Shrimp

STEAK AND CHICKEN** • 25.99

4 oz Sirloin/4 oz Chicken

STEAK AND SCALLOPS** • 26.99

4 oz Sirloin/4 oz Scallops

CHICKEN AND SHRIMP** • 24.99

4 oz Chicken/5 pcs Shrimp

SHRIMP AND SCALLOPS** • 26.99

4 pcs Shrimp/4 oz Scallops

FILET MIGNON AND SHRIMP COMBO** • 29.99

4 oz Filet Mignon/5 pcs Shrimp

FILET MIGNON AND LOBSTER** • 35.99

4 oz Filet Mignon/1 Lobster tail (6 oz)

BLUE FISH SPECIAL** • 30.99

4 oz Sirloin cut, 4 oz Chicken breast and 5 pcs White Tiger Shrimp

SEAFOOD COMBO** • 36.99

1 Lobster tail (6 oz), 4 oz Sea Scallops and 5 pcs White Tiger Shrimp

HIBACHI DINNER

Served with onion soup, house salad*, 2 Shrimp appetizers, vegetables and white or brown rice | Substitute fried rice add 3.00

FILET MIGNON** • 26.99

7 oz Filet Mignon

STEAK** • 22.99

7 oz Sirloin cut

CHICKEN** • 16.99

7 oz Chicken breast

SHRIMP** • 22.99

8 pcs White Tiger Shrimp

SCALLOPS** • 25.99

7 oz Sea Scallops

LOBSTER** • 37.99

2 Lobster tails (12 oz)

SALMON** • 22.99

7 oz Salmon filet

TUNA** • 23.99

6 oz Tuna filet

VEGETARIAN DELIGHT** • 13.99

Carrots, zucchini, mushrooms, bell pepper, asparagus, onion

ADD-ONS

Additional to main order

LOBSTER** • 16.99

1 Lobster tail (6 oz)

SHRIMP** • 7.99

5 pcs White Tiger Shrimp

SCALLOPS** • 7.99

4 oz Sea Scallops

FILET MIGNON** • 10.99

4 oz Filet Mignon

STEAK** • 8.99

4 oz Sirloin cut

CHICKEN** • 6.99

4 oz Chicken breast

SALMON** • 8.99

4 oz Salmon filet

TUNA** • 9.99

4 oz Tuna filet

VEGETABLES** • 5.99

Carrots, zucchini, mushrooms, bell pepper, asparagus, onion

SOBA NOODLES** • 5.00

Japanese Style

CORN** • 2.99

LUNCH SPECIAL

H I B A C H I

Served with onion soup or house salad*, vegetables and white or brown rice | Substitute fried rice add 2.00

FILET MIGNON** • 14.99

5 oz Filet Mignon

STEAK** • 12.99

5 oz Sirloin cut

CHICKEN** • 11.99

5 oz Chicken breast

SHRIMP** • 12.99

7 pcs White Tiger Shrimp

SCALLOPS** • 12.99

5 oz Sea Scallops

LOBSTER** • 18.99

1 Lobster tail (6 oz)

SALMON** • 12.99

5 oz Salmon filet

TUNA** • 12.99

5 oz Tuna filet

VEGETARIAN DELIGHT** • 9.99

Carrots, zucchini, mushrooms, bell pepper, asparagus, onion

H I B A C H I C O M B O

Served with onion soup or house salad*, vegetables and white or brown rice | Substitute fried rice add 2.00

STEAK AND SHRIMP** • 15.99

4 oz Sirloin/4 pcs Shrimp

STEAK AND CHICKEN** • 14.99

4 oz Sirloin/4 oz Chicken

CHICKEN AND SHRIMP** • 14.99

4 oz Chicken/4 pcs Shrimp

BLUE FISH SPECIAL** • 18.99

4 oz Sirloin cut, 4 oz Chicken breast and 4 pcs White Tiger Shrimp

SPLIT PLATES • 5.00

Served with onion soup or salad*, vegetables and white or brown rice | Substitute fried rice add 3.00

L U N C H A D D - O N S

LOBSTER** • 14.99

tail Lobster (6 oz)

SHRIMP** • 6.99

4 pcs White Tiger Shrimp

SCALLOPS** • 6.99

4 oz Sea Scallops

FILET MIGNON** • 9.99

4 oz Filet Mignon

STEAK** • 7.99

4 oz Sirloin cut

CHICKEN** • 5.99

4 oz Chicken breast

SALMON** • 7.99

4 oz Salmon filet

TUNA** • 7.99

4 oz Tuna filet

VEGETABLES** • 5.99

Carrots, zucchini, mushrooms, bell pepper, asparagus, onion

SOBA NOODLES** • 3.75

Japanese Style

CORN** • 1.99

* Served with Ginger dressing

** Denotes cooked or no raw fish items

Signature items

Vegetarian options

Enjoy in good health! We use only vegetable oil, sea salt and absolutely no MSG. We strictly adhere to the US FDA's guidelines for storage, processing, preparation and serving of all food.

JR. HIBACHI

For kids ages 12 and under _____

Served with onion soup or house salad*, vegetables and white or brown rice | Substitute fried rice add 2.00. Add corn 2.00

STEAK** • 11.99

6 oz Sirloin cut

CHICKEN** • 11.99

6 oz Chicken breast

SHRIMP** • 11.99

6 pcs White Tiger Shrimp

BLUE FISH JR. SPECIAL** • 14.99

choose two

4 oz Sirloin cut, 4 oz Chicken breast or 4 pcs White Tiger Shrimp