



BLUE

sushi sake grill

SOUPS & SALADS

MISO SOUP	5.5
classic japanese broth style soup with shiitake mushroom, tofu, wakame and scallion	
COCONUT CRAB SOUP	8.5
roasted corn, sweet potatoes, yellow curry, coconut milk, cilantro, chili oil	
CUCUMBER SUNOMONO VB	5
marinated and seasoned cucumber with sesame seeds <i>add grilled tako +4</i>	
HOUSE SALAD VB	5.5 / 9.5
mixed greens, cucumber, cherry tomato and crispy wonton strips with choice of dressing <i>add grilled all-natural chicken +6 or seared salmon +8 dressings: wasabi soy, sesame honey, carrot ginger</i>	
SEAWEED SALAD VB	10
mix of seaweed, cucumber sunomono, scallion, tossed in sesame dressing <i>add grilled tako +4</i>	
CHICKEN CRUNCH SALAD	17
napa cabbage, romaine lettuce, radicchio, scallion, crispy wonton strips, shredded all-natural chicken breast and sesame seeds, tossed in sesame honey dressing	

SHARE PLATES

EDAMAME VB	6.5
classic with maldon sea salt or spicy with garlic, tamari and togarashi	
CHARRED EDAMAME VB	7.5
classic with maldon sea salt or spicy with garlic, tamari and togarashi	
MANGO CRAB RANGOON VB	9.5
crispy wonton wrappers stuffed with crab mix, mango, cream cheese and scallion, served with mango and fresno pepper sauces	
SHISHITO PEPPERS	9.5
sautéed japanese peppers with citrus, tamari and togarashi	
CRISPY BRUSSELS SPROUTS VB	10
tossed in creamy lemon miso sauce and toasted cashews	
CALAMARI VB	16
sesame crusted squid, tempura vegetable, miso aioli	
BEEF HOT ROCK R	18.5
all-natural beef tenderloin, jalapeño ponzu and yuzu kosho	
CEVICHE R VB	15
tilapia, white shrimp, lime juice, cucumber, cherry tomato, avocado, cilantro, sweet onion, jalapeño salsa, wonton crisps, togarashi and chili oil	
CRISPY RICE CAKE R	13.5
topped with spicy bigeye tuna, scallion and tataki sauce (4 PCS)	
DIPPING CRAB	12.5
crispy soft shell crab, cucumber sunomono, tempura sauce	
LETTUCE WRAPS	17.5
sautéed all-natural chicken breast with garlic, ginger, cashews and peanut sauce, served with butter lettuce cups, cucumber sunomono, sesame noodles, carrots, crispy rice noodles and sweet chili sauce	
TUNA TOWER R	19
sesame and ponzu-marinated bigeye tuna, spicy crab mix, avocado and sushi rice, topped with black tobiko and wasabi sprouts, served with honey wasabi, mango and eel sauces	

SPECIALTY NIGIRI

BLUE KANI VB	9
tempura fried tofu pockets stuffed with spicy crab mix, served with eel sauce (4 PCS)	
CHERRY BOMB R	10
bigeye tuna on top of rice tempura, topped with serrano, sriracha, togarashi and ponzu sauce (2 PCS)	
ITCHY SALMON VB	9.5
baked atlantic salmon on top of spicy crab mix, topped with serrano, cilantro and ponzu sauce (2 PCS)	
ITCHY SEABASS VB	10
baked seabass on top of spicy crab mix, topped with serrano, cilantro and ponzu sauce (2 PCS)	
“EVERYTHING” SMOKED SALMON R	9.5
smoked salmon on top of cream cheese stuffed rice tempura, topped with everything furikake, scallion and ponzu sauce (2 PCS)	

SPECIALTY SASHIMI

TRUFFLE SALMON R VB	16
atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce and wasabi sprouts (5 PCS)	
HIRAME TIRADITO R	16.5
olive flounder topped with cucumber, red onion, cilantro, corn nuts, aji pepper purée, olive oil and maldon sea salt (5 PCS)	
VEGAN TUNA SUPREME VB	13.5
plant-based tuna topped with orange supreme, cilantro, serrano, marcona almond and ponzu sauce (5 PCS)	
TUNA TATAKI R	16
pepper seared bigeye tuna topped with daikon momiji, garlic chips, scallion and tataki sauce (5 PCS)	
YELLOWTAIL SERRANO R VB	16.5
yellowtail topped with cilantro, serrano and ponzu sauce (5 PCS)	

Responsibly Caught.
Humanely Raised.
Mindful of Earth.



