

Enjoy our complimentary O-kazu dishes special for all entrée menu.

IZAKAYA An izakaya (居酒屋) (Japanese: [izakaja], ee-zah-ka-yah) is a type of informal Japanese gastropub . Popular Japanese pub serving Japanese cuisine. Blufin menu is tapas style, serving both modern and traditional Japanese plates along with dishes infused with international flavors.

O-kazu (おかず or お数; お菜; 御菜) is a Japanese word meaning a side dish to accompany rice; subsidiary articles of diet. They are cooked and seasoned in such a way as to match well when eaten with rice, and are typically made from fish, meat, vegetable, or tofu. Nearly any food eaten with rice can be considered okazu, which is meant specifically to add flavor to the rice itself rather than to be eaten alongside rice. In modern Japanese cuisine, o-kazu can accompany noodles in place of rice.

Appetizers

Agedashi Tofu or Cold Tofu - 5.95

Fried tofu or cold tofu served with tempura sauce

Edamame - 4.95 / 5.95

Japanese soybean with sea salt / with spicy garlic butter

Toasted Garlic Salmon Skins - 5.95

Crispy salmon skins toasted with citrus garlic and teriyaki

Takoyaki - 7.95

Osaka's famous fried octopus ball

Sunomono - 4.95

Fresh cucumber salad kani kama and octopus served with ponzu and sesame seeds

C-Weed Salad - 9.95

Our most famous salmon & tuna wakame salad mixed with lettuce, masago and sesame seeds. Make them spicy or original. It's your call!

Chicken Karaage - 7.95

Fried chicken served with dynamite sauce

Ika Karaage - 8.95

Deep fried squid served with dynamite sauce

Okonomiyaki Fries - 6.95

Waffle fries drizzled with okonomiyaki mayo sauce and bonito flakes

French Fries - 5.95

Crispy potatoes fries served with ketchup

Glazed Sweet Potato Fries - 6.95

Fried sweet potatoes glazed with sweet sauce

Lava Fries - 7.95

Bacon bitz French fries drizzled with spicy mayo, teriyaki and scallions

Jalapeño Poppers - 6.95

Mouth watering panko fried jalapeño stuffed with cream cheese deliciousness
spicy tuna

Ebi Tempura - 8.95

Shrimp tempura

Ika Furai - 7.95

Crispy calamari rings

Egg Rolls - 5.95

Fried vegetables egg rolls (5 pcs)

Gyozas - 5.95

Fried dumpling chicken and veggies with tempura sauce (5 pcs)

Soft Shell Crab - 8.95

Crispy soft shell crab with ponzu sauce

Avo Grille - 4.95

Baked half avocado loaded with dynamite sauce, spicy tuna topped with
crunch, sesame seeds and scallions

Cheezy Topokki - 8.95

Dynamite cheese baked spicy rice cake, scallions and sesame seeds

Salmon Kama - 8.95

Broiled salmon cheek/jaw drizzled with teriyaki & ponzu sauce

Hamachi Kama - 8.95

Broiled yellowtail cheek/jaw served with teriyaki & ponzu sauce

Grilled Corn - 4.95 / 5.95

With miso butter / with cheesy spicy butter

Spicy Baked Mussels - 3.95 / 9.95

2 pcs / 6 pcs

Spicy Baked, Deep Fried or ½ Shell Oysters - 4.95 / 10.95

2 pcs / 5 pcs

Chefs Salad Special

Served with your choice of steamed rice or miso soup (soup not for to go)

Max's Salmon Appetizer - 14.95

Seared spicy tuna, spicy rice, mango, teriyaki salmon served with ponzu sauce, sesame, tobiko and sriracha sauce

Mango Salsa Salmon Ceviche - 13.95

Fresh salmon with juicy mango salsa mixed with jalapeño, cucumbers and daikon radish, tobiko and scallions

Tuna Avocado Wasabi Salad - 16.95

Tuna with avocado mixed greens with our delicious dressing and scrumptious wasabi mayo sauce topped with crunch and sesame seeds

Poke Salad - 13.95

Mix Hawaiian style fresh fish sashimi seasoned with our special poke dressings and delish poke side salad

Jalapeño Hamachi Salad - 16.95

Fresh hamachi, wakame salad lettuce, jalapeño, masago scallions, daikon and garlic mustard dressing

