

HOUSE ROLLS (8) PIECES

_____	Tekka - Tuna	\$6.00
_____	Spicy Tekka - Spicy Tuna	\$6.00
_____	Sake - Salmon	\$5.00
_____	Spicy Sake - Spicy Salmon	\$5.00
_____	Negi Hamachi - Yellowtail, Scallions, Spicy Sauce	\$5.50
_____	Cali Roll - Crab, Avocado, Cucumber (8)*	\$6.00

VEGETARIAN ROLLS

_____	Veggie - Red Bell Pepper, Cream Cheese, Avocado, Cucumber (8)	\$5.00
_____	Garden Roll - Seasonally Available Mix (8)	\$5.50
_____	Kappa - Cucumber (8)	\$4.00
_____	Avocado (8)	\$4.50

SPECIALTY ROLLS

_____	Crunchy Blue - Crab, Cilantro (8)*	\$7.00
_____	Hawaiian Roll - Salmon, Spicy Crab, Fresh Mango (6)*	\$11.50
_____	Fiesta Roll - Spicy Grilled Shrimp, Avocado, Cilantro, Cucumber, Soy Paper (5)*	\$9.00
_____	Super Asparagus - Fried Salmon, Cream Cheese, Asparagus (8)*	\$8.00
_____	Buddha Roll - Shrimp Tempura, Eel, Cilantro, Mango Sauce, Fresh Mango (8)*	\$8.50
_____	Spider Maki - Softshell Crab, Masago, Avocado, Cucumber (10)*	\$12.00
_____	Philadelphia Roll - Smoked Salmon, Cream Cheese, Cucumber, Scallions (8)*	\$8.00
_____	Shrimp Boat - Tempura Shrimp, Spicy Tuna, Avocado, Smelt Roe (5)	\$8.50
_____	Unagi Maki - Eel, Cream Cheese, Avocado (5)*	\$6.50
_____	Killer Bee - Spicy Tuna, Spicy Salmon, Cucumber, Red Pepper, Soy Paper (10)	\$11.50
_____	Spicy Popeye - Spicy Tuna, Spinach, Avocado (5)	\$7.00
_____	Hot Popper - Tempura Jalapeno, Smoked Salmon, Cream Cheese (5)	\$7.50
_____	Cabo Roll - Spicy Tuna, Crab, Cucumber (8)	\$7.50
_____	Thai Lai - Cooked Halibut, Crab, Peanut Sauce, Cucumber, Red Pepper (8)*	\$8.50
_____	Cherry Bomb - Tuna, Tempura Rice, Jalapeno (2)	\$7.00
_____	Caterpillar Roll - Unagi, Avocado, Cucumber (8)*	\$11.50
_____	Rainbow Roll - Tuna, Salmon, Shrimp, White Fish (8)	\$10.00
_____	TNT Roll - Tempura Asparagus, Mushrooms, Scallops, Avocado (8)*	\$8.50
_____	Sake Maki - Salmon, Cucumber, Avocado, Cream Cheese (8)	\$7.00
_____	Tan Roll - Cooked Salmon, Spicy Sauce, Breadcrumbs (8)*	\$6.50
_____	Black Dragon - Tempura Shrimp, Cream Cheese, Eel, Black Caviar (8)*	\$16.00
_____	Lobster Roll - Australian Lobster Tail, Cucumber, Avocado, Chili Sauce (10)	\$15.00
_____	Hot Night - Tempura Shrimp, Spicy Tuna (8)	\$12.00
_____	Itchy Salmon - Baked Salmon, Spicy Crab, Jalapeno, Cilantro (2)	46.00
_____	Miso & Mirin Broiled Black Cod - Sticky Rice Cake	\$12.00
_____	Itchy Seabass - Baked Seabass, Spicy Crab, Jalapeno, Cilantro (2)	\$8.00
_____	Typhoon - Spicy Salmon, Asparagus, Pan Fried Noodle, Sweet Chili (8)	\$9.00
_____	Roja - Tuna, Hamachi, Avocado, Cucumber, Cilantro (5)	\$9.00
_____	Crunchy L.A. - Crab, Avocado, Cucumber, Sweet Chili (8)	\$7.00
_____	Cloud Nine - Salmon, Avocado, Eel Sauce, Cream Cheese (8)	\$8.50
_____	Blue Balls - Tempura Inari, Spicy Crab (4)*	\$8.50
_____	Vegas Roll - Salmon, Crab, Cream Cheese, Carrots, Plum Hoisin BBQ (6)	\$10.50
_____	Avo Night - Hamachi, Avocado, Cucumber, Cilantro, Spicy Sauce (8)	\$10.00
_____	Firecracker Roll - Potato Encrusted Spicy Salmon, Sweet Chili Sauce (8)*	\$8.00
_____	Yellow Submarine - Salmon, Mango, Cream Cheese, Cashews, Mango Sauce (8)	\$8.00
_____	Maui Roll - Tempura Shrimp, Coconut Pineapple Sauce (8)*	\$8.50
_____	Hotel Cali - Crab, Cream Cheese, Jalapeno, Avocado, Tempura, Sweet Chili (8)*	\$9.50
_____	Martini Roll - Salmon, Tuna, Avocado, Asparagus, Tempura (8)*	\$10.00
_____	California King - Snow Crab Leg, Avocado, Cucumber (8)*	\$9.50

