

blu fin

SUSHI FUSION

HOT APPETIZERS

- EDAMAME 4**
Steamed with sea salt
- SPICY EDAMAME 5**
Spicy garlic flavor
- GYOZA (4) 5**
Pan fried or Steamed
- VEGETABLE TEMPURA 7**
Assorted vegetables tempura
- SHRIMP & VEGETABLE TEMPURA 8**
Three (3) shrimp and assorted vegetable tempura
- CRISPY CALAMARI 8**
Fried crispy calamari with sweet chili sauce
- CRISPY SOFT SHELL CRAB 11**
Fried crispy soft shell crab served with ponzu sauce
- STUFFED JALAPENOS 10**
Jalapenos stuffed with peanut butter and snow crab tempura style
- BEEF AVOCADO 8**
Sliced beef with avocado
- BAKED SALMON (2) 15**
Our delicious baked salmon stuffed with snow crab, topped with masago and drizzled with spicy mayo and eel sauce
- CRISPY BACON FRIES 8**
Crispy bacon, dorito flakes and fries tossed with spicy mayo, eel sauce and chili powder

COLD PLATE APPETIZERS*

- PEPPER TUNA* 9**
Seared pepper tuna with ponzu sauce and sesame
- BEEF TATAKI* 9**
Seared thin sliced rare beef steak with ponzu, scallion and sesame
- BLU FIN TUNA TARTAR* 14**
Chunk fresh tuna, avocado, cucumber with spicy ponzu and doritos chips
- SUNOMONO*8**
Your choice of shrimp, octopus, and crabstick
- SUNOMONO COMBO* 10**
Shrimp, octopus and crabstick
- SNOWCRAB MAGURO* 13**
Paper thin sliced pepper tuna wrapped with avocado, snowcrab, spicy mayo and spicy ponzu

BLU FIN SPECIALTY COLD SASHIMI APPETIZERS*

- CAJUN SALMON* 14**
Seared Cajun seasoning salmon, creamy wasabi, masago, black tobiko and crispy garlic
- HAMACHI JALAPENOS* 14**
Fresh yellowtail, yuzu ponzu, thin slice jalapenos, cilantro and olive oil
- CITRUS TUNA *(4 PCS SASHIMI) 14**
Sweet lemon-lime citrus, cilantro, shallot, and chopped seedless jalapenos
- GARLIC WHITE TUNA* 14**
Thin slices albacore white tuna, cilantro, garlic oil, crispy garlic and scallion

SOUP & SALAD

- MISO SOUP 3**
- GYOZA SOUP 5**
Steam dumplings and vegetables
- SEAWEED SALAD 4**
- HOUSE SALAD 3**
Fresh garden salad with miso dressing
- GRILLED CHICKEN SALAD 9**
Grilled chicken breast, spring mix with miso dressing
- GOAT CHEESE TUNA SALAD* 12**
Seared tuna, goat cheese, spring mix with miso dressing

SUSHI BAR* SERVED WITH SOUP AND SALAD

- SUSHI COMBO* 22**
2-Tuna, 2-Salmon, 2-Super White, 2-Himachi, 1- Shrimp, 1-Eel & Spicy Tuna Roll
- SASHIMI COMBO* 24**
3-Tuna, 3-Salmon, 3-Super White, 3-Himachi
- POKE BOWL* 14**
Tuna, Salmon, Super White, avocado and cucumber
- CHIRASHI* 17**
Assorted sashimi over sushi rice
- TUNA DON*14**
Your choice of fresh or spicy
- SALMON DON* 14**
our choice of fresh or spicy

TRADITIONAL FAVORITES SERVED WITH SOUP OR SALAD

- YAKI SOBA VEGGIE 8**
Mixed vegetables and buckwheat flour noodles
- YAKI SOBA 9**
Choice of shrimp, chicken or beef with mixed vegetables and buckwheat flour noodles
- COMBO SOBA 11**
Shrimp, chicken or beef with mixed vegetables and buckwheat flour noodles
- UDON VEGGIE 8**
Mixed vegetables and thick wheat flour noodles
- UDON 9**
Choice of shrimp, chicken or beef with mixed vegetables and thick wheat flour noodles
- COMBO UDON 11**
Shrimp, chicken and beef with mixed vegetables and thick wheat flour noodles