Baja Sashimi - 19.95

Chef's selection fish served on bed of daikon radish, cucumber salad, avocado topped with masago, crispy onions and thin slices zesty lemon. Spicy ceviche style

Get Out of Your Food Comfort Zone and Try Our AWESOME BIZZARE MENU Below:

Ankimo - 8.95

Chilled fish, liver pate served with momiji, oroshi and yuzu

Nato Usura - 6.95

Fermented soy beans, usura (quail egg), yuzu ponzu, sesame seeds, scallions and tobiko

Fear Factor Shooter - 14.95

Ankimo, oyster, tobiko, uni, usura, scallions and our nihon-shu to warm you up

Shizuoka - 12.95

Ankimo, uni, sunomono, tobiko and scallions

Flaming Lips - 14.95

Scallops, kanikama, sunomono, shiso, grilled shrimp, lemon, tobiko, and sriracha

Special Entrée:

Served with rice, miso soup, tempura vegetables and house salad (soup not for to go)

- E-1 Chicken Teriyaki Dinner - 12.95
- E-2 Garlic Chicken Dinner - 13.95
- E-3 Hot & Spicy Chicken - 15.95
- E-4 Shrimp & Veggies Tempura - 15.95
- E-5 Seafood & Veggies Tempura - 15.95
- E-6 Salmon Teriyaki - 16.95
- E-7 New York Steak - 18.95
- E-8 KATSU CHICKEN(fried breaded chicken) - 15.95

Try Our KOREAN INSPIRED marinated meat of your choices

Served with rice, miso soup, kimchi, tempura vegetables, lettuce wrap (soup not for to go)

Galbi - 15.95 Bone in marinated beef short ribs

Spicy Pork (daeji bulgogi) - 14.95 Beef Bulgogi - 14.95

Salads

Try our scrumptious salad choices

Choose Protein:

Grilled Chicken/ Grilled Beef/ Crispy Chicken/ Tofu - 10.95

Seafood - 12.95

Zesty Asian Garden Salad

Lettuce, rice noodles, green onions, peanuts, crisp wontons, bean sprouts, orange, sesame seeds and tossed in our special citrus dressing

BBQ Teriyaki Salad

Fresh avocado, mixed greens, crisp wonton strips, carrots, cilantro and tossed in a zesty honey-sesame salad dressing

Mt. Fuji Salad

Romaine and iceberg lettuce, toasted peanuts, cucumber, cranberries and tossed with our house dressing

Skinnylicious Salad

Romaine, iceberg lettuce and wakame salad, tofu, tomatoes, edamame, cucumber, corn and tossed with japanese miso-roasted sesame dressing

À La Carte

Stir fried with egg and veggies - 7.95

Grilled Chicken/ Grilled Beef/ Crispy Chicken/ Tofu - 9.95

Seafood - 12.95

AL-1 BluFin Fried Rice

AL-2 Yakisoba

AL-3 Yakiudon

Kids Meal - 6.95

Our Kids' Menu is designed for kids 10 and younger. Each entrée is served with steamed rice, french fries, and house salad

K-1 Teriyaki Chicken on a stick

K-2 Fried Katsu Chicken

K-3 Gyoza (fried chicken and veggies dumpling)

K-4 Shrimp Tempura

K-5 Baked Salmon Sashimi with avocado

Try Our Tokyo Style Noodle Soups

Nabe Udon - 14.95

Combination chicken and seafood udon noodle

Tempura Udon - 12.95

Combination tempura shrimp and crab udon noodle

Ramen - 10.95

Expand your palate with OUR Traditional tokyo style ramen or ASIAN infused flavor

1. Choose Your Broth:

Tonkotsu Soy Miso
Chicken Kimchi Cold Broth
Zesty Chipotle Spicy Kung Pao

2. Choose Our Favorite to Spicy Up Your Flavor:

Original Spicy Garlic 911

3. Choose Your Noodle:

Egg Noodle Udon Noodle Rice Noodle
Soba Noodle Yam Noodle - vegan, gluten free (+ 1)

4. Choose one of Your Protein:

Grilled Chicken Grilled Beef Pork
Meatball Sausage Seafood (+ 3)

5. Choose Your Garnish:

Add garnished choose 3 item below:

