BLUE OCEAN HARUMAMA

LA JOLLA COVE, CALIFORNIA

BITES

WE DO NOT SERVE APPETIZERS IN THE TRADITIONAL SENSE (BITES ARE SERVED WHEN READY).

JAPANESE OYSTERS
seasonal oysters, ponzu, green onion, masago || *4PC*

GRILLED HAMACHI KAMA
side of house salad with vinaigrette lemon dressing and yuzu ponzu sauce

GRILLED SALMON KAMA
side of house salad with vinaigrette lemon dressing and yuzu ponzu sauce

CALAMARI
side yuzu aioli

CRISPY CRAB WONTONS
crab + cream cheese filling, side sweet chili sauce

FRIED RICE
jasmine rice, egg, butter, green onion, sesame seeds
ADD CHICKEN, GROUND PORK +$

FRIED PORK POTSTICKERS
pork + vegetable filling, topped with sesame seeds, side dipping sauce || *6PC*

VEGGIE EGG ROLLS
carrot, chestnut, bean sprouts, vermicelli, sweet chili sauce || *3PC*

STEAMED VEGGIE POTSTICKERS
tofu + vegetable filling, set in chili-garlic stock sauce, topped with sesame seeds, taro chips, chef blend || *5PC*

TAKOYAKI
octopus topped with sesame seeds, takoyaki sauce, *yuzu aioli, and katsuobushi* || *5PC*

KARAAGE CHICKEN
side yuzu aioli

CORN CHEESE
roasted sweet corn, mozzarella, green onion, mayo, fried garlic

CRUNCHY FILO DOUGH SHRIMP
side sweet chili sauce

CONTEMPORARY SUSHI

BLUEFIN CARPACCIO
bluefin sashimi, ponzu, black truffle oil, jalapeño, black salt, yuzu

SCREAMING YELLOWTAIL
yellowtail sashimi, ponzu, olive oil, crispy garlic, cherry tomato, sweet onion

RICE CRUNCH ALBACORE
rice crunch, albacore, julienne onion, avocado, soy mustard, chili oil || *3PC*

RICE CRUNCH SPICY TUNA
rice crunch, spicy tuna, mango marsarpone puree, spicy mayo || *3PC*

EXTRAS

ELEVATE YOUR ROLL

SUBSTITUTE BLUE CRAB

FRESH CHOPPED WASABI

EXTRA SAUCES

ADD EXTRA SAUCE

SUSHI

NIGIRI + SASHIMI

ALBACORE *"tombo"*
2PC NIGIRI
5PC SASHIMI

BLUEFIN TUNA *"hon maguro"*
2PC NIGIRI
5PC SASHIMI

FATTY TUNA *"toro"*
2PC NIGIRI
5PC SASHIMI

FRESH WATER EEL *"unagi"*
2PC NIGIRI
5PC SASHIMI

KING SALMON *"masunosuke"*
2PC NIGIRI
5PC SASHIMI

SALMON *"sake"*
2PC NIGIRI
5PC SASHIMI

SMELT EGG *"masago"*
2PC NIGIRI

SEA URCHIN *"uni"*
2PC NIGIRI
4PC SASHIMI

YELLOWTAIL *"hamachi"*
2PC NIGIRI
5PC SASHIMI

HOKKAIDO SCALLOP *"hotate"*
2PC NIGIRI
5PC SASHIMI

SHRIMP *"ebi"*
2PC NIGIRI
5PC SASHIMI

CHEF'S CHOICE

SUSHI SPECIALS

BLUE OCEAN / HARUMAMA OMAKASE BOX
chef's tasting of assorted sashimi + salads

SPECIALTY ROLLS

SUBSTITUTIONS AVAILABLE AT EXTRA COST

ALBACORE DELIGHT
IN: albacore + krab + miso mix, cucumber, tempura crunch
TOP: albacore, avocado, green onion, chili oil, ponzu

DRAGON
IN: krab, avocado, cucumber
TOP: eel, eel sauce, bonito

HAWAIIAN
IN: blue crab
TOP: bluefin tuna, garlic mustard dressing

MARINE BOY
IN: spicy tuna, cucumber
TOP: salmon, avocado, spicy mayo

RAINBOW SPIDER
IN: soft shell crab, krab, avocado, cucumber
TOP: bluefin tuna, salmon, albacore, yellowtail, shrimp, wasabi drop, tobiko trio

SUMMER ROLL *no rice*
IN: bluefin tuna, salmon, albacore, krab, avocado, masago
OUT: wrapped in cucumber, ponzu, spicy mayo