- FRIED RICE VEGGIES 7**
Japanese fried rice with mixed vegetables

- FRIED RICE 9**
Japanese fried rice and mixed vegetables with choice of shrimp, chicken or beef

- COMBO FRIED RICE 11**
Japanese fried rice and mixed vegetables with shrimp, chicken and beef

KITCHEN ENTREE SERVED WITH SOUP AN SALAD AND STEAM OR FRIED RICE

- CRISPY GROUPE FILET 16**
Panko breaded filet grouper, vegetables and sweet chili
- TUNA STEAK* 17**
Seared sashimi grade tuna with garlic sauce
- THAI SEAFOOD CURRY 17**
Sauteed shrimp and scallop with mixed vegetables and Thai curry sauce
- SHAKEN BEEF 17**
Beef tenderloin stir-fried with veggies, garlic onions, fresh tomato, cucumber and lettuce
- CHICKEN KATSU 15**
Panko breaded chicken with stir-fry veggies
- CHICKEN TERIYAKI 13**
Chicken breast and stir-fry veggies
- BEEF TERIYAKI* 15**
Angus beef and stir-fry veggies
- SALMON TERIYAKI 17**
Grilled Salmon and stir-fry veggies
- SHRIMP TERIYAKI 17**
Jumbo shrimp and stir-fry veggies
- CHICKEN TEMPURA 13**
Chicken breast and veggies tempura
- SHRIMP TEMPURA 15**
Jumbo shrimp and veggies tempura

BAR BITES

- TUNA CHIPS (3 PCS) 8**
Shrimp chips, snowcrab, and fresh tuna
- CAJUN CRAWFISH (3 PCS) 8**
Shrimp chips, snowcrab, and baked crawfish
- BLU FIN FRIES 6**
Bacon, fries, doritos flakes, spicy mayo eel sauce and chili powder
- SNOWBALL (3 PCS) 12**
Smoked escolar, masago, sesame, garlic oil, chili powder, scallion and snowcrab rice
- SEAWEED & IKA 5**
Seaweed salad mixed with squid salad
- TRIO (3 PCS) 8**
Smoke salmon, snowcrab, crawfish, sweet chili and spicy mayo
- PANKO SHRIMP (4 PCS) 8**
Crispy breaded panko shrimp with citrus limes
- BASIL WINGS (4 PCS) 7**
Spicy citrus lemon sauce

ROBATA GRILLED (2 SKEWERED)

- CHICKEN YAKITORI 7**
Grilled chicken, scallion, sesame seeds and teriyaki sauce
- BEEF YAKITORI 8**
Grilled beef, scallion, sesame seeds and teriyaki sauce
- SHRIMP YAKITORI 7**
Grilled jumbo shrimp, chicken, scallion, sesame seeds and teriyaki sauce
- BACON WRAPPED SCALLOPS 12**
Fresh scallops, bacon, sesame seeds and teriyaki sauce

BEVERAGES

- | | | |
|------------------------------|-------------------------|---------------------------------------|
| FRESH FLAVOR TEA 4.50 | ICE TEA 2.75 | FIJI WATER (500ml bottle) 3.50 |
| • Pineapple Kiwi | SOFT DRINKS 2.75 | VOSS STILL WATER 5.75 |
| • Strawberry Kiwi | THAI TEA 5.25 | VOSS SPARKLING WATER 5.75 |
| • Lychee | VIET COFFEE 5.25 | PERRIER SPARKLING WATER 3.75 |
| • Raspberry | | |
| • Mango | | |