Cilantro Jalapeño Corn
Green Onions Onions
Butter Spicy Bean Sprout Tomato

** Extra Toppings/ Sides: (extra charge will applied) **

Grilled Chicken/ Grilled Beef/ Sausage/ Pork (+ 3) Seafood (+ 4)
Soft Boiled Egg (+ 2)
Cheese/ Peanut/ Toasted Garlic (+ 1.50)
Kimchi/ Veggies/ Mushroom/ Tempura Veggie (+ 3)

Extra Noodle (+ 3) with ramen soup purchase only

**For our Vegetarian lovers - Check out our Vegetarian menu

Nigiri Sushi (2 pcs)

Albacore (shiro maguro) - 4.95 Ono - 5.95

Seared Albacore - 5.95 Sweet Shrimp Market Price

Yellowtail - 5.95 Shrimp - 3.95

Yellowtail Belly - 6.95 Salmon - 4.95

Tuna - 5.95 Salmon Belly - 5.95

Bluefin Tuna Market Price Smoked Salmon - 5.95

Toro Market Price Fresh Water Eel (unagi) - 5.95

Mackerel (saba) - 4.95 Squid (ika) - 3.95

Spanish Mackerel (aji) - 6.95 Octopus (tako) - 4.95

Surf Clam (hokigai) - 3.95

Scallops (hotate) - 5.95 Sea Urchin Market Price

Spicy or regular With quail eggs (+ 1)

Salmon Egg (ikura) - 5.95 Flying Fish Roe (tobiko) - 4.95

With quail eggs (+ 1) With quail eggs (+ 1)

Capelin Roe (masago) - 3.95 Japanese Egg Omelette (tamago) - 3.95

With quail eggs (+ 1)

Sushi Rolls

California Roll - 5.95 Spicy Tuna - 6.95

Spicy Crab - 6.95 Spicy Scallops - 7.95

Salmon Skin - 6.95 Crunch Roll - 7.95

Philly Roll - 7.95 Tiger Roll - 8.95

Spider Roll - 9.95 Salmon Roll - 5.95

Angry Chicken Roll - 7.95 Tuna Roll - 5.95

Nigiri Sushi Mix

Served with miso and salad (soup not for to go)

Sushi Lunch - 12.95

5 pcs assorted fresh fish of chef's selection, add +\$4 your choice of california, spicy tuna or tuna roll (8 pcs)

Sushi Dinner - 14.95

7 pcs assorted fresh fish of chef's selections, add +\$4 your choice of california, spicy tuna or tuna roll (8 pcs)

Kaisen Don

Sashimi on the bed of rice served with miso and salad (soup not for to go)

Mix-Chirashi (8 pcs) - 15.95

Tuna Don (8 pcs) - 16.95

Salmon Don (8 pcs) - 14.95

Hamachi Don (8 pcs) - 16.95

Salmon Ikura Don - 16.95

Uni Ikura Don - 19.95

Tuna Salmon Uni Ikura Don - 23.95

Unagi Don - 14.95

Sashimi

(Chefs' Choice)

Served with miso soup and salad (soup not for to go)

Appetizer (8 pcs) - 13.95

Deluxe (16 pcs) - 21.95

Special Sushi Rolls

Supermario - 15.95 (Customer Favorite)

Roll filled with spicy crab, cream cheese, shrimp tempura, masago, avocado, cucumber and mounted with crispy fish, spicy lemon aioli, teriyaki sauce and

sesame seeds

Lobsterlicious - 21.95

Tasty baked lobster dynamite, shrimp tempura, crab, avocado, cucumber, basil aioli, teriyaki sauce, sesame seeds, tobiko and scallions

Larry the Lobster - 21.95

Salmon, spicy ono, avocado, cucumber, scallions paired with scrumptious popcorn lobster, teriyaki and spicy aioli

Don Juan - 13.95

Spicy crab, shrimp tempura, avocado, toasted eel, teriyaki, spicy aioli, scallions, tobiko and sesame seeds

Tiramiso - 13.95

Shrimp tempura, crab, cucumber, avocado roll topped with seared salmon, teriyaki, green onions and drizzle spicy miso sauce

Crazy Roll - 18.95

Spicy scallops, cucumber, avocado roll topped with salmon, tuna, spicy tuna, spicy grilled shrimp teriyaki, tobiko and zesty lemon slices

Las Vegas - 13.95

Spicy baked salmon on top of spicy crab and cream cheese roll with masago, green onions, teriyaki and sesame seeds

