Bluefin Chef’s Omakase
Chef Abe’s Omakase course menu
Appetizer, Sashimi, Fish, Tempura, Meat, Sushi, Dessert
150

Sushi Omakase
amuse bouche, 12 piece of sushi and soup
85

Salad

house salad
mix spring greens, house dressing 6

kelp salad
wakame, cucumber, sesame ponzu dressing 6

cucumber salad
cucumber, sesame seeds, rice vinegar dressing 6

king crab and avocado salad
crab, avocado, mix springs, butter ponzu dressing 20

mixed sashimi salad
shrimp, tuna, salmon, albacore, yellowtail
octopus, house dressing 20

tako salad
octopus sashimi, seaweed, cucumber
sesame seeds, rice vinegar dressing 15

heirloom tomato and japanese cucumber salad
house homemade dressing 10

Cold Plates

crispy tuna (4pcs)
crispy rice, tuna, avocado, onion
smelt egg, sweet and spicy sauce 20

albcore tataki carpaccio
cucumber, roasted onion aioli 20

bluefin carpaccio
blue fin tuna, olive oil, ponzu, red onion
lemon juice, shiso, tomato, balsamic 25

white fish carpaccio
olive oil, garlic, ginger, truffle oil 25

Soup

lobster miso soup
sweet pea, turnip, white miso 10

clam miso soup
little neck clam, white miso 10

mushroom miso soup
shiitake, enoki, eringe, white miso 9

dumpling soup
crab & mushroom dumpling,
shiitake mushroom, clear fish broth 9

sashimi soup
white fish, arare, mitsuba, clear fish broth 12

Hot Plates

kuro edamame
black soy bean, sea salt 6

shishito pepper
bonito flakes, butter ponzu sauce 8

broiled japanese eggplant
shrimp, white miso, cheese 17

grilled octopus
slow cooked, balsamic teriyaki sauce 13

wagyu beef carpaccio
onions, chive, goma-soy dressing, sesame seed 25

miso cod
saikyo miso marinated cod, ginger, yamamomo 28

grilled halibut
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  34

Maine lobster roll
saute' lobster, asparagus, smelt egg
avocado & rice, soy paper & daikon wrapped
lobster bisque  36

Bluefin sashimi roll
tuna, salmon, yellowtail, imitation crab meat
avocado, asparagus are wrapped with soy paper &
daikon, spicy mayo sauce & ponzu  30

*more rolls are on sushi menu.

Tempura

Snow crab claw tempura
truffle butter ponzu sauce  18

Calamari tempura
spicy mango sauce  12

Oyster tempura
spicy mushrooms sauce  17

King crab
truffle butter ponzu, green tea salt  40

Lobster tempura
truffle butter ponzu, red pepper  42

Mix tempura
shrimp and vegetable tempura  25

Shrimp tempura
4 pices jumbo prawns  16

Vegetable tempura
seasonal vegetable  12

*not every ingredient is listed.
please let us know of any allergies.
*any substitution will be additional charge
halibut tempura (5pcs)
sea salt, lemon, tempura sauce  18

Entrees
wagyu beef shabu-shabu
nappa cabbage, enoki mushrooms, daisy leaf, ume somen, sesame sauce  58

chirashi sushi
seasoned sushi rice with chef selected sashimi  45

chilean sea bass
sauteed mushroom, vegetable, truffle ponzu sauce  40

rib eye steak (12oz)
sauteed mushrooms, and seasonal vegetables  42

assorted sushi
toro, tuna, salmon, yellowtail, scallop, shrimp, eel
albacore, halibut, with your choice of:
spicy tuna, spicy yellowtail or california roll  40

Dessert
wasabi panna cotta
milky flan with a hint of fresh wasabi served with green tea cream  10

mango pudding
homemade mango pudding served with vanilla ice cream  10

green tea creme brulee
served with vanilla ice cream 10

gateau chocolat
flourless chocolate cake with vanilla ice cream  10

mochi ice cream
assortment of mochi ice cream  8

green tea ice cream  5

vanilla ice cream  5

mango sorbet  5

gateau chocolat
flourless chocolate cake with vanilla ice cream 10

yuzu cheesecake
with ice cream 10

**20% gratuity will be added to party of 6 or more.

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.