BLU FIN NEW & HOT COOKED ROLLS

- THE 12th MAN 15**
Tempura crabstick, avocado, masago topped with Cajun crawfish, tempura lobster tail, spicy mayo and eel sauce
- HOWDY ROLL 14**
Shrimp tempura, smoked salmon, cream cheese and jalapenos topped with crabstick avocado, spicy mayo and eel sauce
- GOOD BULL 15**
Snowcrab and avocado baked, topped with avocado, snowcrab, cajun crawfish, doritos flakes, spicy mayo and eel sauce
- MUG DOWN 13**
Shrimp tempura, smoked salmon and cream cheese tempura style, topped with snowcrab and crunchy, drizzled with creamy sauce
- YUMMY 13**
Shrimp tempura, fresh ebi, snowcrab, avocado and wasabi sauce
- SKYDIVER 13**
Soft shell crab, cucumber, avocado, baked eel and eel sauce
- HOT & SEXY 13**
Shrimp tempura and avocado, topped with shredded crabstick, Japanese mayo, Sriracha and chili powder
- WHOOH 13**
Shrimp tempura, snowcrab and avocado topped with crabstick, crunchy and eel sauce
- TWO THUMBS U P 14**
Cajun crawfish, fresh shrimp, avocado cilantro, cream cheese, wrapped in soy paper, topped with snowcrab, spicy mayo and sweet chili

HOT RAW ROLLS*

BLU FIN NEW &

- THE BLU FIN SPECIAL* 15**
Snowcrab, spicy tuna, cucumber, topped with salmon, chopped tuna, escolar, fresh thin sliced seedless jalapeno, cilantro, scallion, black tobiko and masago, drizzled with spicy mayo and eel sauce
- FIRE DRAGON* 15**
Shrimp tempura and soft shell crab topped with pepper tuna, smoked salmon, masago, and crunchy, drizzled with spicy mayo and eel sauce
- BLU FIN TOWER* 15**
Avocado, crunchy, snowcrab, spicy tuna, drizzled with honey wasabi, spicy mayo and eel sauce
- FOREST GUMP* 13**
Jumbo shrimp tempura, spicy tuna, cream cheese, jalapenos, topped with pepper tuna, avocado, crunchy flakes, cilantro, drizzled with spicy mayo, spicy ponzu and honey wasabi
- KOBE BEEF* 13**
Boiled shrimp, avocado and asparagus topped with thinly sliced kobe beef, drizzled with ponzu sauce
- TAZMANIAN DEVIL* 15**
Snowcrab and avocado tempura style, topped with fresh tuna, boiled shrimp, crispy kale, cilantro, crispy garlic, sweet onion, drizzled with fresh lime juice, sweet citrus, spicy mayo and eel sauce
- LUCKY CHARM* 13**
Spicy tuna, jalapenos and cream cheese topped with pepper tuna and avocado, drizzles with spicy mayo and eel sauce
- ELEPHANT WALK* 15**
Tempura lobster, snowcrab and avocado, topped with fresh himachi, smoked salmon, super white, black tobiko, wasabi tobiko, drizzled with wasabi sauce, sweet chili and eel sauce
- JAPANESE SPRING ROLL* 14**
salmon, kanikama, avocado, cucumber, lettuce, sushi rice. Drizzled w/sweet citrus sauce.
- CUPID*14**
Snowcrab, spicy tuna, seared salmon belly, fresh salmon, citrus pico de gaio. Drizzled with spicy mayo and eel sauce.
- GIG'EM*14**
Tempura style crabstick and cream cheese, topped with spicy tuna and snowcrab, drizzled with sweet chili, spicy mayo, and eel sauce
- AGGIELAND* 15**
Snowcrab and avocado tempura style, topped with thin sliced beef, fresh boiled shrimp, cilantro, sweet onion, seedless jalapeno Blu Fin citrus sauce

MAKIMONO

- SPIDER ROLL 9**
Soft shell crab, cucumber and sesame
- CALIFORNIA ROLL 6**
Snowcrab, avocado, cucumber, masago and sesame
- PHILLY ROLL 6**
Smoked salmon, cream cheese, avocado and sesame
- TIGER EYE 6**
Smoked salmon, cream cheese, jalapenos, rolled in seaweed, fried and wrapped in soy paper
- CRAZY ROLL* 7**
Shrimp tempura, spicy tuna, cucumber, masago and soy paper
- ROCK & ROLL 7**
Snowcrab, shrimp tempura, avocado, masago and eel sauce
- SHAGGY DOG 12**
Shrimp tempura, crabstick, and spicy mayo
- CHICKEN ROLL 7**
Chicken tempura, snowcrab, sesame and eel sauce
- CATERPILLAR ROLL 11**
Fresh water eel, cucumber and sesame topped with avocado and eel sauce
- RAINBOW ROLL* 12**
Cucumber, avocado, mix crab inside, topped w/chef choices raw fish and ebi.

