



FROM THE HOT KITCHEN

SAKE STEAMED MUSSELS	14
lap cheong sausage / togarashi matchstick fries / spicy aioli	
STICKY PORK SPARE RIBS	15
edamame succotash / steamed rice / hoisin bbq	
MISO GLAZED BLACK COD	18
sautéed greens / sesame rice cake	
SPICY TOFU AND GREEN BEAN	12
mushrooms / sambal / citrus soy	
STONE POT BIBIMBAP	15
chicken / vegetables / tobiko / seaweed / quail egg / rice / gochujang	
WOK GLAZED BEEF TENDERLOIN	18
gai-lan / candied kumquats / sweet soy tamarind / Thai chilies	
CORIANDER CRUSTED DUCK BREAST	18
grilled stonefruit / bamboo rice pilaf	

BLUE OCEAN THREE COURSE

19

miso soup or house salad  
assorted sashimi  
miso glazed black cod  
vegetable stir-fry / rice



SIDES

WOK SEARED GARLIC EDAMAME	5
SAUTÉED GREENS	4
ROASTED BRUSSELS SPROUTS	5
CHINESE BROCCOLI	4
EDAMAME SUCCOTASH	4
RICE	3
CHOPPED WASABI	3



DESSERTS

FLOURLESS CHOCOLATE ALMOND TORTE	8
coconut sorbet / passion fruit caviar	
GINGER BUTTERSCOTCH PUDDING	8
gingersnap-sesame crumble/ saigon cinnamon whipped cream / sea salt	
TEMPURA GREEN TEA ICE CREAM SUNDAE	8
banana brûlée / szechuan peppercorn chocolate sauce	
MOCHI ICE CREAM	5
chocolate / strawberry / whipped cream	
CARLSBAD STRAWBERRIES	6
coconut sorbet / basil	



SUSHI & SASHIMI

	NIGIRI 2PC	SASHIMI 5PC
ALBACORE (TOMBO)	4.20	7
AMBERJACK	7	14
BLUE FIN (HON MAGURO)	12	18
FRESH WATER EEL (UNAGI)	4.95	
FATTY TUNA (TORO)	14	23
HALIBUT (HIRAME)	7.50	16
JUMBO CLAM (MIRUGAI)	M/P	M/P
JUMBO SCALLOP (HOTATE)	4.50	
LIVE SCALLOP	M/P	M/P
LIVE ABALONE		14
MACKEREL (SABA)	3.50	5.50
OCTOPUS (TAKO)	4.50	8
STRIPED BASS	6.50	15
SALMON (SAKE)	4.50	7
SALMON EGG (IKURA)	4.50	
SEA EEL (ANAGO)	3.95	
SEA URCHIN (UNI)	M/P	M/P
LIVE SEA URCHIN	M/P	M/P
SHRIMP (EBI)	3.95	
LIVE SWEET SHRIMP (AMAEBI)	M/P	
SMELT EGG (MASAGO)	3.50	
SMOKED SALMON	4.50	
SPANISH MACKEREL (AJI)	10	18
SQUID (IKA)	3.50	
TUNA (MAGURO)	4.95	8.50
WHITE TUNA	3.95	6.50
YELLOWTAIL (HAMACHI)	4.95	8.50



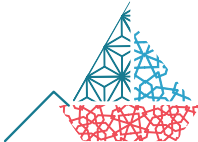
BLUE OCEAN SPECIAL

DELUXE SASHIMI	60
PLATINUM	100



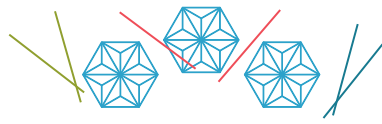
UNCONVENTIONAL SUSHI

NIGIRI SUSHI WITH QUINOA OR BLACK RICE	ADD .50 EACH
ROLL WITH QUINOA OR BLACK RICE	ADD 2.00 EACH



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

Please alert your server if you have any food allergies.



