



HIBACHI  
SUSHI  
SAKE



NOTICE  
Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs, may increase your risk  
of foodborne illness, especially if you have medical conditions.

Bluefugu



其の  
術の  
人

The Art Of Sushi

工見入付入工加入工

(WELCOME)

You are about to experience something truly different in dining. It is Teppan Yaki cooking. Teppan Yaki in Japanese means: to cook on an iron skillet. You will find our tableside cooking to be a joy to watch and we hope the selection of food will please both your eyes and your palate.

Dishes are accompanied with our authentic sodium restricted soya sauce. Allergy and religious diets will be respected at the chef's discretion. All our dishes are made to order. Please allow us the appropriate time to prepare dishes to your liking.





SAKIZUKU

APPETIZERS



COLD

04. SUNOMONO	11.00
Minced octopus, crab, shrimp, cucumber served with rice vinegar	
05. HOT SPICY TAKO	11.00
Octopus marinated, cucumber, with our spicy sauce	
06. TUNA TATAKI	12.95
Thin slices of seared tuna served with radish and ponzu sauce	
67. SASHIMI APP (8pcs)	12.00
Tuna, salmon, snapper, octopus, crab	
07. ESCOLAR TATAKI	12.00
Thin slices of seared escolar with radish, garlic and ginger sauce	
08. SALMON CARPACCIO	12.00
Razor thin slices of fresh salmon in our special sauce	
68. SUSHI APP (8pcs)	11.00
4 pcs California roll, crab, salmon, tuna, snapper	
09. HIYASHI WAKAME	8.00
Seaweed salad	
10. IKA SANSAL	9.00
Squid salad	

HOT

11. MISO SHIRU SOUP	3.00
Flavorful bean paste with tofu and seaweed	
12. SUMASHIMAMBO SOUP	2.00
Clear chicken broth served with mushrooms and scallions	
13. AGEDASHI TOFU	8.00
Deep fried soybean curd in special sauce, topped with bonito flakes	
14. SHRIMP TEMPURA	12.00
Lightly battered fried shrimp and vegetables	
15. SOFT SHELL CRAB	13.00
Fried molting crab with ponzu sauce	
16. HARUMAKI	6.00
Japanese spring roll	
17. GYOZA	8.00
Sauteed dumpling stuffed with pork and vegetables	
18. EDAMAME	7.00
Japanese green soybeans	

SUSHI

Served with miso soup and salad

30. SUSHI BLUE	27.00
Tuna roll and 9 pieces of sushi	
31. VEGGIE HOSOMAKI	19.00
Tempura roll, asparagus and avocado roll, 4 pieces of sushi	
32. YUBIKI	20.00
Ninja roll, California roll, tuna, salmon, shrimp	
33. FUGU FISH	24.00
Crunch roll, spicy crawfish roll, tuna, eel, hamachi	

SASABIMAKI

Served with miso soup and salad

40. SASHIMI BLUE (22 pcs)	29.00
Tuna, salmon, hamachi, white meat fish, mackerel, octopus, crab and steamed rice	
41. UNA JU	25.00
Smoked eel on a bed of sushi rice	
42. TEKKADON	24.00
Raw tuna on a bed of sushi rice (spicy or not)	
43. SALMON OYAKODON	23.00
Raw salmon and ikura on a bed of sushi rice	
44. CHIRASHI	24.00
Assorted raw seafood arranged on a bed of sushi rice with various toppings	

SUSHI - SASABIMAKI COMBINATION

Served with miso soup and salad

45. FUGU PLATTER	39.00
5 pieces sushi, 1 tuna roll and 20 pieces sashimi and steamed rice	
46. FUGU HIRE ZAKE	28.00
3 pieces sushi, 1 California roll and 12 pieces sashimi	
47. TAKIFUGU	25.00
3 pieces sushi, 1 California roll and 8 pieces sashimi	
48. SAKURA BENTO	28.00
Varieties of traditional Japanese feast with sushi, sashimi, teriyaki	



DINNERS

All dinners are served with soup, salad and steamed rice

TERIYAKI

49. TORIYAKI	18.00
Boneless chicken breast glazed with teriyaki sauce	
50. STEAK TERIYAKI	22.00
6 oz. New York strip grilled to order with teriyaki sauce	
51. SAKEYAKI OR GROUPE	24.00
Fresh grilled salmon or grouper filet glazed with teriyaki sauce	
52. SHRIMP TERIYAKI	22.00
Sauteed shrimp with teriaki sauce	

TEMPURA

54. SHRIMP AND VEGETABLES TEMPURA	24.00
9 shrimps and vegetables	
55. YASAI TEMPURA	20.00
Assorted vegetables	

STEAK-FRY AND ASSEMBLY

56. YAKI NIKU (Spicy)	22.00
Hot and spicy marinated beef	
57. HIBACHI NY STRIP & CHICKEN	21.00
58. HIBACHI NY STRIP & SHRIMP	22.00
59. CHICKEN & SHRIMP	21.00
60. FILET MIGNON AND SHRIMP	25.00
61. FILET MIGNON AND LOBSTER	31.00

UDON -(RICE NOODLES)

37. UDON SEAFOOD	17.00
Delicious rice noodles soup with seafood, seaweed and vegetables	
38. YASAI UDON	13.00
Rice noodle soup with seaweed and vegetables	



SIDE DISHES

63. CHICKEN FRIED RICE	10.00
64. SHRIMP FRIED RICE	12.00
65. VEGGIE FRIED RICE	9.00
66. STEAMED VEGETABLES	10.00
67. CHICKEN LO MEIN NOODLES	12.00

DESSERTS

MOCHA CAKE	5.00
CHEESE CAKE	5.00
MANGO MOUSSE CAKE	5.00
RASPBERRY MOUSSE CAKE	5.00
MATCHA ICE CREAM	6.00
Green tea flavor ice cream	
TEMPURA ICE CREAM	8.00
Vanilla ice cream ball rolled in our crunch coating, fried and topped with caramel	
BANANA ICE CREAM TEMPURA "FLAMBE"	10.00
Tempura style banana served with green tea ice cream	



**SPECIAL BIRTHDAY SALUTE**

**11.95**

We celebrate your birthday or anniversary with a traditional style, presented by Blue Fugu chefs and servers. (Birthday cake)

Sorry, no personal checks

An 18% gratuity will be added to parties of 6 or more.

大見I喜大T 喜OZ大I加大S  
(THANK YOU VERY MUCH)