

SUSHI & SASHIMI PLATTERS

Chef's Choice

Platters served with Miso Soup OR House Salad

- **SUSHI SPECIAL** 10 Pieces of sushi & 1 Tuna roll. **\$28.95**
- **SASHIMI SPECIAL** 6 different types of fish. **\$30.95**
- **SUSHI & SASHIMI COMBO** 4 Types of sashimi, 7 pieces of sushi & 1 tuna roll. **\$33.95**

MAKISUSHI ROLLS

- **CUCUMBER** \$4.95
- **AVOCADO** \$4.95
- **VEGGIE** \$5.95
- **TUNA** \$5.95
- **YELLOW TAIL** \$7.95
- **SPICY TUNA** \$7.95
- **CALIFORNIA** \$5.95 🔥
- **JAPANESE BAGEL** \$6.95 🔥
- **EEL & CUCUMBER** \$6.95 🔥
- **MEXICAN** \$6.95 🔥
- **SPIDER** \$9.95 🔥
- **TAMPA** \$7.95 🔥

🔥 COOKED ITEMS

TEA BY REPUBLIC OF TEA 3.75

- **POMEGRANATE**
- **GINGER PEACH**
- **BLACKBERRY SAGE**

BLU LABELED SAKE, JAPAN

From the famous Hakutsura Brewery
(served cold)

JUNMAI glass \$6 • 720ml bottle \$22
JUNMAI GINJO 300ml bottle \$20



**PLAN YOUR NEXT PARTY AT BLU
OR**

HAVE BLU CATER IN YOUR HOME OR OFFICE!



BLUSUSHI®

THE ART OF SUSHI &
OUTRAGEOUS COCKTAILS

CALL BLU 239.489.1500

FORT MYERS

13451 McGregor Blvd. Suite 23
Ft. Myers, FL 33919

GULF COAST TOWN CENTER

10045 Gulf Center Drive. E105
Estero, FL 33913

FULL EVENT CALENDAR AT BluSushi.com

PRICES AND AVAILABILITY SUBJECT TO CHANGE

Consuming Raw or Partially Cooked Seafood such as Sashimi and Sushi may be harmful or cause food borne illness.



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THE ART OF SUSHI & OUTRAGEOUS COCKTAILS

www.BluSushi.com

SOUP

- **MISO** Soybean based soup with seaweed & premium diced tofu. **\$3.25**
- **KING MISO** King crab meat and scallions are added to our soybean based soup with seaweed and premium diced tofu. **\$9.95**

SALADS

- **HOUSE SALAD** Mixed greens and carrots topped with our home-made ginger and sesame seed dressing. **\$3.25**
- **SEAWEED SALAD** **\$4.95**
- **SUNOMONO** Shrimp, krab and octopus over cucumber salad in our home-made ponzu sauce lightly sprinkled with sesame seeds. **\$6.95**
- **IKA SANSAI** Squid marinated, shredded and steamed served chilled with mixed vegetables. **\$6.95**
- **KANISU** Krab wrapped in peeled cucumber drizzled with rice vinegar and sprinkled with sesame seeds. **\$7.95**

APPETIZERS

- **EDAMAME** 🍣 Steamed soybeans. **\$4.95**
- **NO SOUP FOR YOU** Escolar, finely sliced cucumber and daikon, soaked in home-made spicy ponzu sauce then topped w/ a touch of smelt roe and sprinkled with sesame seeds. **\$9.95**
- **GYOZA** 🍣 Five japanese deep fried dumplings filled with shrimp and cabbage served with a side of our homemade dumpling sauce. **\$8.95**
- **TUNA TOWER** Crispy wontons topped with chopped tuna, tamago, avocado and smelt roe all tossed with our homemade spicy kimchee mayo sauce. **\$8.95**
- **ZULU SHRIMP** 🍣 Tempura fried shrimp tossed in a spicy Miso- Mayo sauce and sprinkled with sesame seeds & scallions. **\$13.95**
- **TUNA TATAKI** Lightly seared and thinly sliced tuna served in our home-made ponzu sauce topped with daikon and scallions. **\$14.95**
- **NEW STYLE SASHIMI** Your choice of one of the following thinly sliced served in our homemade ponzu sauce topped with cilantro and sliced jalapeños.
 - **FRESH TUNA** **\$14.95**
 - **FRESH SALMON** **\$13.95**
 - **YELLOW TAIL** **\$15.95**