Hawaiian Roll - 13.95

Salmon, avocado, cream cheese, cucumber topped with hamachi & ono sashimi drizzled in spicy garlic mustard, teriyaki, sesame seeds & crunch

Red Dragon - 13.95

Shrimp tempura, cucumber, crab meat covered in tuna and avocado slices, basil aioli, teriyaki sauce, scallions, masago and sesame seeds

Lady in Red - 13.95

Spicy tuna, cucumber inside topped with tuna, masago, sesame seeds, green onions, teriyaki and sriracha sauce

Dragon Roll - 13.95

Soft shell crab, cucumber, crab meat inside topped with eel, avocado, sesame seeds, green onions, masago and teriyaki sauce

I Like It Like Dat - 14.95

Spicy crab, spicy tuna, shrimp tempura, cucumber topped with toasted eel, sesame seeds, tobiko, green onions, basil aioli and teriyaki sauce

Red Ferrari Roll - 14.95

Soft shell crab, cucumber, crab meat, avocado roll topped with tuna and spicy scallops, tobiko, green onions, sesame seeds, wasabi aioli and teriyaki sauce

Me So Hungry Roll - 13.95

Shrimp tempura, cucumber inside, topped with salmon, avocado, spicy crab, masago, sesame seeds, basil aioli and teriyaki sauce

Max's Roll - 13.95

Spicy crab, cucumber, avocado, shrimp tempura topped with salmon, tobiko, sesame seeds, teriyaki, spicy aioli and sriracha

Drunken Cousin's Roll - 13.95

Shrimp tempura, avocado, spicy crab, cucumber, scallions, masago, wasabi aioli, teriyaki sauce and sesame seeds

Scorpion King - 14.95

Crispy soft shell crab, shrimp tempura, avocado, cucumber coated in creamy baked spicy crab, tobiko, green onions, wasabi aioli, teriyaki and sesame seeds

Squidward - 15.95

Spicy tuna, crab meat, avocado, cucumber topped with salmon and layered with crispy squid, spicy aioli, teriyaki, scallions, sesame seeds & crunch

Waka Waka - 14.95

Crab, cucumber roll towered in our special avomole, spicy grilled shrimp, thin sliced lemon, masago and teriyaki sauce

Tiger on Fire - 13.95

Shrimp tempura, cucumber, avocado, crab roll topped with spicy tuna, masago, spicy mayo and teriyaki sauce

La Rubia - 14.95

Crab tempura, avocado, cucumber topped with yellowtail, sriracha, lemon aioli, teriyaki sauce, tobiko, sesame seeds and scallions

You Don't Mess with Gevorg - 16.95

Spicy tuna, cucumber, avocado topped with tuna and salmon; layered with spicy scallops, basil aioli and teriyaki sauce

Angel Awesome - 13.95

Crab, cream cheese, avocado, cucumber topped with salmon, sliced of octopus, teriyaki sauce and masago

Holy Cow - 15.95

Towered of crispy fried onions on top of scrumptious seared beef roll; filled with shrimp tempura, spicy crab, tobiko, cucumber, avocado, scallions, sesame seeds, teriyaki and sriracha sauce

Green Hornet - 15.95

Layer of crunchy crispy eel, avocado, crispy calamari with shrimp tempura, spicy crab, cucumber roll garnish with tobiko, wasabi aioli, teriyaki and green

onions

Sasuke - 15.95

Shrimp tempura, crab, cucumber inside topped with our special mango avomole, spicy scallops, teriyaki, tobiko and scallions

Menage a Trois - 14.95

Spicy scallops, avocado, cucumber, spicy tuna roll topped with twist flavor of tuna, eel, salmon, slices jalapeño, spicy aioli, teriyaki, wasabi sauce, tobiko and sesame seeds

Samoan Thunder - 13.95

Spicy tuna, crab meat, avocado, cucumber topped with salmon, sesame seeds, masago, teriyaki and sriracha sauce

Be Daring with SUPER SPICY ROLLS with HABANERO CHILE

Don't say we didn't warned you {wink-wink}

Flaming Cheetos - 14.95

Hot twist of spicy tuna, avocado, cucumber, crispy calamari, habanero chile topped with spicy crab, spicy and wasabi aioli, hot cheetos, sriracha, teriyaki, masago and green onions