/ *INDICATES COOKED ITEMS & NO SUBSTITUTIONS PLEASE /

JOIN US FOR HAPPY HOUR*

MONDAY - SATURDAY FROM 4-6:30PM

Also Available Late Night Friday & Saturday 10:00 to Midnight

Selected Sushi Rolls \$4 / Half Priced Appetizers

\$5 House Martinis / Half Priced Beers / Sake Bombers \$2.50

* Available In The Lounge & Patio Only

* Not Available To Go

1.402.547.5959

www.bluesushisakegrill.com

16939 Wright Plaza, Suite 103

Omaha, Nebraska 68130

1.402.547.5959

grill menu

STARTERS

Traditional Miso Soup	\$4.00
Dinner Salad	\$3.00
Seaweed Salad	\$4.00
Squid Salad	\$4.00
Edamame	\$4.00
Horin Sake - Uni Sashimi, Yuzu Ponzu, Quail Egg	\$8.00
Oysters on the Halfshell	Market \$

TEMPURA MENU

Shrimp (2)	\$4.00
Unagi (2)	\$5.00
Soft Shell Crab (1)	\$8.00
Coconut Chicken Strips (2)	\$4.00
Avocado (2)	\$3.00
Sweet Potato (2)	\$2.00
Asparagus (2)	\$2.00
Blue Shrooms (2)	\$3.00
Uni, Shiso (2)	\$6.00

NEW WORLD SASHIMI (4) PIECES

Salmon, Lemongrass Oil, Soy Sauce, Grilled Asparagus Tips	\$9.50
Ahi Tuna, Chill Oil, Soy Sauce, Scallions, Cilantro	\$9.50
Halibut, Walnut Oil, Soy Sauce, Jalapeno	\$9.50
Hamachi, Ponzu, Jalapeno, Cilantro, Lime Juice	\$9.50
Diver Scallop Carpaccio - Yuzu Ponzu, Black Tobiko (9)	\$13.00
Hamachi - Ginger Ice, Jalapeno Salsa	\$9.50

PLATTERS

Small Sushi - Cali Roll, Spicy Tuna Roll, (1) Tuna, Salmon, Shrimp	\$16.00
Medium Sushi - Cali Roll, Spicy Salmon Roll, Crunchy Blue Roll, (1) Tuna, Salmon, Shrimp, Whitefish	\$24.00
Large Sushi - Cali Roll, Spicy Salmon Roll, Cabo Roll, Super Asparagus Roll, (1) Tuna, Salmon, Shrimp, Yellowtail, Whitefish	\$37.00
Small Sashimi - (4) Tuna, Salmon, Whitefish	\$25.00
Large Sashimi - (4) Tuna, Salmon, Hamachi, Octopus, Whitefish	\$44.00
Tuna Sashimi - (5) Tuna	\$15.00
Salmon Sashimi - (5) Salmon	\$12.00
Chirashi Sushi - (3) Tuna, (2) Whitefish, Salmon, Shrimp & Tamago over a Bed of Sushi Rice	\$24.00

/ NO SUBSTITUTIONS PLEASE /

COLD / SMALL PLATES

Diver Scallop Carpaccio - Yuzu Ponzu, Black Tobiko	\$13.00
Oysters on the Half Shell - Wasabi Cocktail, Black Tobiko	Market \$
Beef Tenderloin Tataki - Jalapeno Salsa, Ponzu	\$14.00
Shrimp & Tai Snapper Ceviche - Japanese Cucumber, Wonton Crisp	\$11.00
Sesame Seared Ahi Tuna Summer Rolls - Spicy Peanut Sauce	\$10.00
Hamachi - Ginger Ice, Jalapeno Salsa	\$11.00
Lettuce Wraps - Grilled Chicken or Tofu, Spicy Peanut Sauce, Romaine Lettuce, Pickled Carrots, Sprouts, Cilantro, Puffed Glass Noodle, Scallions	\$9.00
Ahi Tuna Poke - Shallots, Garlic, White Rice	\$15.00

HOT / SMALL PLATES

Crispy Duck Confit Wontons - Tatsoi, Sake Plum Drizzle	\$14.00
Green Lip Mussels - Chili Aioli, Lemon, Soy	\$8.00
Pan-Fried Garlic, Ginger & Chicken Dumplings, Honey Soy Dipping Sauce	\$8.00
White Sesame Crusted Calamari, Vegetable Sticks, Miso Aioli	\$9.00
Miso & Mirin Broiled Black Cod - Sticky Rice Cake	\$12.00
Sliced Beef Tenderloin - Thai Chili Ponzu, Hot Japanese River Rock	\$14.00
Teriyaki Chicken Lemon Grass Satay - Spicy Peanut Sauce	\$8.00
Firecracker Shrimp - Glass Noodles, Sweet Chili Sauce	\$9.00
Broiled Diver Scallops - Chili Aioli, Lemon, Soy Sauce	\$13.00
PEI Mussels - Lemon, Leeks, Tat Soi	\$10.00
Japanese Lump Crab Cakes - Hot Mustard Glaze	\$8.00
Shanghai Crab Spring Roll - Iceberg lettuce, House Sweet & Sour	\$9.00

