

Blu Coral Full Course Dinner

\$40 per person (4 Minimum)

Wine

A Bottle of Danzante Pinot Grigio or Alfredo Roca Pinot Noir

Appetizer

Miso & House Salad
2 orders of Crab Cake
2 orders of Dynamite

Entrée

12 pc Sashimi
18 pc Nigiri
1 Blu Coral Maki
1 Ocean Drive Maki

Dessert

2 orders of Mochi Ice Cream

\$50 per person (4 Minimum)

Wine

A Bottle of Vina Cremaschi Chardonnay or Barclay & Browning Merlot

Appetizer

Miso & Cucumber Mint Salad
2 orders of Bacon Wrapped Scallop Cake
2 orders of Tuna Sampler

Entrée

12 pc Sashimi
18 pc Nigiri
1 Red Dragon Maki
1 Golden Lobster Maki

Dessert

2 orders of Any Dessert

\$60 per person (4 Minimum)

Wine

A Bottle of choice from all wines & sake

Appetizer

Miso & Seaweed Salad
2 orders of Kyu No Tataki
1 order of Yuzu Seared Tuna
1 order of Zuke Sake in Mango

Entrée

15 pc Sashimi
18 pc Nigiri
1 Unagi Unagi Maki
1 Lobster Maki

Dessert

2 orders of Any Dessert

APPETIZERS FROM SUSHI BAR

- OVEN BAKED SAKE ROULADE** 11
Chopped scallop, crabmeat, shrimp & scallion mixed with seven spiced mayo rolled up with fresh salmon and oven baked then topped with chili tobiko drizzled with house made unagi sauce
- HIRAME TAI ROULADE** 11
Sunomono with hint of chili, marinated flounder, japanese red snapper, radish sprout and ginger rolled with seaweed and cucumber served on bed of onion sprouts in ponzu sauce.
- CRAB H'ORDERVES** 13
Sushi rice wrapped with seaweed topped with creamy shrimp, scallop and cucumber served with fried baby japanese blue crab, orange tobiko and asparagus.
- TOWER TARTAR** 13
Finely chopped blue fin tuna and atlantic king salmon with chopped oba, masago and chili tobiko in a wasabi-orange emulsion. Blended with chili sauce, served with layers of potato frit.
- MAUI TARTAR** 13
Tartar of fresh tuna and yellowtail mixed with chives, minced garlic, black and orange tobiko served in citrus seven spiced aioli sauce
- HIRAME AND SEA URCHIN ROLL-UP** 12
Sea urchin rolled up with thin slices of fluke served with chives, chili daikon radish splashed with citrus soy
- FILLO WRAPPED AHI** 11
Spicy tuna and cream cheese with avocado wrapped with fillo-dough and oven baked served with a creamy wasabi sauce and sweet unagi sauce
- SUNOMONO** 12
Choice of octopus, shrimp, king crab or chef's combination served with sliced cucumber and sweet mirin vinaigrette
- OYSTER SHOOTER** 6
Fresh oyster in sake ponzu sauce served with quail egg and hint of chili and chive
- YUZU SEARED TUNA** 13
Seared big eye tuna served with tomato, avocado in a garlic and herb dressing, garnished with organic greens and radish sprouts in a yuzu-sesame dressing.
- TUNA SAMPLER** 13
Chef's special sashimi presentation of all types of fresh tuna available.
- ZUKE SAKE IN MANGO** 13
House soy marinated seared salmon over organic greens and onion sprout in yuzu-sesame dressing with sweet mango puree and sake marinated seasonal fruit.
- DRAGON FIRE** 12
Soft-shell crab, asparagus & eel wrapped with tuna filet, topped with black tobiko, splashed with chili sauce served in Bacardi 151 fire
- DYNAMITE** 10
Sushi rice wrapped with fresh salmon, oba and soybean sheet topped with chopped seven spices seasoned fresh scallop, shrimp and crabmeat served in house ponzu sauce

APPETIZERS FROM KITCHEN

VEGETABLE BEEF ROLL 9
Enoki mushroom, asparagus, green onion and red bell pepper rolled in filet mignon soaked in teriyaki sauce.