SPECIALTY ROLLS

ALBACORE DELIGHT	IN: albacore and crab mixed with miso sauce, cucumber, crunch powder TOP: albacore, avocado, green onion (chili oil, ponzu)	11
CATERPILLAR	IN: crab, eel, cucumber TOP: avocado, smelt egg (bonito flake, eel sauce)	10
CHEF SPECIALTY	IN: tempura shrimp, crab, cucumber, avocado TOP: spicy tuna (spicy mayo, eel sauce)	11
CRUNCH SHRIMP	IN: tempura shrimp, crab, cucumber, avocado TOP: crunch powder (eel sauce)	9
DYNAMITE	IN: crab, cucumber, avocado (deep fried) TOP: baked baby lobster (spicy mayo, eel sauce, masago, green onion)	13
GEISHA	IN: chopped salmon, crab, cream cheese, avocado TOP: popcorn crunch (deep fried) (spicy mayo, eel sauce)	10
HEART ATTACK	IN: spicy tuna, shrimp, cream cheese in a jalapeño (deep fried) TOP: masago, green onion (no rice) (spicy mayo, eel sauce)	9
HOTTY HOTTY	IN: tempura shrimp, spicy tuna, cucumber, gobo TOP: salmon (baked), deep fried onion, green onion (spicy mayo, eel sauce, chili drop)	14
LETTUCE	IN: spicy tuna, crab, avocado, tempura shrimp, crunch powder with rice paper & romaine hearts (no rice) (spicy mayo, eel sauce)	12
LOBSTER TAIL ROLL	IN: crab, cucumber, avocado, lobster TOP: crunch, black, red & wasabi tobiko (spicy mayo)	16
MARINE BOY	IN: cucumber, spicy tuna TOP: salmon, avocado (spicy mayo)	11
PADRES	IN: tempura shrimp, crab, cucumber TOP: avocado, soft shell crab, green onion (spicy mayo, eel sauce)	15
RAINBOW SPIDER	IN: soft shell crab, crab, cucumber, avocado TOP: tuna, salmon, albacore, white fish, shrimp (red, black & wasabi tobiko)	15
SUMMER ROLL	IN: tuna, salmon, red snapper, crab, avocado, smelt egg in cucumber (no rice) (spicy mayo, ponzu)	11
SURF-TURF	IN: tempura shrimp, crab, cucumber, avocado TOP: steak, green onion, masago (spicy seafood dressing)	17
TANGO MANGO	IN: white tuna, salmon, avocado OUT: mango, wasabi tobiko (ponzu, chili drop)	14
TSUNAMI	IN: tempura shrimp, avocado, cucumber, crab, gobo TOP: seared tuna, green onion (garlic mustard, chili drop)	14
WASABI	IN: tuna, salmon, yellow tail with wasabi, masago, mayo, green onion, sesame oil TOP: fresh wasabi	10
CALIFORNIA	IN: stick crab, cucumber, avocado	6
SPICY TUNA	IN: spicy tuna, cucumber	6
VEGETABLE	IN: cucumber, avocado, asparagus, beet, gobo, asian greens, kaiware TOP: soy paper	6

NON-ROLL ITEMS

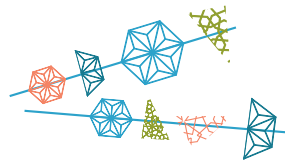
FRENCH KISS	11
IN: crab, avocado TOP: albacore, 1pc kaiware (no rice) (garlic mustard, spicy mayo, chili drop)	
FISH TOWER	12
spicy assorted fish layered with avocado, crab, radish, beet, kaiware	
BLUE OCEAN CRUNCH	13
assorted fish, avocado, tomato, masago, green onion, crispy taro, lettuce (spicy seafood dressing)	

SMALL PLATES

WAGYU BEEF DUMPLINGS	9
kimchi / hibiscus sweet & sour / soy-sesame dipping sauce	
BLISTERED SHISHITO PEPPERS	7
crispy rice noodles / togarashi / ponzu	
MARKET VEGETABLE TEMPURA	7
tentsuyu / hot mustard sauce add shrimp 4	
CARAMELIZED EGGPLANT	8
hazelnuts / sesame	
SALT AND PEPPER CALAMARI	9
lemon aioli / sweet chili sauce	
BAO BAO BUNS	9
glazed pork belly / napa cabbage slaw	
GRILLED HAMACHI OR SALMON KAMA	10/7
green papaya / yuzu dipping sauce	
CRISPY SOFT SHELL CRAB	8
jalapeño slaw / sweet soy	
POPCORN SHRIMP	9
asparagus / shitake / sweet miso	
CHILLED OYSTERS	12
half dozen / green apple-wasabi mignonette	
BLUEFIN TUNA CARPACCIO	MP
masago / fresh wasabi / crispy shallots / shrimp chips	

SOUPS & SALADS

BLUE OCEAN MISO SOUP	5
enoki mushroom / scallion / tofu / seaweed	
TOMATO COCONUT BISQUE	8
poached shrimp / steamed rice / basil	
LOCAL ASIAN GREENS	8
seasonal vegetables / rice crouton / miso-orange vinaigrette	
WARM CASHEW SALAD	9
butter lettuce cups / mint / spicy nuoc cham add chicken 3	
SPICY SASHIMI SALAD	12
organic greens / sashimi / masago	
SEAWEED SALAD	8
ponzu / sesame	



ROBATA GRILL

Served as two skewers.  
\*Starred items served as one skewer.

MEATS

KUROBUTA SAUSAGE	5
PORK BELLY	7
BBQ RIB	6.5
WAGYU MEATBALL	7
FILET W/PINEAPPLE	7
FLAT IRON	7
LAMB CHOPS	9

CHICKEN

BREAST	5.5
MEATBALLS	5.5
HEART	4.5
GIZZARD	4.5
*STUFFED SHISHITO	4.5
*STUFFED SHITAKE MUSHROOM	4.5
QUAIL EGG	5

SEAFOOD

*BLACK COD	8
SALMON	5.5
*SCALLOP W/BACON	9
SHRIMP	6
SHRIMP W/BACON	7

VEGETABLES

ASPARAGUS	4
ASPARAGUS W/ BACON	5
BABY ZUCCHINI	4.5
*CORN	3
KING OYSTER MUSHROOM	4.5
CHERRY TOMATO W/BACON	5