

Edamame

Sea Salt Edamame	\$6.00
Spicy Edamame	\$7.00
Tossed in sambal oelek	
Sesame Edamame	\$7.00
tossed in sesame oil and sesame seeds	
Garlic Edamame	\$8.00
Roasted Garlic Soy	

Appetizers

Miso Soup, Tofu, Scallion, Seaweed	\$5.00
Spicy Tuna Crispy Rice	\$14.00
Breaded Sushi Rice topped with Spicy Tuna, Fruit Salsa & Furikake (Sesame Seed, Seaweed, Bonito)	
Grilled Stuffed Shishito Pepper wrapped in Tuna	\$15.00
Creamed Cheese, Pickled Radish, Yuzu Soy	
Tuna & Salmon Duet	\$16.00
Thin strips of the above with Lemon Wasabi Caviar and Warishita Sauce (Shoyu Broth, Soy Sauce, Sugar & Salt)	
Home Cured & Smoked Sashimi Salmon (4 pieces)	\$16.00
Crusted Rare Tuna Steak with a Mango Compote, Cucumber Salad and Crispy Leeks	\$20.00
Hamachi Tartare	\$18.00
Sunomono, Crusted Herbs and Avocado	

All items from the Sushi Menu may vary in preparation time.
Your dish will be brought to your table as it is ready.

15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL & 18% FOR PARTY OVER 8 GUESTS PLUS
V.A.T. OF 12% - VISA & MASTERCARD ACCEPTED ONLY - EATING RAW OR UNDERCOOKED FISH,
SHELLFISH, EGGS OR MEATS INCREASES THE RISK OF ILLNESS - PLEASE ADVISE OF ANY FOOD

ALLERGIES

Kushiyaki (Skewers)

Chicken , Onion Kushiyaki	\$8.00
2 Pieces	
Shrimp Kushiyaki	\$12.00
2 Pieces	
Beef Tenderloin, Scallion Kushiyaki	\$14.00
2 pieces	
Assorted Kushiyaki	\$28.00
6 Pieces	

Tempura

Tempura Shrimp	\$15.00
Seasonal Vegetable Tempura	\$12.00
Mixed Tempura	\$20.00
Seasonal Vegetables, Fried Tofu, 2 pcs Shrimp	
Spicy Popcorn Rock Shrimp in Yum Yum Sce	\$20.00
Spicy Popcorn Lobster in Yum Yum Sauce	\$26.00

Nigiri & Sashimi

Salmon - 2 pcs	\$8.00
Tuna - 2 pcs	\$10.00
Ebi (Shrimp) - 2 pcs	\$7.00
Unagi Eel- 2 pcs	\$10.00
Salmon Home Cured & Smoked - 2 pcs	\$9.00
Ikura (fish roe) - 2 pcs	\$7.00
Tamago - 2 pcs	\$6.00
Hamachi (yellow tail) - 2 pcs	\$10.00
Foie Gras - 2 pcs	\$14.00
Nigiri Sushi Platter - 12 pcs chef choice	\$40.00
Aburi Sushi & Sashimi - 6 pcs	\$24.50
2 pcs each lightly seared Tuna, Salmon & Hamachi with Jalapenos and Spicy Ponzu Sauce	

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ALLERGIES

Vegetarian Maki Rolls

Avocado Roll	\$9.00
Cucumber Roll	\$9.00
Cucumber & Avocado	\$10.00
Crispy Asparagus Roll	\$12.00
Asparagus, Sesame, Tempura Flakes, Wasabi Mayo	

Rice Less Maki Rolls

Naruto Moriawase	\$22.00
Seasonal Fish, Shrimp, Mango, Scallion rolled in Cucumber	
Keto Roll	\$24.00
Salmon, Tuna, White Fish, Avocado, Scallion & Cucumber rolled in dried seaweed	

Traditional Sushi Maki Rolls

California	\$10.00
Avocado, Cucumber, Kanikama	
Salmon Maki (seaweed outside)	\$10.00
Tuna Maki (seaweed outside)	\$10.00
Spicy Tuna	\$13.00
Unagi Eel & Scallions	\$14.00
Crunch	\$17.00
Breaded Panko Shrimp, Avocado, Cucumber, Tempura Flakes	
Rainbow Roll	\$18.00
Assorted Sashimi, Tempura Flakes, Avocado, California Roll	
Tuna Lover	\$18.00
Spicy Tuna, Sesame Tuna, Avocado, Sesame Oil, Mayo	
Spider Roll	\$18.00
Fried Soft Shell Crab, Scallion, Avocado	

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Signature Maki Rolls

- Blue Sail Roll** \$18.00
Soy Marinated Scottish Salmon, Asparagus, Chives, Sesame, Tempura Flakes, Wasabi Mayo
- Caribbean** \$18.00
Spicy Conch, Kanikama, Goat Pepper, Thyme, Mayo, Tempura Sweet Potato, Mango, Cucumber
- Hamachi Crispy Roll** \$18.00
Lightly Buttered Hamachi, Cream Cheese, Unagi, Avocado and topped with Creamed Hamachi, Chopped Shallot and Ikura
- Volcano** \$22.00
Uramaki, Shrimp, Avocado, Mango, Cucumber, Lava Sauce, Tempura Flakes, Tobiko, Dried Chili
- Moriawase** \$22.00
Seasonal Fish, Avocado, Cucumber, Mango, Eel, Teriyaki Sauce, Mayo, Bonito Flakes
- Ocean & Land** \$25.00
Tempura Lobster, Tenderloin of Beef, Avocado, Cream Cheese, Garlic Soy, Potato Crisp, Yum Yum Sauce
- FBSR** \$45.00
Unagi, Foie Gras, BS Truffle Sauce, Spring Onions, Truffle Honey and 24 karats Gold Flakes

Sushi Platters

- Sushi Party Platter** \$80.00
Spider Roll, Caribbean Roll, Rainbow Roll, Tuna Lover and Crunch Roll
- Sashimi Deluxe** \$80.00
Chef Choice 24 pcs Assorted Sashimi
- Blue Sail Platter (to be ordered a minimum of 8 hours in advance or call for availability)** \$160.00
Chef Choice 12 pcs Sashimi, 12 pcs Nigiri, Cucumber Avocado Maki, Naruto, Volcano Roll, Blue Sail Roll, Moriawase Roll

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Japanese Bento Box *(11am to 4pm Monday to Friday Only)*

All Japanese Bento Box come with Steamed Rice, Miso Soup, 4 Pieces California Roll, Tempura Vegetables

Grilled Chicken Glazed with Teriyaki Sauce	\$17.00
Crusted Rare Tuna topped with Mango Compote	\$22.00
Grilled Salmon Glazed with Teriyaki Sauce	\$22.00
4oz Tenderloin of Beef with Crispy Leeks	\$23.00
Seafood Popcorn with Yum Yum Sauce (Shrimp, Lobster, Conch)	\$26.00

Blue Bento Box *(11am to 4pm Monday to Friday Only)*

All Blue Bento Box come with Soup of the Day, Conch Fritters, Mix Leaf Salad

6 Chicken Wings with a Sauce of your Choice with Peas&Rice	\$17.00
BBQ Pork Ribs with Peas&Rice	\$20.00
Roast Salmon Fillet with Creamed Potato and Mushroom Sauce	\$22.00
Grilled Filet of Mahi Mahi with a Warm Salad of Lentils, Arugula .. and Balsamic Dressing	\$22.00
4oz Beef Tenderloin with Creamed Potato and a Green	\$23.00
Peppercorn Sauce	

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