

Bluefin Chef's Omakase

Chef Abe's Omakase seasonal course menu
Appetizer, Sashimi, Fish, Sushi, Meat, Dessert

Sushi Omakase

appetizer, 14 pieces of sushi and soup

Salad

house salad

mix spring greens, house dressing

kelp salad

wakame, cucumber, sesame ponzu dressing

cucumber salad

cucumber, sesame seeds, rice vinegar dressing

crab and avocado salad

crab, avocado, mix springs, butter ponzu dressing

mixed sashimi salad

mix spring g greens, tuna, salmon, albacore, yellowtail
shrimp, octopus, house dressing

tako salad

octopus sashimi, seaweed, cucumber
sesame seeds, rice vinegar dressing

heirloom tomato and cucumber salad

house homemade dressing

Cold Plates

crispy tuna (4pcs)

crispy rice, tuna, avocado, onion
smelt egg, sweet and spicy sauce

albacore tataki carpaccio

cucumber, roasted onion aioli

bluefin carpaccio

blue fin tuna, olive oil, ponzu, red onion
lemon juice, shiso, tomato, balsamic

white fish carpaccio

olive oil, garlic, ginger, truffle oil

Soup

miso soup

tofu, green onion, seaweed

clam miso soup

little neck clam, white miso

mushroom miso soup

shiitake, enoki, eringe, white miso

crab udon soup

udon noodle
crab claw with mild crab dashi broth

Hot Plates

kuro edamame

black soy bean, sea salt

shishito pepper

bonito flakes, butter ponzu sauce

broiled japanese eggplant

shrimp, white miso, cheese

roast duck breast

duck breast, mashed potato, sansho pepper :

wagyu beef carpaccio

bluefin tacos (2pcs)

tuna, avocado, cilantro, lettuce
wasabi sour cream

salmon ponzu

shiso, myoga, onion, bonito flakes
ponzu sauce, basil oil

yellowtail jalapeno

jalapeno, lemon, yuzu, soy sauce

fresh oysters half shell (1/2 dozen)

seasonal oyster, cocktail sauce, onion ponzu

*not every ingredient is listed.

please let us know of any allergies.

*any substitution will be additional charge

Bluefin Special Rolls**bluefin roll**

crab tempura, asparagus, avocado, rice
wrapped with soy paper
topped with seared albacore & vegetable sauce
scallion, sriracha, ponzu & olive oil drizzle

maine lobster roll

saute' lobster, asparagus, smelt egg
avocado & rice, soy paper & daikon wrapped
lobster bisque

bluefin sashimi roll

tuna, salmon, yellowtail, imitation crab meat
avocado, asparagus are wrapped with soy paper &
daikon, spicy mayo sauce & ponzu

Tempura**snow crab claw tempura**

truffle butter ponzu sauce

calamari tempura

spicy mango sauce

oyster tempura

spicy mushrooms sauce

mix tempura

onions, chive, goma-soy dressing, sesame se

miso cod

saikyo miso marinated cod, ginger, yamamom

grilled salmon

grilled vegetable, teriyaki sauce

chicken teriyaki

jjidori chicken breast, grilled vegetable

wagyu beef toban-yaki

shimeji, shiitake, eringe, onion, yuzu-soy sauce

tuna tuna tuna roll

spicy tuna roll topped with albacore & tuna
spicy ponzu sauce & scallion

king crab roll

saute' king crab, asparagus, cucumber
avocado & rice, soy paper wrapped
special spicy mayo sauce

*more rolls are on sushi menu.

lobster tempura

truffle butter ponzu, red pepper

shrimp tempura

4 pcs jumbo prawns

vegetable tempura

seasonal vegetable

shrimp and vegetable tempura

Entrees

wagyu beef shabu-shabu

nappa cabbage, enoki mushrooms,
daisy leaf, clear noodle, sesame sauce
(not available at sushi bar)

rib eye steak (12oz)

sauteed mushrooms, and seasonal vegetable

chilean sea bass

sauteed mushroom, vegetable, truffle ponzu sauce

Dessert

mango pudding

homemade mango pudding
served with vanilla ice cream

mochi ice cream

assortment of mochi ice cream

green tea creme brulee

served with vanilla ice cream

green tea ice cream

vanilla ice cream

gateau chocolat

flourless chocolate cake
with vanilla ice cream

mango sorbet

souffle cheesecake / ube souffle cheesecake

with ice cream

Menus are subject to change

served raw or undercooked, or contains raw or undercooked ingredients.
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness, especially if you have certain
medical conditions.