All of our food is freshly prepared and individually cooked. If you have food allergy or special dietary restrictions, please notify a manager or chef and we will try to accommodate you. We'll be glad to alter the degree of spiciness or ingredient for you

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Extra charges apply to change of order. Prices are subject to change without notice.

Consumer Information - There is a risk associated with consuming raw/under cooked animal protein. If you have chronic illness of the liver, stomach, blood, or have immune disorders. You are at greater risk of serious illness from consuming these products and should eat them fully cooked. If unsure of your risk, consult a physician.

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SUSHI FUSION



HAPPY HOUR (ALL DAY)

WHISKY & SUCH

Crown Regular 7
Crown Apple 7
Jack Daniels 7
Makers Mark 7
TX Whiskey 8
Knob Creek 8
Jameson 7
Gentlemen Jack 8

GIN & SUCH

Beefeater 7
Tanqueray 8
Hendricks 8
Bombay Sapphire 8
Seagrams 7
Gray Whale 7

TEQUILA & SUCH

Patron Silver 7
Casamigo Blanco 7
Don Julio 7
Espolon 7

VODKA & SUCH

Smirnoff 7
Tito 8
Absolut 7
Stoli 7
Skyy 7
New Amsterdam 7
Depp Eddy 7

RUM & SUCH

Bacardi Superior 7
Bacardi Lemon 7
Sailor Jerry 8
Captain Morgan 8



HAPPY HOUR MARTINIS 7

POMEGRANATE MARTINI

Pomegranate vodka, Dekuyper pomegranate, pineapple juice, splash of champagne and lime

APPLE-TINI

McCormick apple, triple sec, Dekuyper apple, sweet and sour

RUBY-TINI

Deep Eddie ruby red, grapefruit, lime and champagne

PEARFECTION

Three olives vodka and pears, Mathilde

POIRE,

fresh lemonade, limes and as splash of champagne

WEDDING CAKE

New Amsterdam vodka, Mathilde Framboise and pine apple juice

ULTIMATE COSMO

New Amsterdam vodka, triple sec, cranberry juice and fresh limes

SUMMERTIME

Pineapple rum, coconut rum, splash of sweet and sour, pineapple juice and coconut flakes

LYCHEE-TINI

New Amsterdam vodka, Soho lychee, lychee puree and lychee juice

LEMON DROP

New Amsterdam vodka, Deep Eddy lemon, fresh squeezed lemon and lemon sugar rim



BLU FIN SPECIALTY MARTINIS 10

CROWN APPLE-TINI

Crown apple, splash of fresh lemonade, cranberry juice and fresh limes

RASPBERRY-TINI

Raspberry vodka, New Amsterdam vodka, sweet and sour, fresh lemonade, fresh raspberry, fresh limes

PINEAPPLE-TINI

Skyy pineapple vodka, New Amsterdam vodka, fresh lemonade, fresh raspberry and fresh limes

CHOC-O-LOT-TINI

Godiva dark, Godiva white, Avion coffee liquor, Baileys, half and half

CRANBERRY JACK

Jack Daniels, Chambord, cranberry juice, sweet and sour splash of lemonade

RASPBERRY LEMON DROP

New Amsterdam vodka, Deep Eddy lemon, Chambord, fresh lemon and lemon sugar rim

PINEAPPLE KIWI-TINI

Skyy pineapple, fresh pineapple, fresh kiwi, splash of sweet and sour, splash of lemonade and limes

STRAWBERRY KIWI-TINI

Skyy strawberry vodka, fresh strawberry, fresh kiwi, splash of sweet and sour, splash of lemonade and fresh limes

CUCUMBER-TINI

Effen cucumber vodka, fresh cucumber, fresh mint, splash of sweet and sour and fresh limes

TEXICAN

Espolon tequila, Contreau, fresh jalapenos, sweet and sour, Grand Marnier floater, limes and salt rim