SCAN FOR CONSCIOUS EARTH,
HAPPY HOUR, LUNCH SPECIALS,
GLUTEN SENSITIVE &
DESSERT MENUS

KODOMO • KIDS

for youngsters 12 and under

LITTLE BENTO BOX	11.5
choice of maki roll, all natural chicken tenders, shrimp tempura, crispy sweet tofu or pan seared salmon, served with edamame, choice of starch and fruit.	

maki roll choices: california roll, crunchy kido, avocado, sake, cowgirl roll, shrimp tempura maki, tekka maki
starch choices: french fries, white sticky rice, brown sticky rice, sesame noodles

NIGIRI & SASHIMI

SALMON	NIGIRI (2 PCS)	SASHIMI (4 PCS)
KUNSEI SAKE R VB	9.5	16.5
atlantic smoked salmon		
SAKE R VB	9	15.5
atlantic salmon		
SAKE TORO R VB	9	15.5
atlantic salmon belly		
ABURI SAKE TORO R VB	9	15.5
seared atlantic salmon belly		
SHELLFISH		
AMA EBI R	8.5	15
spot prawn with fried head		
EBI	8	14.5
cooked white shrimp		
HOTATE R	8.5	15
hokkiado scallop		
UNI R	13.5	21.5
red sea urchin		
FISH ROE & OTHER		
IKURA R VB	9.5	16.5
chum salmon roe		
MASAGO R	7	13
smelt roe		
TAKO	8.5	15
spanish octopus		
TAMAGO	5.5	11
egg custard		
TOBIKO R	8	14.5
black flying fish roe		
UNAGI	11	18.5
bbq american eel		
TUNA		
TOMBO AHI R VB	8.5	15
seared albacore		
MAGURO R	10	17
bigeye tuna		
WHITEFISH		
DUTCH YELLOWTAIL R VB	10	17
hiramasa		
BLACK TUNA R (SASHIMI ONLY)	16.5	
squid ink and soy cured escolar		
WHITE TUNA R	8	14.5
escolar		
HIRAME R	10	17
olive flounder		
MADAI R	10	17
red sea bream		
VEGAN (NIGIRI ONLY)		
AVOCADO VB	4.5	
INARI VB	7	
fried tofu		
UNAMI VB	7.5	
bbq eggplant eel, sweet soy sauce		
KALUNA VB	7	
plant based tuna		
TOBIKO CAVIART VB	8	
seaweed caviar		

VB Vegan dish.

R Item contains raw seafood, shellfish, beef or egg. Consuming raw or undercooked meat & seafood may increase your risk of foodborne illness.

VB This seafood carries an eco-certification and is fished or farmed in a manner that has minimal or no effect on the ocean’s ecosystems.



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CLASSIC MAKI

NOT RAW

CALI ROLL	8.5
crab mix, avocado, cucumber [8 PCS]	
CRUNCHY BLUE	9.5
spicy crab mix, cilantro, crispy panko, eel sauce [8 PCS]	
CRUNCHY L.A.	9.5
crab mix, avocado, cucumber, crispy panko, sweet chili sauce [8 PCS]	
JUST SHRIMP TEMPURA MAKI	8.5
shrimp tempura [8 PCS]	
SPICY TAKO	9
spicy octopus [5 PCS]	

