

NIGIRI & SASHIMI

NIGIRI (2PCS)	SASHIMI (3PCS)	SALMON
		KUNSEI SAKE R 🌊
8	10	verlasso smoked atlantic salmon chile, marine net pen
		SAKE R 🌊
7	9	atlantic salmon british columbia, faroe islands, norway, marine net pen
		SAKE TORO R 🌊
7	9	atlantic salmon belly british columbia, faroe islands, norway, marine net pen
		ABURI SAKE TORO R 🌊
7	9	seared atlantic salmon belly british columbia, faroe islands, norway, marine net pen

SHELLFISH

		EBI
7	9	cooked white shrimp usa, gulf of mexico, bottom trawls
		HOTATE R
7.5	9.5	hokkaido scallop japan, off bottom culture
		UNI R
10	12	red sea urchin canada, pacific northwest, diver caught

FISH ROE & OTHER

		IKURA R 🌊
8	10	chum salmon roe alaska, purse seines
		TAKO
6.5	8.5	spanish octopus spain, pots
		TOBIKO R
7	9	black flying fish roe china, brasil, indonesia, traps

NIGIRI (2PCS)	SASHIMI (3PCS)	TUNA
		TOMBO AHI R 🌊
6.5	8.5	seared albacore canada & alaska, pole caught
		MAGURO R
8	10	bigeye tuna hawaii, deep set longline
		WHITEFISH
		DUTCH YELLOWTAIL R 🌊
9	11	hiramasa netherlands, recirculating aquaculture system
		WHITE TUNA R
7	9	escolar hawaii, deep set longline
		HIRAME R
7.5	9.5	olive flounder je ju island, korea, indoor flowthrough tank

VEGAN (NIGIRI ONLY)

		AVOCADO VB
3.5		
		AHIMI VB
6.5		tomato tuna
		UNAMI VB
6.5		bbq eggplant eel, gluten-free sweet soy sauce
		TOBIKO CAVIART VB
7		seaweed caviar
		MASAGO CAVIART VB
7		seaweed caviar
		IKURA CAVIART VB
7		seaweed caviar

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.

🌊 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.

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.

Our gluten-free items and ingredients are certified as gluten-free by our suppliers; however, our kitchen is not flour free and cross contamination is possible.

BLUE
sushi sake grill

Gluten Free Menu

*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 aquacultured.

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

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

Tony Gentile

Tony Gentile, Corporate Chef,
Flagship Restaurant Group

Nestor Rebolledo

Nestor Rebolledo, Corporate Chef,
Blue Sushi Sake Grill

HAND ROLLS

served with yuzu aioli and chili oil

_____	NEGI YELLOWTAIL R yellowtail, garlic chip, scallion (2 PCS)	9
_____	SAKE R salmon (2 PCS)	7

SMALL PLATES

_____	EDAMAME VB classic with maldon sea salt or spicy with garlic, tamari and togarashi	6
_____	CHARRED EDAMAME VB classic with maldon sea salt or spicy with garlic, tamari and togarashi	7
_____	HOUSE SALAD VB mixed greens, cucumber, cherry tomato with carrot ginger dressing add grilled all-natural chicken +6 or seared salmon +8	5 / 9
_____	CUCUMBER SUNOMONO VB marinated and seasoned cucumber with sesame seeds add grilled tako +4 or snow crab +5	4

MEDIUM PLATES

_____	SHISHITO PEPPERS sautéed japanese peppers with citrus, tamari and togarashi	7.5
_____	RIVER ROCK BEEF R all-natural beef tenderloin, served on sizzling rocks with jalapeño ponzu and yuzu kosho	14.5

SPECIALTY SASHIMI

_____	TRUFFLE SALMON R CB atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce and wasabi sprouts (5 PCS)	13.5
_____	CEVICHE-STYLE HIRAME R olive flounder topped with cucumber, pickled shallots, cilantro, aji limo, lime juice and black pepper (5 PCS)	13.5
_____	YELLOWTAIL SERRANO R dutch yellowtail topped with cilantro, serrano and ponzu sauce (5 PCS)	15.5

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MAKI

NOT RAW

_____	CALI ROLL snow crab, avocado, cucumber (8 PCS)	10.5
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RAW

_____	PRETTY IN PINK R snow crab, cucumber, salmon, bigeye tuna, soy paper, wasabi tobiko (8 PCS)	15
_____	ROJA R bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha (5 PCS)	11
_____	NEGI YELLOWTAIL R yellowtail, garlic chip, scallion (8 PCS)	9.5
_____	PHILADELPHIA R smoked salmon or raw salmon, cream cheese, scallion, cucumber (8 PCS)	10
_____	RAINBOW ROLL R bigeye tuna, salmon, white fish, ebi, snow crab, avocado, cucumber (8 PCS)	16
_____	SAKE R salmon (5 PCS)	7.5
_____	TEKKA R bigeye tuna (5 PCS)	8

VEGAN MAKI

_____	AVOCADO VB avocado, brown rice (8 PCS)	6
_____	AVO AHIMI VB tomato tuna, avocado, sesame seeds, scallion, gluten-free sweet soy sauce (8 PCS)	10
_____	GREEN GODDESS VB spicy tomato tuna, cucumber, cilantro, shallot, avocado, black tobiko caviart, ponzu sauce (8 PCS)	12
_____	KAPPA VB cucumber, brown rice (8 PCS)	4.5
_____	SPICY AHIMI VB spicy tomato tuna, cucumber (5 PCS)	7
_____	UNAMI EXPRESS VB pineapple, red pepper, thai basil, bbq eggplant eel, masago caviart, scallion, gluten-free sweet soy sauce (8 PCS)	11.5
_____	UNAMI MAKI VB bbq eggplant eel, vegan cream cheese, avocado, gluten-free sweet soy sauce (5 PCS)	8.5
_____	V.L.T. VB bibb lettuce, cucumber, cherry tomato, avocado, shallot, smoked tomato paper, maldon sea salt, vegan mayo (5 PCS)	8
_____	VEGGIE VB red pepper, vegan cream cheese, avocado, cucumber (8 PCS)	7



OUR SOURCING

Seafood sourcing details for nigiri, sashimi and maki can be found under the Nigiri & Sashimi section of the menu, as well as below.

For our most up-to-date sourcing, visit MyConsciousEarth.com

SNOW CRAB

MAKI **CB**

📍 canada, pots

WASABI TOBIKO

MAKI

📍 china, brazil, indonesia; traps

Download The Seafood Watch® app to learn more about the fish we source, or visit: SEAFOODWATCH.ORG