HOT / SOUPS

Japanese Miso Soup - Sliced Mushrooms, Tofu, Scallions	\$4.00
Spicy Coconut Curry - Sliced Mushrooms, Scallion, Cilantro, Tofu, Thai Basil	\$5.00
Agadashi - Tempura Seasonal Vegetables, Aged Tofu, Bonito, Soy, Sake Broth	\$6.00

FRESH / SALADS

**DRESSINGS: wasabi soy vinaigrette - carrot ginger vinaigrette
creamy miso vinaigrette - spicy peanut vinaigrette**

Mixed Greens - Pickled Carrots, Japanese Cucumbers, Choice of Dressing	\$4.00
Szechwan Caesar - Sesame Crusted Croutons, Sliced Avocado	\$8.00
Baby Spinach - Toasted Walnuts, Purple Onion, Mandarin Oranges, Creamy Miso Dressing, Soba Noodles	\$8.00
Mixed Greens - Glass Noodles, Sprouts, Thai Basil, Cilantro, Scallion, Toasted Cashews, Spicy Peanut Vinaigrette	\$8.00
Sesame Ahi Salad - Baby Greens, Sliced Japanese Cucumber, Pickled Carrots, Cilantro, Scallions, Grilled Asparagus, Choice of Dressing	\$16.00

**ADD: teriyaki chicken \$5 grilled salmon \$6 sesame ahi tuna \$8
plum hoisin shrimp \$8 miso broiled black cod \$10 sweet chili glazed tofu \$5**

BLUE / LARGE PLATES

Miso Broiled Black Cod - Baby Bok Choy, Lotus Root Sauté	\$25.00
Sesame Stir-Fried Salmon - Seasonal Vegetables, Short Grain Rice	\$19.00
Five Spice Seared Diver Scallops - Black Bean Sauce, Ginger Glazed Broccoli	\$22.00
Wasabi Seared Ahi Tuna - Honey & Garlic Seared Bok Choy, Togarashi Yam Chips, Citrus Soy	\$21.00
Panko Chili & Lime Crusted Chilean Sea Bass - Baby Bok Choy, Lotus Root Sauté, Coconut Curry Broth	\$25.00
Sweet & Sour Glazed Salmon - Leeks, Mushrooms, Soba Noodles, Dashi	\$18.00
Ginger Glaze Center Cut Pork Chop - Coconut Jasmine Rice, Mandarin Salsa	\$18.00
Spicy Mustard Glazed Beef Tenderloin - Grilled Asparagus, Caramelized Leek Potatoes	\$28.00
Teriyaki Chicken Breast - Coconut Jasmine Rice, Lychee Mandarin Salsa	\$16.00
Coconut Tempura Chicken - Caramelized Leek Potatoes, Sesame Honey Mustard	\$15.00

SASHIMI

traditional

NIGIRI

over rice

(2) PIECES PER ORDER

	Ama Ebi - Sweet Shrimp	\$5.00
	Ebi - Cooked Shrimp*	\$4.50
	Albacore - Seared White Tuna	\$4.50
	Hamachi - Yellowtail	\$6.00
	Hirame - Halibut	\$5.50
	Hokkigai - Surf Clam	\$4.50
	Hotate - Spicy Scallop	\$5.00
	House Cured Salmon	\$5.50
	Inari - Sweet Tofu*	\$3.00
	Ika - Squid	\$4.50
	Ikura - Salmon Roe	\$5.00
	Kani - Crab*	\$3.50
	Oshi-Sake - Smoked Salmon	\$5.50
	Maguro - Tuna	\$6.00
	Masago - Smelt Roe	\$4.50
	Sake - Salmon	\$5.50
	Snow Crab Leg	\$5.00
	Tako - Octopus*	\$4.50
	Tamago - Egg Custard*	\$3.50
	Tobiko - Flying Fish Roe	\$6.00
	Unagi - Fresh Water Eel*	\$5.50
	Uni - Sea Urchin	\$7.00
	Toro - Fatty Tuna	Market \$

SIDES & EXTRAS

Extra Wasabi	50¢
Pickled Ginger	50¢
Cream Cheese	50¢
Avocado	\$1.50
Sticky Rice	\$1.50
Extra Sauce	50¢

DESSEERT ROLLS & OTHER SWEETS

Banana Maki with Cashew & Honey	\$5.50
Strawberry Maki with Chocolate Sauce	\$5.50
Green Tea Ice Cream	\$4.00
Coconut Crème Brule	\$5.00
Double Chocolate Chip Spring Roll with Vanilla Ice Cream	\$6.00
Tempura Fried Ice Cream - Strawberries, Powdered Sugar, Raspberry & Chocolate	\$8.00

* SORRY NO SEPERATE CHECKS *

/ 18% GRATUITY ADDED TO PARTIES OF 5 OR MORE /

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS.

INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.