Crazy Garcia Roll - 14.95

Spicy jalapeño popper inside the roll, avocado, spicy tuna, flamin habanero pepper, finished with seared albacore, spicy aioli, teriyaki, tobiko, sriracha and green onions

DEEP FRIED ROLLS

Smokin' Ollie - 14.95

Deep fried salmon, yellowtail, cream cheese, scallions topped with spicy scallops, spicy aioli, teriyaki, crunch and tobiko

LA Roll - 12.95

Tempura fried spicy crab, cream cheese roll garnish with scallions, masago, teriyaki and spicy aioli

Krispy Kream Roll - 13.95

Panko fried salmon, crab meat, avocado, cream cheese roll covered with more tasty crunch, scallions, masago, teriyaki, spicy aioli & sesame seeds

Treasure Island - 14.95

Tempura crab roll topped with slices avocado with our delicious creamy and spicy baked scallops, teriyaki, green onions, masago, wasabi aioli, peanuts

and sesame seeds

Fresno Roll - 13.95

Deep fried roll with salmon, cream cheese, spicy crab, shrimp tempura topped with masago, green onions, teriyaki and sriracha sauce

Godzilla Roll - 14.95

Deep fried salmon, scallops, kanikama, crab meat, shiso, red snapper rolled with no rice and baked in dynamite sauce, teriyaki, masago, sesame seeds and scallions

NO RICE

Marvin's Special - 12.95

Fresh salmon carpaccio, ikura, scallions, sesame seeds with yuzu ponzu and truffle oil

Four Seasons Spring Roll - 12.95

Tuna, salmon, yellowtail, crab meat, avocado, cucumber, lettuce, peanuts, scallions, masago, and special spring roll sauce

Build the Beast - 15.95

Cucumber wrap roll, avocado, shiso, inari, hamachi, spicy scallops, tobiko, basil aioli, teriyaki and sriracha

Soft Shell Crab Spring Roll - 13.95

Crispy soft shell crab, avocado, lettuce, scallions, masago, cucumber and ponzu sauce

Kushiyaki (1 order=2 skewers)

Choice of Sea Salt or Teriyaki.

Kushiyaki Assortment - 9.95

5 pcs (4 meats & 1 vegetable)

Kushiyaki Assortment - 13.95

8 pcs (6 meats & 2 vegetables)

(Seafood not included)

Yakitori Chicken - 3.95 Chicken & Scallion - 3.95

Chicken & Garlic - 3.95 Chicken Gizzard - 3.95

CK Liver - 3.95 Chicken Wing - 3.95

CK Ball (tsukune) - 4.50

Other Meat, Seafood & More

Beef Sirloin - 4.95 Pork Belly - 4.95

Spicy Pork Belly - 4.95 Asparagus & Bacon - 4.95

Crab Stick - 3.95 Unagi - 5.95

Octopus - 4.95 Quail Eggs - 3.95

Meat Ball - 3.95 Fish Ball - 3.95

Vegetarian Selection

Shishito Pepper - 3.50 Jalapeño Pepper - 3.50

Mushroom - 3.50 Corn - 3.50

Tamago Egg - 3.50 Cherry Tomatoes - 3.50

Tofu - 3.50 Kabocha - 3.50

Soup & Side Order

Miso Soup - 2.50

Soy bean paste soup with tofu and scallions

Steamed Rice - 2.50 Brown Rice - 2.50

Extra Sauces - 1

Our sauces and dressings are available for purchase in bottle sizes (please ask servers for details)

Extra Wasabi/ Extra Ginger/ Extra Dressing - 1

Fresh Chopped Wasabi - 3.95

Desserts

Smoreos - 6.95

Make your own camp-fire treat that will melt in your mouth with a twist of our smoreos! Bed of crushed oreo cookies with smoresmallow and 3 palatable sauces

Salted Caramel Waffle - 5.95

Have a tasty waffle toast paired with our delicious vanilla ice cream drizzled with choco flakes and sea salt caramel

Oreo Madness - 5.95

Deep fried tempura oreo with vanilla ice cream topped with oreo crumble and choco sauce

Mochi Ice Cream - 1.95

Sticky rice ball flavored ice cream in the center (choose from strawberry, mango, chocolate and other favorite flavor)

Deep Fried Ice Cream - 5.95

Deep fried vanilla ice cream

Banana Split - 5.95

Classic banana split - vanilla, strawberry, chocolate ice cream - Banana Tempura (+ 1)