BLU SUSHI

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|---|---|
| <p><small>SUSHI (2pcs.)</small></p> <ul style="list-style-type: none"> ○ TUNA \$5.50 ○ ALBACORE TUNA \$5.25 ○ YELLOW TAIL \$5.95 ○ FRESH SALMON \$5.25 ○ SMOKED SALMON 🍣 \$5.50 ○ MACKEREL 🍣 \$4.95 ○ ESCOLAR \$4.95 ○ SHRIMP 🍣 \$4.95 ○ SURF CLAM 🍣 \$4.95 ○ OCTOPUS 🍣 \$5.50 ○ SQUID \$5.50 ○ QUAIL EGG \$2.00 ○ KRAB 🍣 \$4.75 | <p><small>SASHIMI (3pcs.)</small></p> <ul style="list-style-type: none"> ○ CONCH \$5.55 ○ SCALLOPS \$5.95 ○ EEL 🍣 \$4.95 ○ SMELT ROE \$4.95 ○ FLYING FISH ROE \$5.50 ○ WASABI TOBIKO \$5.50 ○ SALMON ROE \$5.95 ○ SEA URCHIN \$6.95 ○ SWEET SHRIMP \$5.95 <p><small>(RAW)</small></p> <ul style="list-style-type: none"> ○ EGG 🍣 \$4.50 ○ INARI 🍣 \$4.50 |
|---|---|

SPECIALTY ROLLS

- **C-DUB** 🍣 Eel, krab, cucumber and avocado drizzled with eel sauce and sprinkled with tempura flakes. **\$9.95**
- **SUGAR MAMA** 🍣 Tempura fried krab stick, cream cheese and avocado topped with a touch of smelt roe. **\$9.95**
- **CRUNCHY** 🍣 Smoked salmon, krab & cucumber with a touch of smelt roe dusted with crunchy tempura flakes. **\$9.95**
- **VOLCANO** 🍣 Krab chopped and mixed with spicy mayo and a touch of smelt roe, baked and served hot. **\$9.95**
- **COOL HAWAII** Tuna, cucumber and cream cheese with a touch of smelt roe wrapped in fresh kiwi. **\$10.95**
- **BAHAMA** Conch finely chopped with spicy mayo, cucumber and lemon topped with a touch of smelt roe. **\$9.95**
- **FISH YOUR OWN** Krab, cucumber, and cream cheese wrapped in avocado and your choice of:
 - **TUNA**
 - **FRESH SALMON**
 - **EEL** 🍣
 - **SMOKED SALMON** 🍣**\$12.95**
- **EVERBLADE** Eel, cream cheese, cucumber and tempura flakes wrapped with fresh escolar and avocado drizzled with eel sauce and a dash of spicy mayo. **\$11.95**
- **FIND WHAT "BABY"** 🍣 Salmon, scallions, asparagus and cream cheese, all tempura fried then drizzled with eel sauce. **\$11.95**
- **RAINBOW** Krab stick and cucumber, dusted with smelt roe, wrapped in tuna, japanese tilapia, salmon and avocado. **\$11.95**
- **FIRE DRAGON** Spicy tuna wrapped in japanese tilapia and avocado. **\$12.95**
- **LAVA DROPS** 🍣 Krab chopped and mixed with spicy mayo, a hint of cream cheese, cut and individually tempura dipped and deep fried each drizzled with eel sauce and sprinkled with sesame seeds. **\$11.95**
- **CALIFORNIA DREAM** Krab, avocado, cucumber, and cilantro wrapped with salmon, sliced red onion and finished with a touch of lime juice. **\$12.95**
- **SPICY BUTTERFLY** Tempura fried shrimp and avocado covered in spicy tuna; topped with scallions and drizzled with eel sauce. **\$13.95**
- **SPICY SALMON OSCAR** Spicy salmon and cucumber topped with krab and avocado then sprinkled with tempura flakes and drizzled with spicy mayo. **\$13.95**
- **BLU SPECIAL** 🍣 Krab and cucumber wrapped in avocado and topped with baked scallops and shrimp in a cream sauce and sprinkled with sesame seeds served hot. **\$14.95**
- **KIN-SO** Chopped Blue Crab mixed with mayo, tuna and avocado tempura dipped and flash fried sprinkled with scallion, tempura flakes and a touch of smelt roe drizzled with spicy mayo and home-made ponzu sauce. **\$14.95**
- **PB & J** Spicy tuna and cream cheese wrapped in tempura fried tilapia and avocado; topped with spicy mayo and a touch of smelt roe, scallions, sesame seeds & eel sauce. **\$14.95**
- **CHRISTIE** Tuna chopped in hot sriracha sauce with flying fish roe, cucumber, avocado and tamago wrapped in soy paper, cut into quarters and served with a side of our spicy ponzu sauce. **\$14.95**
- **TOTI.COM ROLL** Fresh salmon, tamago, and steamed shrimp; wrapped with avocado then topped with flying fish roe. **\$11.95**
- **LEGGO MY LOBSTER ROLL** 🍣 Tempura fried lobster rolled with avocado and asparagus, topped smelt roe and drizzles of spicy mayo and eel sauce PLUS a lobster tail stuffed with a mixture of krab, lobster, and spicy mayo then sprinkled with sesame seeds. **\$28.95**