YELLOWTAIL JALAPEÑO
IN: yellowtail, cucumber, green onion
TOP: jalapeño, avocado, garlic mustard dressing

CHEF SPECIALTY
IN: tempura shrimp, krab, avocado, cucumber
TOP: spicy tuna, spicy mayo, eel sauce

CRUNCH SALMON
IN: tempura salmon, krab, avocado, cream cheese, cucumber, gobo root
TOP: tempura crunch, eel sauce

CRUNCH SHRIMP
IN: tempura shrimp, krab, avocado, cucumber
TOP: tempura crunch, eel sauce

DYNAMITE *deep-fried*
IN: deep-fried california roll
TOP: baked langoustine, spicy mayo, eel sauce, masago, chef blend

PADRES
IN: tempura shrimp, krab, cucumber
TOP: chopped soft shell crab, avocado, spicy mayo, eel sauce, chef blend

SURF-TURF
IN: tempura shrimp, krab, avocado, cucumber
OUT: filet mignon, spicy seafood dressing, masago, chef blend

SUNSHINE
in: krab, avocado, cucumber
out: assorted fish, green onion, spicy seafood salad dressing

CATERPILLAR
in: eel, krab, avocado, cucumber
out: avocado, masago, eel sauce, bonito

CLASSIC ROLLS

SUBSTITUTIONS AVAILABLE AT EXTRA COST

CALIFORNIA
IN: krab, avocado, cucumber

SPICY TUNA
IN: spicy tuna, cucumber

VEGETABLE
IN: lettuce, avocado, watermelon radish, cucumber, seaweed salad

PHILLY
IN: salmon, avocado, cream cheese

BLUE CRAB
IN: blue crab
OUT: soy paper

20% gratuity will automatically be applied to parties of 6 or more.

LA JOLLA COVE, CALIFORNIA

MAINS

SUBSTITUTIONS AVAILABLE AT EXTRA COST

SKILLETS

CRISPY CHICKEN KATSU
panko breaded chicken cutlet, furikake, white rice, wok-tossed veggies / side katsu sauce

CHICKEN TERIYAKI
grilled boneless chicken breast, furikake, white rice, wok-tossed veggies / topped with teriyaki sauce

SALMON TERIYAKI
grilled salmon, furikake, white rice, wok-tossed veggies / topped with teriyaki sauce

RIBEYE TERIYAKI
grilled ribeye steak, furikake, white rice, wok-tossed veggies / side teriyaki sauce

BULGOGI FRIES
bulgogi beef, french fries, glass noodles, teriyaki sauce, wok-tossed veggies, shiitake mushroom / topped with green onion, mozzarella cheese, white sesame seeds

MAMA'S NOODLES

****UPGRADE YOUR RAMEN or NOODLES WITH RIBEYE STEAK FOR ONLY $7!****

DRUNKEN NOODLE
***contains peanuts* // pan fried rice noodle, wok tossed veggies, peanuts, chicken bulgogi / drizzled with gochujang sauce

BULGOGI BEEF UDON
beef broth, bulgogi beef, caramelized onion, green onion, sesame seeds

VEGETABLE PAN-FRIED NOODLES
***contains peanuts* // broccoli, carrots, fried-garlic, pickled cucumbers, scallions, zucchini, black sesame seeds, scallions

YAKISOBA
yakisoba noodles, vegetable mix, broccoli, tomatoes, / topped with scallions, sesame seeds
ADD CHICKEN +$

RAMEN & BUNS

ALL BOWLS ARE SPECIALLY DESIGNED BY OUR EXECUTIVE CHEF, JAMES PYO.
SUBSTITUTIONS ARE NOT RECOMMENDED BUT ARE AVAILABLE AT EXTRA COST.

RAMEN BOWLS

****UPGRADE YOUR RAMEN or NOODLES WITH RIBEYE STEAK FOR ONLY $7!****

GARDEN PARTY *vegan*
vegan creamy coconut veggie broth / spinach noodles / topped with steamed tofu, black garlic oil, broccoli, corn, sesame seeds, scallions

CRISPY CHICKIE
classic tonkotsu broth / topped with classic tonkotsu broth / topped with panko breaded chicken cutlet, brussels sprouts, bamboo shoots, 1/2 ramen egg, black garlic oil, sesame seeds, scallions

HARU
classic tonkotsu broth / topped with chicken chashu, steamed tofu, bamboo shoots, kale, sesame seeds, scallions, truffle oil

FLYING PIG
shoyu sesame tonkotsu broth / topped with pork chashu, brussels sprouts, fried garlic, sesame seeds, scallions

ME SO HOT!
spicy peanut tonkotsu broth / topped with spicy ground pork, brussels sprouts, bean sprouts, 1/2 ramen egg, peanuts, sesame seeds, scallions

HIGH NOON
spicy chicken broth / topped with chicken chashu, shiitake mushroom, bamboo shoots, 1/2 ramen egg, sesame seeds, scallions

RAMEN TOPPINGS

ADD ADDITIONAL TOPPINGS TO YOUR BOWL OR SUBSTITUTE ITEMS AT EXTRA COST.

TOPPINGS

bamboo shoots	+$
bean sprouts	+$
black garlic oil	+$
broccoli	+$
brussels sprouts	+$
corn	+$
fried garlic	+$
kale	+$
sauteed kimchi w/ butter	+$
peanuts	+$
shiitake	+$

EXTRAS & SIDES

extra broth	+$
extra noodles	+$
in-house sauce	+$

PROTEIN

chicken chashu	+$
pork chashu	+$
ground pork	+$
bulgogi beef	+$
panko chicken cutlet	+$
tofu	+$
ramen egg	+$

NOODLE SUBS

ramen noodles	+$
spinach noodles *vegan*	+$
thick rice noodles	+$
udon noodles	+$

Consuming raw or undercooked meat, fish, shellfish, poultry or eggs may increase your risk of food borne illness. Please alert your server if you have any food allergies.

POKE BOWLS

SUBSTITUTIONS AVAILABLE AT EXTRA COST

POWER PROTEIN POKE
tuna + rice / edamame, avocado, krab, corn, cucumber, jalapeño, sweet onion, scallions, furikake, chef blend, masago, crispy garlic, tempura crunch, garlic mustard sauce

SUPERHERO POKE
salmon + rice / topped with avocado, corn, krab, watermelon radish, sweet onion, scallion, furikake, crispy garlic, masago, tempura crunch, hot poke sauce

SALADS

SPICY SASHIMI SALAD
organic greens, assorted sashimi, massago / spicy seafood salad dressing

SEAWEED SALAD
wakame seaweed, ponzu, sesame seeds, chef blend

CUCUMBER NOODLE SALAD
cucumber noodles, edamame, tomato, watermelon radish, cucumber vinegar, dijon honey mustard dressing, black sesame seeds, micro chef blend

MAMA'S FAMOUS BUNS

CHARACTER BUNS

NO MIX AND MATCH || 2PC - $

savory —— *sweet*

CHICKEN
chicken, onion, mozzarella cheese

COW
ground BBQ beef, carrot, shiitake

PIG
pulled pork, caramelized onion

BUNNY
nutella

WILLIE MOUSE
cookies n' cream

UNICORN
ube

spicy

$$
HANGRY CHICKIE
crunchy, pan-fried spicy chicken, mozzarella cheese

**served on cast iron skillet*

BAO BAO BUNS

NO MIX AND MATCH

PORK
pork chashu, hoisin BBQ sauce, cabbage slaw with yuzu aioli, pickled cucumbers, cilantro, fried-garlic
|| *2PC*

CRUNCHY SHRIMP
tempura shrimp, sweet & spicy unagi sauce, cabbage slaw with yuzu aioli, pickled cucumber, onion chip
|| *2PC*

SPAM
grilled spam, cabbage slaw with yuzu aioli, pickled cucumbers, tempura crunch
|| *2PC*

KARAAGE CHICKEN
japanese fried chicken, spicy mayo, cabbage slaw with yuzu aioli, pickled cucumbers, onion chip || *2PC*

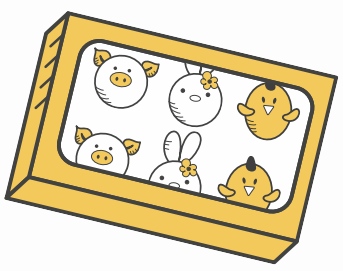
TO-GO BUN BOXES

TAKE-OUT & STEAM AT HOME ONLY || NO MIX AND MATCH

SAVORY CHARACTER BUN PARTY BOX
pig, chicken, cow || *2PC EACH*

SWEET CHARACTER BUN PARTY BOX
bunny, willie mouse, unicorn || *2PC EACH*

MIX CHARACTER BUN PARTY BOX
pig, bunny, chicken || *2PC EACH*



SIDES

MISO SOUP
WHITE RICE
STEAMED EDAMAME
SPICY GARLIC EDAMAME