LEMON LUSH

Skyy blueberry, Deep Eddy lemon, fresh lemonade, fresh squeeze lemon, splash of champagne



SPECIALTY DRINKS 9

TX PEACH SANGRIA

Deep Eddy peach, pineapple rum, pineapple juice, splash of lemonade and hibiscus

SILVER STRAWBERRY

MARGARITA

Espolon Tequila, Skyy strawberry, sweet and sour, lemonade, fresh strawberry and fresh limes

GIMLET

Gray Whale Gin, sweet and sour fresh lemonade and fresh limes

PEACH ON THE BEACH

Deep Eddy peach, pineapple rum, coconut rum, pineapple juice and splash of fresh lemonade

OLD FASHION

Knob-Creek, bitters, raw sugar, cherries, and fresh orange

MOSCOW MULE

Owen's Ginger beer, Tito's Handmade Vodka, splash sweet and sour and fresh limes

BLU FIN SPECIAL FOR 2 14

Gin, rum, amaretto, apricot brandy, grenadine, pineapple juice, cranberry juice and orange juice

BLU FIN MOJITO

Bacardi Limon, blue curacao, X-Rated fusion liquer, sweet and sour, fresh lemonade, fresh mint, and lime

BLU FIN CAPE COD

Tito's Handmade Vodka, Gray Whale Gin, Casamigos Tequila, cranberry juice, and a splash of sweet and sour

BLU LONG ISLAND

Tito's Handmade Vodka, rum, tequila, triple sec, gin, sweet and sour, blue curacao

MAI TAI

Coconut rum, Contreau, fruit juice, Myers rum floaters, fresh orange and cherry

KYOTO LEMONADE

Suntory Toki Japanese Whiskey, Contreau, sweet and sour, splash of fresh lemonade, fresh squeezed lemon

TOKYO TEA

Maker's Mark, Suntory Toki Japanese Whiskey, Espolon Tequila, Contreau, sweet and sour, splash of fresh lemonade, fresh squeezed lemon



BEER

DOMESTIC BEERS 2.50

Miller Lite Bud Light Michelob Ultra

IMPORTED BEERS 3.50

Dos Xx Equis Corona Kirin Light

Lucky Buddha 4.50

IMPORTED BEERS (LARGE.)

SAPPORO PREMIUM 5.95

SAPPORO GOLD 6.95

KIRIN ICHIBAN 5.95



SAKE

HOT SAKE SMALL (4oz.) 4 LARGE (8oz.) 6

GEKKEIKAN BLACK & GOLD (750ml) 32

GEKKEIKAN HAIKU (300ml) 14

SHO CHIKU BAI NIGORI (375ml) 15

SHO CHICKU BAI JUNMAI GINJO (375ml) 15

HANA FUJ APPLE, LYCHEE 8 (GLASS) 29 (750ml)

YUKI PEACH (375ml) 15

TYKU CUCUMBER (375ml) 15

YUKI LYCHEE (375ml) 15

TYKU PREMIUM (375ml) 15



HOUSE WINE: \$5

Pinot Grigio

Chardonnay

Pinot Noir

Cabernet Sauvignon

Segura Viduas Brut Rose - Spain \$8

Mionetto Prosecco - Italy \$8

Mia Dolcea Moscato d'Asti - Italy \$9 / \$30

Oyster Bay Sauvignon Blanc - New Zealand \$8 / \$27

Whitehaven Sauvignon Blanc - New Zealand \$12 / \$39

Ecco Domani Pinot Grigio - Italy \$8 / \$27

Ferrari Carano Chardonnay - California \$10 / \$33

Raeburn Chardonnay - California \$12 / \$39

Fleur de Prairie Rose - France \$10 / \$30

A By Acacia Pinot Noir - California \$9 / \$30

Angel's Ink Pinot Noir - California \$12 / \$39

Ruta 22 Malbec - Argentina \$8 / \$27

J Lohr 'Los Osos' Merlot - California \$10 / \$33

Josh Cellars Cabernet Sauvignon - California \$9 / \$30

Juggernaut 'Hillside' Cabernet Sauvignon - California \$12 / \$39