



THEBLUEFISHSUSHI.COM

• TEXAS MENU •

COLD PLATES

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

BEEF TATAKI • 22.00

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

THE BLUE FISH TOWER • 15.95

Salmon or 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 assorted Caviar and served with creamy wasabi sauce

SALMON OR TUNA TARTARE ON CRISPY RICE CAKE • 13.95

Spicy Salmon or Tuna Tartare, on fried crispy rice cake, served with 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

MAIN ENTRÉES

TOBAN YAKI**

Sautéed shishito peppers, shiitake and string mushrooms, asparagus, sake and yuzu-soy sauce

Choose from **Filet Mignon** • 29.00 | **Salmon** • 26.00 | **Scallops** • 28.00

SLOW BRAISED SHORT RIB** **Korean Style** • 25.00

Flanked Short Rib marinated in soy and sake, over sweet potato purée, soba noodles, topped with grilled asparagus

TROPICAL SALMON DINNER** • 23.50

Grilled Salmon, sautéed vegetables, grilled pineapple, served with white or brown rice, topped with grilled asparagus

STEAK TERIYAKI** • 25.00

Grilled Sirloin, sautéed vegetables, white or brown rice, served with house made teriyaki sauce

CHICKEN TERIYAKI** • 18.00

Grilled Chicken breast, sautéed vegetables, white or brown rice, served with house made teriyaki sauce

STEAK KATSU** • 25.00

Sirloin steak panko encrusted, served with sautéed vegetables, white or brown rice and katsu sauce

CHICKEN KATSU** • 18.00

Chicken breast panko encrusted, served with sautéed vegetables, white or brown rice and katsu sauce

Soba noodles may be substituted for rice | fried rice add 2.00

 Signature items

 Vegetarian options

HOT PLATES

SHISHITO PEPPERS** • 8.00

Dusted with sea salt

KOBE SIZZLER • 17.95

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

KOBE MANDU** • 11.50 (steamed, fried or pan seared)

Ground Kobe Beef stuffed potstickers, served with spicy soy vinaigrette

SOFT SHELL CRAB • 13.95

Soft Shell Crab, maizena fried, served on spicy Crab salad

CRAB POTSTICKERS** • 10.50 (steamed, fried or pan seared)

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

MISO GLAZED BLACK COD** • 26.00

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

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

PANKO ROCK SHRIMP POPCORN** • 10.95

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

FAMILY STYLE FRIED RICE**

Rice, egg, carrot, green onion and garlic butter topped with sesame seeds

Choose from **Chicken** • 10.95 | **Seafood** • 13.95

SALADS

SEARED TUNA SALAD • 22.00

Black pepper seared Tuna over fresh greens tossed in Mama Lee's dressing

SPRING GREENS SALAD** • 8.00

Spring mix, napa cabbage, romaine, candied pecans, mushrooms, tomato, cucumber, orange, mango

Add: Baked Salmon Skin 2.00 | Grilled Salmon 6.95 | Grilled Sirloin 8.50

SASHIMI SALAD • 24.00

2 pcs each: Snapper, Salmon, Tuna and Shrimp, over Squid salad, spring mix, napa cabbage, romaine, candied pecans, tomato, cucumber, mango

CHINESE CHICKEN SALAD** • 12.00

Grilled or panko encrusted Chicken breast, spring mix, napa cabbage, romaine, candied pecans, cucumber, tomato, orange, mango

HOUSE GREEN SALAD** • 6.00

Spring mix, napa cabbage, romaine, candied pecans, tomato, cucumber

Dressing Choices:

Mama Lee's dressing, Miso dressing, ginger dressing, sesame vinaigrette or cilantro mustard

** Denotes cooked or no raw fish items

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

TEMPURA BAR

VEGETABLE** choose four • 4.50 ✓

Asparagus | avocado | broccoli | carrot | eggplant
sweet potato | shiitake mushroom

SEAFOOD** choose three • 6.50

Salmon | Shrimp | Snapper | Scallop | Calamari

SEAFOOD MIX ASSORTMENT** • 16.00

2 pcs each: Salmon, Shrimp, Snapper, Scallop, Calamari

TEMPURA COMBINATION** • 13.00

3 pcs of Shrimp | 1 pc each: asparagus, broccoli, carrot, eggplant, sweet potato and shiitake mushroom