DYNAMITE IN SHELL 10
Baked scallops, green, red peppers in spicy sauce quail egg and mozzarella cheese on top

GYU NO TATAKI 12
Thin slices of flash grilled filet mignon served on a bed of cucumber drizzled with citrus ginger sauce

SUMMER SPRING ROLL 10
Fresh tuna and yellowtail with daikon radish, cucumber, and avocado wrapped in rice paper served with sweet mirin vinaigrette

GYOZA 6

SHUMAI 6
Choice of wasabi pork or shrimp dumpling

SOFT-SHELL CRAB 10
Deep-fried soft-shell crab in crispy cup served with ponzu sauce

SHITAKE MUSHROOM 6
Sautéed shitake mushroom with red wine reduction

TEMPURA 8
Choice of 2 pc shrimp, 3 pc calamari or 3 pc chicken and 4pc vegetable tempura served with balsamic ginger sauce

LOBSTER TEMPURA 13
3pc lobster and vegetable tempura served with balsamic ginger sauce

SAUTEED SCALLOP 10
Seared scallop served with assorted mushroom and drizzled with plum teriyaki sauce

MARINATED CALAMARI IN NORI 9
Calamari, tofu, sweet potato noodle and mixed vegetables wrapped in nori then lightly floured and fried served with sweet soy

HOTATEGAI CRAB CAKE 9
Crab cake made of minced scallop, blue crab, Peppers, shallot and chive served with hot and Sour mango sauce

BACON WRAPPED SCALLOP CAKE 10
Minced scallop, blue crab, red peppers, shallot and chive wrapped in braised, marinated bacon served with plum teriyaki sauce

BLUE POINT OYSTER 15
Half dozen fresh oysters served with ponzu, and a hint of heat

LOBSTER AND SEAFOOD CEVICHE 12
Lobster, Scallop, calamari, shrimp, and vegetables in ginger sauce

FILET SPRING ROLL 10
Thinly sliced filet mignon, cucumber, tomato, oba and mixed greens wrapped in rice paper served with orange miso sauce

EDAMAME 4

KUSHI-YAKI
Teriyaki glazed skewers

Choice of One [3] Choice of One (4)

**CHICKEN
SHITAKE MUSHROOM
ASPARAGUS
CALAMARI**

**TIGER SHRIMP
SCALLOP
TUNA
U 15 SHRIMP**

GREENS

HOUSE	5
Fresh spring greens served with creamy ginger dressing	
WAKAME	6
Spring greens and marinated seaweed with orange miso vinaigrette	
SHITAKE MUSHROOM	6
Sautéed shitake mushroom on a bed of mixed greens served with orange ponzu sesame oil	
TOMATO CHICKEN	9
Grilled chicken with mixed greens served tomato vinaigrette	
CUCUMBER & JAPANESE MINT	6
Thin slices of cucumber, Japanese mint leaves served with orange miso vinaigrette	
CITRUS TUNA	9
Diced fresh tuna with mixed greens served with citrus olive vinaigrette	

NIGIRI SUSHI

O-Toro	mk	Squid	2
Toro	mk	Octopus	2
Blue fin tuna	mk	Tiger shrimp	2
Tuna	3	Sweet shrimp	3
Seared tuna	3	Salmon roe	3
Albacore tuna	2.5	Smelt roe	2
Super white tuna	3	Citrus tobiko	2.5
Atlantic king salmon	2.5	Black tobiko	2.5
Smoked salmon	3	Wasabi tobiko	2.5
Red snapper	3	Chile tobiko	2.5
Fluke	2.5	Rainbow tobiko	3
Fresh scallop	3	Stop light tobiko	3
Fresh yellow tail	3	King crab	4
Fatty yellow tail	3.5	Surf clam	2
Fresh water eel	2.5	Sea urchin	4
Sea eel	3	Oyster	3
Mackerel	2		