RAW

CABO ROLL R	11
spicy bigeye tuna, crab mix, cucumber [8 PCS]	
NEGI YELLOWTAIL R	11
yellowtail, garlic chip, scallion [8 PCS]	
PHILADELPHIA R	12
smoked or raw salmon, cream cheese, scallion, cucumber [8 PCS]	
RAINBOW ROLL R	15.5
bigeye tuna, salmon, yellowtail, ebi, crab mix, avocado, cucumber [8 PCS]	
SAKE R	8.5
salmon [5 PCS]	
SPICY SAKE R	8.5
spicy salmon, cucumber [5 PCS]	
SPICY TEKKA R	9
spicy bigeye tuna, cucumber [5 PCS]	
SPIDER MAKI R	15.5
crispy soft shell crab, masago, avocado, cucumber, sriracha, creamy spicy sauce [10 PCS]	
TEKKA R	9
bigeye tuna [5 PCS]	

SPECIALTY MAKI

NOT RAW

CLOUD NINE 2.0	15
avocado, spicy crab mix, tempura shrimp, baked seabass, cilantro, serrano, ponzu sauce [8 PCS]	
CRUNCHY RED	11.5
shrimp tempura, crab and tampico mix, avocado, serrano, beet tempura crisps, eel sauce [8 PCS]	
HAWAIIAN ROLL	13.5
tempura fried, mango, salmon, crab mix, mango sauce [6 PCS]	
HOTEL CALI	12.5
tempura fried, spicy crab mix, cream cheese, jalapeño, avocado, sweet chili sauce [8 PCS]	
THE IGUANA	15.5
shrimp tempura, crab and tampico mix, serrano, eel, avocado, soy paper, cucumber wrap, ponzu and eel sauces [6 PCS]	

SPECIALTY MAKI *cont'd*

NOT RAW

SNOW WHITE	12
crispy seabass, avocado, burdock root, bibb lettuce, soy paper, creamy spicy and eel sauces [5 PCS]	
SOUTH PACIFIC	12.5
eel tempura, cream cheese, pineapple, scallion, eel sauce [8 PCS]	
SUPER ASPARAGUS	10.5
cooked salmon, cream cheese, asparagus, eel sauce [8 PCS]	
THRILLER	15
shrimp tempura, spicy crab mix, togarashi, ponzu and creamy thriller sauces [8 PCS]	
TIDAL WAVE	15
shrimp and crab stick tempura, crab mix, cream cheese, honey wasabi and eel sauces [8 PCS]	

RAW

AMAZON ROLL R	16
red sea bream, olive oil, smoked salmon, crab and tampico mix, jalapeño, wasabi sprouts, maldon sea salt, chino chimichurri sauce [8 PCS]	
THE BEACH R	15.5
seared albacore, spicy bigeye tuna, spicy crab mix, burdock root, avocado, cilantro, serrano, ponzu sauce [8 PCS]	
FLAMINGO LINGO R	15.5
crab mix, cucumber, salmon, bigeye tuna, soy paper, wasabi tobiko [8 PCS]	
GODZILLA BOMB R	16
tempura blue kani, bigeye tuna, yellowtail, togarashi, serrano, ponzu sauce, sriracha [8 PCS]	
GREEN EGGS & HAMA R	15.5
yellowtail, garlic chip, wasabi tobiko, spicy salmon, cucumber, ponzu sauce [8 PCS]	
HOT POPPER R	11.5
smoked salmon, cream cheese, jalapeño tempura, soy paper, sriracha [5 PCS]	
LION KING R	13.5
crab mix, cucumber, avocado, spicy salmon, scallion, eel sauce, chili aioli [8 PCS]	
ROJA R	12.5
bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha [5 PCS]	
SALMON SKIN ROLL R	9
crispy salmon skin, bonito flakes, cucumber, avocado, burdock root, ikura, lemon [8 PCS]	
SAN MARCOS MAKI R	16
bigeye tuna, shrimp tempura, crab and tampico mix, avocado, charred jalapeño, togarashi, serrano ponzu sauce [8 PCS]	
SPANISH FLY R	16.5
yellowtail, spicy crab mix, bigeye tuna, shallot, cilantro, serrano, yuzu ponzu sauce [8 PCS]	
SPICY GRINGO R	12.5
salmon, bigeye tuna, dutch yellowtail, ginger, garlic chip, bbq paper, shallot, serrano ponzu sauce [5 PCS]	
TATAKI MAKI R	15
shrimp tempura, spicy salmon, pepper seared bigeye tuna, crispy panko, thai basil, eel sauce [8 PCS]	