Churros with Green Tea - 5.95

Crispy churros with green tea ice cream

Ice Cream - 1.95

Choose from green tea, vanilla and other favorite flavor

Vegetarian Menu For our vegetarian lovers

Kushiyaki (1 order- 2 skewers)

Choice of Sea Salt or Teriyaki

Shishito Pepper - 3.50 Jalapeño Pepper - 3.50

Mushroom - 3.50 Corn - 3.50

Tamago Egg - 3.50 Cherry Tomatoes - 3.50

Tofu - 3.50 Kabocha - 3.50

Tofu Skin (Bean Curd) - 3.50 Potato Tots - 3.50

Appetizers

Agedashi Tofu or Cold Tofu - 5.95

Fried tofu or cold tofu with tempura sauce

Edamame - 4.95 / 5.95

Japanese soybean with sea salt / with spicy garlic butter

Avocado Yaki - 5.95

Avocado baked with corn and spicy mayonnaise

Avocado Salad - 5.95

Chopped avocado tossed in citrus wasabi sauce topped of with nori and crunch

Mangonada Ceviche - 7.95

Tangy flavor mix of this mango, cucumber, cherry tomatoes ceviche chip dips will dance happy in your mouth

Cream Korokke - 5.95

Deep fried panko veggies mashed potato drizzled japanese bbq sauce and special sauce

Egg Rolls - 5.95

Fried vegetables egg rolls (5 pcs)

Grilled Corn - 4.95 / 5.95

With miso butter / with cheesy spicy butter

Entrée

VE. Vegetarian Entrée Set Meal

Miso soup, house salad, tempura vegetables and vegetable egg roll (soup not for to go)

Pick 1 item below - 9.95

Pick 2 item below - 10.95

Tofu Steak (grilled tofu with teriyaki sauce)

Croquette (fried mashed potatoes with veggies)

Yasai Itame (sauteed veggies with sea salt)

Tamago (japanese egg omelette)

Crispy Potato Tots (crispy fried potatoes with teriyaki)

Veggies Tempura (mix tempura vegetables served with tempura sauce)

Avocado roll

Cucumber roll

Salads

Yam Noodles Salad - 9.95

Yam cold noodle mixed with cucumber, carrot, tomatoes, salads with scallions and citrus vinaigrette salad

Thai Peanut Salad - 9.95

Rice noodles tossed with bean sprout, fried tofu, cucumber tossed with sweet and crunchy peanuts sauce

Tofulicious Salad - 9.95

Romaine, iceberg lettuce and wakame salad, tofu, tomatoes, edamame, cucumber, corn and tossed with roasted sesame dressing

Ramen/ Cold Noodle - 10.95

1. Choose Your Broth:

Soy Miso Kimchi

Zesty Chipotle Spicy Kung PaoVegan(vegetarian)

Cold Noodle Dressing (served only for cold noodle)

2. Choose Our Favorite to Spicy Up Your Flavor:

Original Spicy Garlic 911

3. Choose Your Noodle:

Egg Noodle Udon Noodle Rice Noodle

Soba Noodle Yam Noodle - vegan, gluten free (+ 1)

4. Choose Your Garnish:

Add garnished choose 3 item below:

Cilantro Jalapeño Corn

Kaiware Green Onions Onions

5. Choose One Your Vegetarian Treat:

Tofu Steak/ Tamago/ Inari (tofu skin)/ Kimchi/ Veggies/ Mushroom/ Tempura Veggie

Extra Noodle (+ 3) with ramen soup purchase only

Vegetarian Rolls

Subtitute cheese to Vegan cheese or Vegan cream cheese +1

We use vegan mayo are used for all our vegetarian menu.