SIGNATURE NIGIRI

BIG EYE TUNA	3.5
Topped with sautéed shittake mushroom	
ZUKE SALMON	3
Topped with grilled enoki mushroom	
YELLOWTAIL	3.5
Topped with sautéed banana peppers	
RED SNAPPER	4
Topped with chili spiced daikon radish, chives served with citrus soy	
MACKERAL	3
Topped with grated ginger & chives wrapped with marinated white seaweed	
SWEET SHRIMP	4
Topped with butter flavored enoki mushroom	
SEARED ALBACORE	3.5
Topped with chili spiced daikon radish, chives served with citrus soy	
SQUID	4
Served with Sea urchin	

ROLLS

California	6	Yellow tail & scallion	5
Yellow fin tuna	4	Spicy tuna	6
Fatty tuna & scallion	8	Spicy salmon	5
Shrimp tempura	7	Spicy blue crab	8
Philadelphia	8	Soft shell crab	9
Fresh water eel	6	Calamari tempura	6
Spicy octopus	6	Any vegetable maki	6
Spicy scallop	8	Tuna & avocado	6

BLU CORAL SIGNATURE MAKI

Black dragon	14
Unagi over spicy scallop	
Dragon	13
Unagi over shrimp tempura	
Alaskan	15
Spicy blue crab over king crab	
Octo	13
Spicy salmon over spicy octopus	
White Sox	13
Super white tuna over spicy tuna and shrimp tempura topped with black tobiko	
Rainbow	14
Tuna, salmon, and super white tuna over spicy tuna	
Caterpillar	13
Avocado over snow crab meat and shrimp tempura topped with black and red tobiko	
Totoro kani	15
Spicy tuna over king crab meat	
Smoky bear	13
Seared smoked salmon over shrimp tempura and cream cheese	
California sunset	13
Crabmeat, avocado, and cucumber topped with fresh Salmon, topped with ikura, and sweet miso sauce.	
Blu Coral Maki	17
Lightly battered spicy tuna and cream cheese with avocado, asparagus, shrimp, wasabi tobiko and tempura crunch wrapped with soybean sheet, drizzled with creamy wasabi and unagi sauce.	
Pink Cadillac	16
Seared spicy salmon over shrimp tempura, spicy mayo and avocado, drizzled with unagi and chili sauce topped with sake marinated seasonal fruit.	

BLU CORAL SIGNATURE MAKI

- Salmon Obsession** **15**
Lightly battered spicy salmon and cream cheese with cucumber, avocado, crabmeat topped with fresh salmon and orange tobiko, drizzled with chili sauce.
- Unagi Unagi** **16**
Unagi sautéed in butter with avocado, cucumber, and tempura crunch inside, topped with sautéed unagi, orange tobiko and unagi sauce.
- Urban Heat** **15**
Spicy tuna with fresh jalapeno, tempura crunch, avocado and spicy mayo wrapped with soybean paper, drizzled with unagi sauce.
- Red Dragon** **17**
Big eye tuna over soft shell crab, avocado and asparagus in house citrus sauce topped with black tobiko and radish sprouts.
- Flaming Hamachi** **16**
Fresh yellow tail, slices of jalapeno and chili tobiko over spicy tuna and cucumber in ponzu sauce.
- Exotic Crunch** **17**
King crab, unagi, cucumber rolled, breaded and fried topped with mango puree, unagi sauce and oba.
- Wild Sea** **17**
Seared unagi over spicy crabmeat, shrimp, scallop, cucumber, tempura crunch, and asparagus drizzled with unagi sauce, topped with wasabi tobiko.
- Sweet Blossom** **16**
Flounder, wasabi tobiko with creamy wasabi sauce over spicy tuna and asparagus in sweet ponzu, topped with edible flower.
- Ocean Drive** **16**
Tuna, yellowtail, avocado, green bell peppers, cilantro and spicy masago mayo wrapped with soft codfish sheet, drizzled with chili oil and fresh lime juice.
- Spicy Tataki** **16**
Whole jumbo soft shell crab, scallion, cucumber, avocado and spicy masago mayo, topped with seared spicy tuna and orange tobiko. drizzled with chili oil and eel sauce.
- Rainbow Dragon** **16**
Lightly battered spicy tuna and cream cheese with cucumber, avocado, crabmeat, topped with assorted fish fillet and citrus tobiko, drizzled with citrus spicy mayo sauce.
- Golden Lobster** **18**
Eel over lobster tempura, avocado, cucumber, and spicy mayo, topped with citrus tobiko, drizzled with unagi sauce.
- Crunchy Melt** **16**
Shrimp tempura, tempura crunch, and cream cheese, baked with mozzarella cheese melted on top.
- Seven Bridge** **16**
Shrimp tempura and snow crabmeat topped with mixed scallop, crabmeat, shrimp and chili tobiko.

