



SPECIALTY ROLLS

Albacore Delight	IN: albacore and crab mixed with miso sauce, cucumber, crunch powder TOP: albacore, avocado, green onion (chili oil, ponzu)	11
Aloha	IN: pickled ginger, avocado, steamed shrimp, chopped salmon, crab TOP: deep fried, pineapple sauce	15
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: spicy tuna, cucumber 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, 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 TOP: 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, yellowtail 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

SUSHI & SASHIMI

	Nigiri 2 pc	Sashimi 5 pc
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 0.50 each
Roll with Quinoa or Black Rice	Add 2.00 each

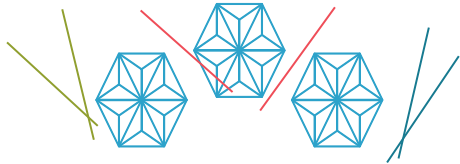
NON-ROLL ITEMS

French Kiss IN: crab, avocado TOP: albacore, 1 pc. kaiware (no rice) (garlic mustard, spicy mayo, chili drop)	11
Fish Tower spicy assorted fish layered with avocado, crab, radish, beet, kaiware	12
Blue Ocean Crunch assorted fish, avocado, tomato, masago, green onion, crispy taro, lettuce (spicy seafood dressing)	13



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.



SOUPS & SALADS

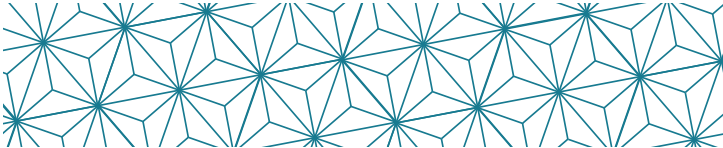
Blue Ocean Miso Soup enoki mushroom / scallion / tofu / seaweed	4
Tomato Coconut Bisque steamed rice / basil	5
Seaweed Salad ponzu / sesame	8
Local Asian Greens seasonal vegetables / rice crouton / miso-orange vinaigrette	6
Warm Chicken & Cashew butter lettuce cups / chinese celery / mint / spicy nuoc cham	10
Spicy Sashimi Salad organic greens / sashimi / masago	12
Blackened Tuna Tataki shaved crisp vegetables / organic greens / sherry-lime vinaigrette / garlic dipping sauce	12
Tempura Udon Noodle Soup seasonal vegetables / fresno chili / green onion / egg	11

BLUE OCEAN BENTOS

served with miso soup or salad
stir fried vegetables, steamed rice *sub fried rice 2*

Grilled Chicken Teriyaki	10
Hoisin Glazed Salmon	12
Miso Popcorn Shrimp	11
Vegetable Tempura <i>add shrimp 3</i>	10
Spicy Wok Glazed Beef Tenderloin	12

Stone Pot Bibimbap chicken / vegetables / tobiko / seaweed / quail egg / rice / gochujang	14
Wagyu Burger wasabi mayo / tempura onion / umami ketchup / togarashi sweet potato fries	12



Nigiri Sushi Combo served with miso soup tuna / yellowtail / salmon / albacore / fresh water eel / tamago / seaweed salad	15
Blue Ocean Sashimi Combo served with miso soup bigeye tuna / yellowtail / salmon / spicy negitoro / california roll / seaweed salad	15

SIDES

Steamed Edamame	3
Wok Seared Garlic Edamame	5
Togarashi Sweet Potato Fries	5
Green Salad	4
Rice	3
Fried Rice	4
Chopped Wasabi	3



DESSERTS

Flourless Chocolate Almond Torte coconut sorbet / passion fruit caviar	8
Ginger Butterscotch Pudding gingersnap-sesame crumble / saigon cinnamon whipped cream / sea salt	8
Tempura Green Tea Ice Cream Sundae banana brûlée / szechuan peppercorn chocolate sauce	8
Mochi Ice Cream chocolate / strawberry / whipped cream	5
Sorbet Trio chef selection	6