VEGAN

NOT MAKI

KOMBU MISO SOUP VB	5.5
classic japanese style soup with shiitake mushroom, tofu, wakame and scallion	
KALUNA CRISPY RICE CAKE VB	12
topped with avocado, spicy plant based tuna, scallion, and ponzu sauce [4 PCS]	
TOFU LETTUCE WRAPS VB	16
sautéed tofu with garlic, ginger, cashews and peanut sauce, served with butter lettuce cups, cucumber sunomono, sesame noodles, carrots, crispy rice noodles and sweet chili sauce	
TUNA TOWER VB	17
sesame and ponzu-marinated plant based tuna, avocado and sushi rice, topped with black tobiko caviart and wasabi sprouts, served with sweet agave mustard, mango and sweet soy sauces	

MAKI

SPICY KALUNA CRUNCH VB	12
plant based tuna, cucumber, avocado, crispy quinoa, black tobiko caviart, scallion, vegan spicy aioli [8 PCS]	
BĪTO MAKI 2.0 VB	12
asparagus vegan tempura, vegan cream cheese, roasted beet, almond, thai basil, citrus, sweet agave mustard [8 PCS]	
AVO KALUNA VB	12
plant based tuna, avocado, sesame seeds, scallion, sweet soy sauce [8 PCS]	
COWGIRL VB	9.5
pickle vegan tempura, sriracha-fried onion rings, bbq paper, vegan mayo, tonkatsu sauce [5 PCS]	
CRUNCHY CABBAGE VB	10.5
tofu and napa cabbage vegan tempura, scallion, vegan creamy spicy sauce [8 PCS]	
EDEN ROLL VB	10.5
sweet potato vegan tempura, grilled asparagus, edamame hummus, sundried tomato, brown rice, soy paper, olive oil, maldon sea salt [8 PCS]	
GREEN GODDESS VB	14.5
spicy plant based tuna, cucumber, cilantro, shallot, avocado, black tobiko caviart, ponzu sauce [8 PCS]	
PRINCE ROLL VB	10
eggplant vegan tempura, avocado, sweet soy sauce [8 PCS]	
SHIITAKE TO ME VB	13
mushrooms sautéed in coconut milk, shiitake and sweet potato vegan tempura, truffle oil, thai basil, sweet soy sauce [8 PCS]	
THAI HIPPIE VB	11.5
tofu vegan tempura, avocado, cucumber, carrot, cashews with thai basil, cilantro, mint and red onion salad, thai peanut sauce [8 PCS]	
UNAMI EXPRESS VB	13
pineapple, red pepper, thai basil, bbq eggplant eel, tobiko caviart, scallion, sweet soy sauce [8 PCS]	
UNAMI MAKI VB	10
bbq eggplant eel, vegan cream cheese, avocado, sweet soy sauce [5 PCS]	
V.I.T. VB	9.5
bibb lettuce, cucumber, cherry tomato, avocado, shallot, smoked tomato paper, maldon sea salt, vegan mayo [5 PCS]	
VEGAN SOUTH PACIFIC VB	12
bbq eggplant eel tempura, vegan cream cheese, pineapple, scallion, sweet soy sauce [8 PCS]	
VEGGIE VB	8.5
red pepper, vegan cream cheese, avocado, cucumber [8 PCS]	

VB Vegan dish.

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Sustainably sourced seafood availability changes frequently, which impacts what we're able to serve. Bones can happen in dishes with fish. 18% gratuity added to parties of 6 or more. Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients.