

Lunch Specials

MONDAY - FRIDAY: OPEN - 2:00 PM

limit one per person / no substitutions

TWO MAKI

16.5

SERVED WITH CUCUMBER SUNOMONO ^{VB},
MISO SOUP OR HOUSE SALAD ^{VB}

^{VB} vegan kombu broth available for miso soup
substitute coconut crab soup for +2

MAKI

NOT RAW

CALI ROLL crab mix, avocado, cucumber (8 pcs)

CRUNCHY BLUE spicy crab mix, cilantro, crispy panko, eel sauce (8 pcs)

CRUNCHY L.A. crab mix, avocado, cucumber, crispy panko, sweet chili sauce (8 pcs)

***HAWAIIAN ROLL** tempura fried, mango, salmon, crab mix, mango sauce (8 pcs) +\$7

HOTEL CALI tempura fried, spicy crab mix, cream cheese, jalapeño, avocado, sweet chili sauce (8 pcs)

JUST SHRIMP TEMPURA MAKI shrimp tempura (8 pcs)

SPICY TAKO spicy octopus (5 pcs)

SUPER ASPARAGUS cooked salmon, cream cheese, asparagus, eel sauce (8 pcs)

TIDAL WAVE shrimp and crab stick tempura, cream cheese, honey wasabi and eel sauces (8 pcs)

RAW

***CABO ROLL** ^R spicy bigeye tuna, crab mix, cucumber (8 pcs) +\$7

HOT POPPER ^R smoked salmon, cream cheese, jalapeño tempura, soy paper, sriracha (5 pcs)

LION KING ^R crab mix, cucumber, avocado, spicy salmon, scallion, eel sauce, chili aioli (8 pcs)

***NEGI YELLOWTAIL** ^R yellowtail, garlic chip, scallion (8 pcs) +\$7

PHILADELPHIA ^R smoked or raw salmon, cream cheese, scallion, cucumber (8 pcs)

ROJA ^R bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha (5 pcs)

SAKE ^R salmon (5 pcs)

SALMON SKIN ROLL ^R crispy salmon skin, bonito flakes, cucumber, avocado, burdock root, ikura, lemon (8 pcs)

SPICY GRINGO ^R salmon, bigeye tuna, dutch yellowtail, ginger, garlic chip, bbq paper, shallot, serrano ponzu sauce (5 pcs)

SPICY SAKE ^R spicy salmon, cucumber (5 pcs)

***SPICY TEKKA** ^R spicy bigeye tuna, cucumber (5 pcs) +\$7

***TEKKA** ^R bigeye tuna (5 pcs) +\$7

VEGAN MAKI

AVO KALUNA ^{VB} plant based tuna, avocado, sesame seeds, scallion, sweet soy sauce (8 pcs)

COWGIRL ^{VB} pickle vegan tempura, sriracha-fried onion rings, bbq paper, vegan mayo, tonkatsu sauce (5 pcs)

CRUNCHY CABBAGE ^{VB} tofu and napa cabbage vegan tempura, scallion, vegan creamy spicy sauce (8 pcs)

GREEN GODDESS ^{VB} spicy plant based tuna, cucumber, cilantro, shallot, avocado, black tobiko caviart, ponzu sauce (8 pcs)

PRINCE ROLL ^{VB} eggplant vegan tempura, avocado, sweet soy sauce (8 pcs)

VEGAN HOT POPPER ^{VB} vegan smoked salmon, vegan cream cheese, vegan jalapeño tempura, soy paper, sriracha (5 pcs)

SHIITAKE TO ME ^{VB} mushrooms sautéed in coconut milk, shiitake and sweet potato vegan tempura, truffle oil, thai basil, sweet soy sauce (8 pcs)

THAI HIPPIE ^{VB} tofu vegan tempura, avocado, cucumber, carrot, cashews with thai basil, cilantro, mint and red onion salad, thai peanut sauce (8 pcs)

UNAMI EXPRESS ^{VB} pineapple, red pepper, thai basil, bbq eggplant eel, tobiko caviart, scallion, sweet soy sauce (8 pcs)

UNAMI MAKI ^{VB} bbq eggplant eel, vegan cream cheese, avocado, sweet soy sauce (5 pcs)

V.L.T. ^{VB} bibb lettuce, cucumber, cherry tomato, avocado, shallot, smoked tomato paper, maldon sea salt, vegan mayo (5 pcs)

VEGAN HOT NIGHT ^{VB} vegan shrimp tempura, avocado, plant based tuna, sesame seeds, sriracha (8 pcs)

VEGAN SOUTH PACIFIC ^{VB} bbq eggplant eel tempura, vegan cream cheese, pineapple, scallion, sweet soy sauce (8 pcs)

VEGGIE ^{VB} red pepper, vegan cream cheese, avocado, cucumber (8 pcs)

VEGAN PHILADELPHIA ^{VB} vegan smoked salmon, vegan cream cheese, scallion, cucumber (8 pcs)

^{VB} Vegan dish.

^R Item contains raw seafood, shellfish, beef or egg. Consuming raw or undercooked meat & seafood may increase your risk of foodborne illness.

^{VB} This seafood carries an eco-certification and is either fished or farmed in a manner that has minimal or no effect on the ocean's ecosystems.

*These rolls when ordered incur an additional \$1 each.

Sustainably sourced seafood availability changes frequently, which impacts what we're able to serve.

Bones can happen in dishes with fishes. 18% gratuity added to parties of 6 or more.

Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients.

Where happy oceans and feel good sushi meet.

At Blue Sushi Sake Grill, we're on an endless pursuit to serve creative, fresh sushi while making a positive impact on our Earth and oceans. This means making better informed decisions on how we source our proteins and seafood while keeping animal welfare a top priority. Conscious Earth is more than a program with an oath for sustainable practices, it's our commitment to responsibly sourcing our seafood and respecting our Earth's ecosystems, both land and sea.

Our partnership with the Monterey Bay Aquarium's Seafood Watch®, an organization that shares our passion for sustainable seafood, supports our efforts by providing the groundwork and guidelines that allows us to only serve seafood that is responsibly caught or farmed.

To learn more about the fish we source and our Conscious Earth Program, visit:

[MYCONSCIOUSEARTH.COM](https://myconsciousearth.com)



Tony Gentile, Corporate Chef
Flagship Restaurant Group



Nestor Rebolledo, Corporate Chef
Blue Sushi Sake Grill