ADD-ON TEMPURA Seafood 2.00 | Vegetable 1.00

SIDES

AGEDASHI TOFU** • 6.50

Cubed and maizena fried Tofu, served with bonito flakes in tempura sauce

MISO SOUP** Tofu, seaweed and green onions • 2.00 ✓

SAUTÉED VEGGIES** Assorted sautéed vegetables • 6.00 ✓

EDAMAME** Soy beans | Spicy add 1.50 | Yuzu-garlic add 1.50 • 5.50 ✓

STEAMED RICE** White, brown or sushi rice • 2.00 ✓

SOBA NOODLES** Japanese Style • 5.00 ✓

VEGETABLE FRIED RICE** • 4.00 ✓

DESSERTS

All desserts are served with ice cream, ask your server for today's flavor selection

MOCHI ICE CREAM • 6.50

Ice cream encased in a layer of rice cake served with fresh strawberries, blueberries and raspberries, topped with whipped cream. Choose 3 per order

CHOCOLATE SPRING ROLLS • 7.50

Hershey's® chocolate wrapped in wonton skins, lightly fried, topped with strawberry sauce and whipped cream

WONTON BERRY TOWER • 7.50

Layers of crispy wonton with fresh strawberries, blueberries and raspberries, smothered in custard, topped with caramel swirls and whipped cream

CHOCOLATE BERRY KISS • 7.00

Chocolate mousse filled cake, whipped cream and berries, sprinkled with powdered sugar

TEMPURA BANANAS • 7.50

Slices of bananas, tempura fried, honey glazed, topped with whipped cream and sprinkled with powdered sugar

TEMPURA ICE CREAM • 6.00

Ice cream wrapped in pound cake, tempura fried, honey glazed, topped with whipped cream and orange slice

ICE CREAM • 2.50

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.

DRINKS

PROUDLY SERVING PEPSI PRODUCTS • 2.75

RAMUNE • 3.00

Japanese Lemonade | Regular | Strawberry

SAN PELLEGRINO • 5.00

ACQUA PANNA NATURAL SPRING WATER • 5.00

TOPO CHICO • 5.00

ENERGY • 4.00

Prime | Prime Sugar-free | Tropical | Watermelon

ICED TEA • 2.75

SPECIALTY TEA • 3.50



MAMA LEE'S TEA • 4.00

Mango | Guava

LUNCH SPECIAL

MON-FRI • 11AM TO 2PM

RICE BOWLS

Please, no substitutions | Served with miso soup, sautéed vegetables and white rice, brown rice, soba noodles or fried rice add 2.00

STEAK TERIYAKI** Grilled marinated Sirloin • 10.95

CHICKEN TERIYAKI** Grilled Chicken breast • 8.95

SPICY CHICKEN** Korean style spicy Chicken • 9.95

STEAK KATSU** Panko encrusted Sirloin • 10.95

CHICKEN KATSU** Panko encrusted Chicken breast • 8.95

TROPICAL SALMON** Grilled marinated Salmon • 11.50

VEGGIE** Assorted sautéed vegetables | Add Tofu 2.00 • 7.95 ✓

UNAGI JO** Baked Eel • 13.00

BENTO BOXES

Please, no substitutions | Served with miso soup, house salad, California roll (4 pcs), dumpling, assorted tempura, white rice, brown rice, soba noodles or fried rice add 2.00 and an orange

STEAK TERIYAKI** Grilled marinated Sirloin • 13.95

CHICKEN TERIYAKI** Grilled Chicken breast • 12.95

SPICY CHICKEN** Korean style spicy Chicken • 13.95

STEAK KATSU** Panko encrusted Sirloin • 13.95

CHICKEN KATSU** Panko encrusted Chicken breast • 12.95

TROPICAL SALMON** Grilled marinated Salmon • 14.50

ROLL 3 pcs each: Tuna roll, Cucumber roll and Big roll • 13.95

SUSHI 1 pc each: Tuna, Salmon, Shrimp and Snapper • 14.95

SASHIMI/SUSHI COMBO • 16.95

1 pc each of sushi: Tuna, Salmon, Shrimp and Snapper; 2 pcs each of sashimi: Tuna, Salmon and Snapper (does not include assorted tempura)

VEGGIE** Sautéed vegetables • 13.50 ✓

Served with miso soup, house salad, Veggie roll (4 pcs), assorted vegetable tempura, white rice, brown rice, soba noodles, or fried rice add 2.00 and an orange