yuzu cheesecake
with ice cream 10
<table>
<thead>
<tr>
<th><strong>SUSHI BAR SPECIALS</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Salmon Ponzu - shiho, myoga, ponzu, onion, basil oil, bonito flakes</td>
<td>20</td>
</tr>
<tr>
<td>Yellowtail Jalapeno - jalapeno, lemon, yuzu, soy sauce</td>
<td>20</td>
</tr>
<tr>
<td>Albacore Tatak - cucumber, veggie aioli, ponzu, basil oil</td>
<td>20</td>
</tr>
<tr>
<td>White Fish Carpaccio - garlic, ginger, truffles</td>
<td>25</td>
</tr>
<tr>
<td>Bluefin Carpaccio - olive oil, balsamic, lemon, shiso, onion, tomato</td>
<td>25</td>
</tr>
<tr>
<td>Assorted Sashimi - tuna, yellowtail, salmon</td>
<td>25</td>
</tr>
<tr>
<td>Crispy Tuna - crispy sushi rice, tuna, sweet &amp; spicy sauce</td>
<td>30</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>BLUEFIN SPECIALTY ROLLS</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Bluefin Roll</td>
<td>34</td>
</tr>
<tr>
<td>crab tempura, albacore, avocado, asparagus, veggie aioli, onion, soy paper, sriracha</td>
<td></td>
</tr>
<tr>
<td>Maine Lobster Roll</td>
<td>36</td>
</tr>
<tr>
<td>lobster, asparagus, avocado, cucumber, masago, soy paper, daikon wrap</td>
<td></td>
</tr>
<tr>
<td>Tuna Tuna Tuna Roll</td>
<td>30</td>
</tr>
<tr>
<td>spicy tuna, tuna, albacore, sriracha, scallion, ponzu</td>
<td></td>
</tr>
<tr>
<td>Sashimi Roll (no rice)</td>
<td>32</td>
</tr>
<tr>
<td>tuna, salmon, yellowtail, kanikama, avocado, asparagus, spicy mayo, ponzu, daikon wrap</td>
<td></td>
</tr>
<tr>
<td>King Crab Roll</td>
<td>32</td>
</tr>
<tr>
<td>king crab, asparagus, cucumber, avocado, soy paper</td>
<td></td>
</tr>
<tr>
<td>Ballerina Roll</td>
<td>30</td>
</tr>
<tr>
<td>shrimp tempura, kanikama, avocado, asparagus, soy paper, spicy tuna, crunchy flakes</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>ROLLS</strong></th>
<th><strong>CUT ROLL</strong></th>
<th><strong>HANDROLL</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Albacore Dynamite Roll</td>
<td>14</td>
<td>8</td>
</tr>
<tr>
<td>avocado, kawaire, gobo, scallion, veggie sauce, sesame, sriracha</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Blue Crab Roll</td>
<td>15</td>
<td>8</td>
</tr>
<tr>
<td>avocado, cucumber, masago, spicy mayo</td>
<td></td>
<td></td>
</tr>
<tr>
<td>California Roll</td>
<td>10</td>
<td>7</td>
</tr>
<tr>
<td>kani kama, avocado, cucumber, mayo</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rainbow Roll</td>
<td>25</td>
<td>n/a</td>
</tr>
<tr>
<td>tuna, salmon, yellowtail, whitefish, shrimp, kanikama, avocado, cucumber</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Crunchy Roll</td>
<td>15</td>
<td>10</td>
</tr>
<tr>
<td>shrimp tempura, asparagus, cucumber, spicy mayo, masago</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eel Roll</td>
<td>20</td>
<td>10</td>
</tr>
<tr>
<td>eel, cucumber, egg, avocado, masago</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Salmon Skin Roll</td>
<td>10</td>
<td>7</td>
</tr>
<tr>
<td>broiled salmon skin, gobo, kawaire, bonito flakes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soft Shell Crab Roll</td>
<td>15</td>
<td>8</td>
</tr>
<tr>
<td>fried softshellcrab, masago, avocado, cucumber, kawaire, gobo, spicy mayo</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Salmon Avocado Roll</td>
<td>14</td>
<td>8</td>
</tr>
<tr>
<td>salmon, avocado, cucumber</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spicy Scallop Roll</td>
<td>14</td>
<td>8</td>
</tr>
<tr>
<td>scallop, mayo, sriracha, masago, cucumber, avocado, sesame</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spicy Tuna Roll</td>
<td>14</td>
<td>8</td>
</tr>
<tr>
<td>tuna, cucumber, kawaire, gobo, sesame, sriracha</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spicy Yellowtail Roll</td>
<td>14</td>
<td>8</td>
</tr>
<tr>
<td>yellowtail, cucumber kawaire, gobo, sesame, sriracha</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetable Roll</td>
<td>8</td>
<td>5</td>
</tr>
<tr>
<td>cucumber, kawaire, gobo, asparagus, avocado, daikon wrap</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tekka Maki (Tuna Roll)</td>
<td>10</td>
<td>10</td>
</tr>
<tr>
<td>Tuna, Rice, seaweed on outside</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*FRESH WASABI, SOY PAPER, QUAIL EGG, MASAGO, AVOCADO

KANIKAMA, ANY MODIFICATION WILL BE AN ADDITIONAL CHARGE

<table>
<thead>
<tr>
<th><strong>KELP SALAD</strong></th>
<th>6</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CUCUMBER SALAD</strong></td>
<td>6</td>
</tr>
<tr>
<td><strong>TAKO SALAD</strong></td>
<td>15</td>
</tr>
</tbody>
</table>