ENTRÉES FROM SUSHI BAR

served with miso

Assorted Sushi **20**
9 pieces of chef choice sushi

Assorted Sashimi
Assorted cuts of fresh fish

Nine piece **21**
Twelve piece **26**
Fifteen piece **32**

Sushi Combo **21**
Four pieces of nigiri sushi, shrimp tempura roll and a spicy salmon roll

Sushi and Sashimi Combo **27**
Three pieces of nigiri sushi, six pieces sashimi, shrimp tempura roll

Sushi and Sashimi Combo for Two **50**
Eight pieces of nigiri sushi, twelve pieces of sashimi, and caterpillar roll

Maki Mono (rolled sushi) **18**
California roll, spicy tuna roll and unagi roll

Chirashi **23**
Assorted fresh cuts of fish over bed of shitake, kampyo, and tobiko sushi rice. Served with oshinko.

Tekka-Don **23**
Nine pieces of tuna over shitake, kampyo, and tobiko served with oshinko on bed of sushi rice

Hamachi-Don **23**
Nine pieces of yellowtail over shitake, kampyo, and tobiko served with oshinko on bed of sushi rice

Blurashi **33**
Chef's special presentation of premier sashimi fish, artfully presented on a bed of shitake, kampyo, and tobiko sushi rice. Served with oshinko.

Lobster **35**
Steamed eight ounce australian lobster, avocado puree, masago roll wrapped in soybean sheet, topped with a citrus creamy sweet soy, garnished with julienne seaweed and steamed asparagus, accompanied with two pieces of lobster nigiri sushi.

*Prices and items are subject to change without notice.
Additional sauce, vegetable, and other requests are subject to charge.
Please ask about our daily specials.*

SMALL ENTRÉES FROM KITCHEN

served with rice and choice of miso soup or salad

- Filet mignon** **15**
5 oz. Filet mignon served with kabocha cream.
Topped with Shittake mushroom & sautéed
vegetables. Served with balsamic teriyaki sauce.
- Grilled N.Y. Steak** **13**
5 oz. Grilled N.Y. steak served with kabocha cream.
Topped with Shittake mushroom & sautéed
vegetables. Served with balsamic teriyaki sauce.
- Braised short rib** **13**
Soy sake ginseng braised short rib served
with caramelized mushroom & Daikon radish.
- Shrimp** **11**
four grilled U 15 white shrimp with chopped
pineapple sauce. Served with sautéed vegetables.
- Scallop** **11**
four giant scallops with garlic tomato sauce.
Served with sautéed vegetables.
- Grilled Salmon** **11**
Butter shioyaki atlantic king salmon served
with asparagus, shitake mushroom drizzled
with teriyaki sauce.
- Lobster tail** **18**
Butter grilled 4.5oz. australian lobster tail
Served with wasabi mushroom sauce.
- Chicken** **9**
Grilled ginseng flavored chicken
Served with plum teriyaki sauce.
- Chilean sea bass** **13**
Pan-fried Chilean sea bass with Cauliflower
puree. Served with sautéed vegetables.
- Grilled Yellow fin tuna** **13**
Seared yellow fin tuna with ponzu avocado
and plum teriyaki sauce.
Served with sautéed vegetables.
- Spicy Red Snapper** **12**
Red snapper broiled in spicy soy sauce,
green onion and potatoes.
Served with vegetables.
- Sweet potato noodle** **11**
Sweet potato noodles, spinach mushroom,
garlic, vegetable with sesame-soy sauce.
Choice of beef or shrimp.
- Bulgogi** **12**
2 kushiyaki sliced beef skewers marinated in
soy mayo served with sautéed vegetables.