Avocado Roll - 5.95

Avocado roll with sushi rice and sesame seeds

Cucumber Roll - 4.95

Cucumber roll with sushi rice and sesame seeds

Asparagus Roll - 5.95

Crispy asparagus and sesame seeds

Veggietales Spring Roll - 11.95

Takuan, lettuce, asparagus, avocado, cucumber, daikon, sesame seeds served with ponzu sauce

Yammy Roll - 11.95

Sweet potato tempura, cucumber, avocado, crunch, teriyaki sauce and sesame seeds

Veganlicius - 11.95

Inari, avocado, cucumber topped with wakame salad and sesame seeds

Double Axle - 12.95

Cucumber, inari, takuan, avocado, vegetable tempura and teriyaki sauce, crunch and sesame seeds

I-vegan - 14.95

Inari, carrot tempura, cucumber, avocado, takwan, tofu, baked with corn topped teriyaki sauce, scallions and crunch

Emerald - 14.95

Cucumber, wrap inari, crispy asparagus, avomole, teriyaki, scallions, crunch topped crispy jalapeño

Supersonic - 13.95

Deep fried avocado, cream cheese, asparagus topped avomole, tomato, crunch teriyaki and sriracha sauce

Larry the Cucumber - 11.95

Cream cheese, cucumber, avocado topped with crunch and teriyaki

Double Decker - 13.95

Layered of egg omelet, tofu on top of sushi rice served with basil aioli and teriyaki sauce

Mr. Potato - 13.95

Avocado, cucumber, crisp sweet potatoes roll served - with mounted potato tots, spicy mayo and teriyaki

Avonado - 12.95

Avocado roll topped with spicy baked avocado, toasted sesame seeds, crunch and teriyaki

KRAKATOA - 14.95

You can never go wrong with this delicious creamy baked roll filled with cream cheese, inari and crispy kabocha and topped with tender broccoli in a delicious white sauce mixed with the tanginess of melted cheese.

Soft Drinks

Pepsi/ Diet Pepsi/ Sprite/ Ginger Ale -Iced Tea/ Ice Green Tea

Pellegrino Water

Juices (orange/ guava)

Japanese Soft Drink

Calpico (mango/ strawberry/ lychee) - 3.75

Ramune Soda (grape/ strawberry) - 3.75

Sake (Hot or Chilled)

Nigori House Sake Soju

Dai Ginjo

Kikusui (perfect snow nigori) Kamotsuru Gold (gold flakes)

Premium Sake/ Asian Wine

Choya Plum Wine Pomegranate Wine

Apple Sake

Pairing Sake

Cowboy Yamahai (meat pairing sake)

Fisherman Sokujo (seafood pairing sake)

Shochu

Shochu is a distilled beverage native to Japan. It is typically distilled from barley, sweet potatoes, or rice

Shochu Hai

Fruit flavor cocktail mixed with our signature sake, shochu and seltzer
(contains 3-8% alcohol)

Choose your favorite flavor:

Orange
& Lemon

Mango
Grapefruit

Green Tea

Lemon or Lime

Kiwi

Calpico: Mango/ Lychee/ Strawberry

Beer Selections

Lager

Asahi

Kirin

Sapporo

Orion

Echigo Koshihikari

Ale

Echigo Red Ale

Weizen

Kujyukuri

Stout

Nigata Beer (Golden Kölsch)

Draft

Asahi

Kirin

Sapporo

Bud Light

805

Blue Moon

Imported

Corona

New Castle

Heineken

Modelo

Flavored Beer

Green Tea

Lemon

Mangonada	Ume (plum wine)
Pomegranate	Apple
Orange	

House Wine (by glass)

Chardonnay	Merlot
Cabernet Sauvignon	Pinot Grigio

Kyoto Beer

Flavor of Sake Brewery (International Beer Cup Silver Medal Winner)

Light Ale, brewed with sake yeast. Slightly floral aroma and ginjo sake-like flavor, rich and bitter taste. A Kizakura original specialty beer

Kölsch

Slightly fruity aroma, soft and smooth taste. Brewed and matured under low temperature

White Yuze Ale

Belgium white. Fresh yuzu flavor and coriander

LUNCH at BluFin

Enjoy smaller portions of our signature dishes.

Lunch start from 11am - 2.30pm

Bento Box - 9.95

Pick your choice of rice:

Steamed rice/brown rice/fried rice (+ 2), served with salad and miso soup (dine in only)

Pick your choice of two entrées:

Teriyaki Chicken	Teriyaki Steak
Garlic Chicken	Katsu Chicken
Shrimp Tempura	Veggies Tempura
Egg Roll	Gyoza
California Roll	Grilled Salmon Roll

Cucumber Roll

Avocado Roll

Inari

Grilled Kabocha

Appetizers - 4.95

Cucumber Salad

Egg Roll Soybean

Lava Fries

Toasted Garlic Salmon Skins

Desserts - 4.95

Oreo Madness

Churros with Ice Cream

Banana Split