COCKTAILS

PINEAPPLE BLUEBERRY DAQUIRI • 9.00

Plantation Dark Rum, blueberry, pineapple, lime

ORANGE SPRITZ • 12.00

Hangar 1 Mandarin Vodka, vanilla, lemon, pineapple, prosecco

PLUM WINE SANGRIA • 9.00

Plum wine, Passoa passion fruit, lemon, apple

GINGER RUSH • 10.00

Old Forester Bourbon, Canton ginger, honey, lemon

HIBISCUS PALOMA • 11.00

Herradura Silver Tequila, hibiscus, lime, Q grapefruit soda

PASSION FRUIT MULE • 11.00

Grey Goose Vodka, passion fruit, lemon, Q ginger beer

ASIAN PEAR MARGARITA • 10.00

Espolon Reposado Tequila, pear, lime, 5 spice bitters

STRAWBERRY SMASH • 9.00

Western Son Lime Vodka, strawberry, lemon, mint

HOUSE MADE SANGRIA • 9.00

Red wine, white wine, seasonal fruits

SAKE

TY KU SAKE FLIGHT • 12.00

Premium Junmai, Cucumber Junmai, Coconut Nigori

SAKE BY THE CARAFE

	SM	LG	BTL
Ty Ku Super Premium Junmai Ginjo	14	27	52 (720 ml)
Ty Ku Premium Junmai	13	24	45 (720 ml)
Ty Ku Cucumber Junmai	12	21	37 (720 ml)
Ty Ku Coconut Nigori	11	20	36 (720 ml)
Sho Chiku Bai Nigori	10	19	
Hana Lychee	9	17	
House (hot/cold)	6	11	

add flavor 2.00

SAKE BY THE BOTTLE

Demon Slaver "Wakatake" Junmai Daiginjo	300 ml • 39.00
Fire Bird "Suzaku" Junmai	300 ml • 28.00
Sho Chiku Bai Mio Sparkling	300 ml • 19.00

BEER

DRAFT

Sapporo	6.00
Kirin	6.00
Bud Light	5.00
Seasonal	MKT

DOMESTIC

Blue Moon	5.50
Coors Light	4.50
Michelob Ultra	5.50
Miller Lite	4.50
Shiner Bock	5.50

IMPORTS

Asahi (22oz)	9.00
Sapporo Black (22oz)	9.00
Corona Extra	5.50
Dos XX	5.50
Kirin Light	5.50

WINE

WINE

HOUSE (red or white)

GLASS

7.50

BOTTLE

SPARKLING

RUFFINO ROSE (187ml), ITALY

10.00

LA MARCA PROSECCO (187ml)
VENETO, ITALY

12.00

MUMM NAPA (187ml)
NAPA VALLEY, CALIFORNIA

15.00

SAUVIGNON BLANC

OYSTER BAY
MARLBOROUGH, NEW ZEALAND

9.00

34.00

FERRARI FUME BLANC
SONOMA, CALIFORNIA

10.00

38.00

KIM CRAWFORD
MARLBOROUGH, NEW ZEALAND

12.00

46.00

CHARDONNAY

BOGLE
CENTRAL VALLEY, CALIFORNIA

9.00

30.00

KENDALL JACKSON RESERVE
CALIFORNIA

9.00

34.00

LAGUNA RUSSIAN RIVER VALLEY
CALIFORNIA

12.00

46.00

PINOT GRIGIO

STELLINA DI NOTTE, ITALY

8.00

30.00

RUFFINO
IL DUCALE, ITALY

9.00

34.00

OTHER WHITES

LANGE TWINS ESTATE
CLARKSBURG, CALIFORNIA

7.00

26.00

KUNG FU GIRL RIESLING
WASHINGTON

8.00

30.00

CAYMUS CONUNDRUM BLEND
CALIFORNIA

12.00

46.00

PINOT NOIR

MACMURRAY
CENTRAL COAST, CALIFORNIA

10.00

38.00

MEIOMI, CALIFORNIA

12.00

46.00

MERLOT

CHATEAU STE. MICHELLE
INDIAN WELLS, WASHINGTON

13.00

50.00

CABERNET SAUVIGNON

CHARLES & CHARLES
WASHINGTON

9.00

34.00

LOUIS MARTINI
CALIFORNIA

10.00

36.00

BERINGER
KNIGHTS VALLEY, CALIFORNIA

15.00

58.00