

APPETIZERS & SNACKS

Ika Karaage (Japanese Style Calamari)	\$9.50
Edamame (Soy Bean)	\$6.95
Japanese Style Fried Squid Skewer - 3 Skewers	\$9.50
Jumbo Butterfly Shrimp - 6 pieces Jumbo Hand Breaded Butterfly Shrimp fried to golden brown	\$9.50
Sweet Chili Potato Shrimp - 6 pieces of Japanese Style Shrimp wrapped with fine Sliced Potato, all fried to golden brown, served with Sweet Chili Sauce	\$9.99
Takoyaki (Octopus Dumpling) - 6 pieces of Round Pastry stuffed with Diced Octopus	\$9.50
Potstickers (Pork) Steamed or Fried - 7 pieces	\$9.50
Shrimp Tempura (4 pcs. of Fried Shrimp)	\$10.99
Seaweed Salad	\$6.95
Bacon and Shrimp Mac & Cheese	\$9.99
Crispy Shrimp Wontons (7 pcs golden fried) - Topped with Peanuts, Cilantro & Tobbiko	\$9.50
*Sashimi Poke Salad - Tuna, Seaweed Salad & Mango	\$16.99
Shrimp Spring Roll (6 pieces)	\$9.50

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Please see other side for Beer & Wine

ICE COLD BEER

Local

Albino Monkey - Spiced White	\$5.95
Devil's Backbone Vienna Lager	\$4.95
Hardywood - Belgian Blonde	\$4.95
Schwartz Bier (German Style Lager)	\$4.95
Virginia Local IPA (Eight Point)	\$4.95

Imported

Asahi (Japan)	\$4.95
Kirin Ichiban (Japan)	\$4.95
Sapporo Dark (Japan)	\$4.95
Sapporo (Japan)	22 Oz. - \$8.95

Domestic

Blue Moon	\$4.95
Bud Lite	\$4.95
Michelob Ultra	\$4.95
Lagunitas IPA	\$5.95

WINE

White

Kinsen Plum (Japan)	\$6.95
Stella Pinot Grigio (Italy)	\$5.95
Terranoble Chardonnay (Chile)	\$5.95
Bottles of Wine	\$27.00

Red

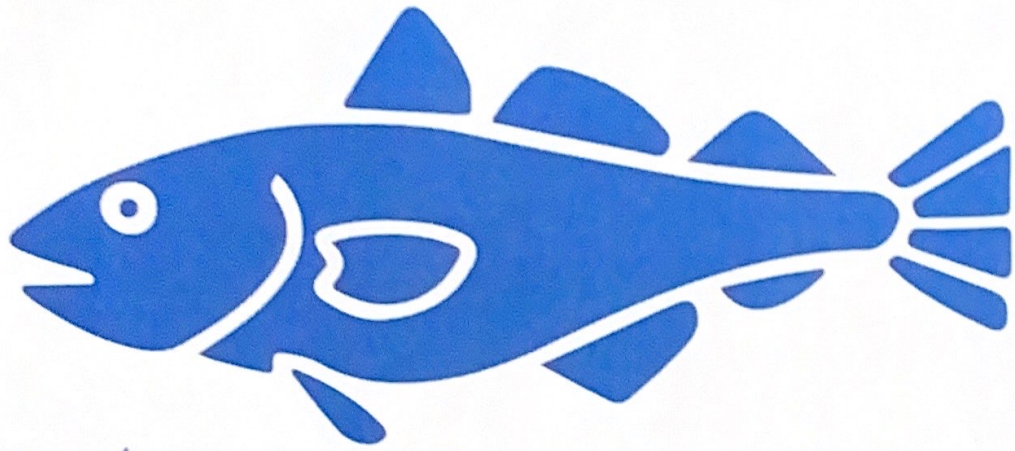
Gaugenheim Cabernet (Argentina)	\$5.95
House Red	\$5.95
Bottles of Red	\$27.00

SAKE

(Japanese Rice Wine)

Cold Unfiltered or Flavored Filtered	\$9.95
Sparkling Cold (Bottle)	\$18.99
Hot	\$7.95

Please see other side for Appetizers & Snacks



Bluefish Grill



Dinner Menu

Crab-Crusted Cod Dinner	\$22.99
Alaskan Fresh Cod with Crab Crumb Crusted topped with Mango Salsa served with 2 sides.	
Crab Cake Dinner	\$19.50
Two Lump Crab Cakes served with Sabi Sauce and choice of 2 sides.	
Soft Shell Crab Dinner	\$19.50
Hand Battered and Fried to a golden brown Soft Shell Crab. Served with choice of 2 sides.	
Fresh Cod Dinner	\$20.99
Served with your choice of 2 sides. Golden-Fried or Pan-Grilled.	
Fresh Grilled Salmon	\$26.99
With your choice of Teriyaki Sauce, Maple Sauce or Simply Blackened. It is served with Mashed Potatoes and Broccoli.	
Daily Fresh Fish	Seasonal
Grilled with your choice of 2 Sides.	
Garlic Grilled Shrimp Skewers	\$20.99
2 Skewers of Shrimp with a Buttery Garlic Glaze or Teriyaki Sauce over Rice and choice of side.	
Jumbo Butterfly Shrimp	\$15.99
8 pieces served with choice of side.	
Sailors Platter	\$15.99
4 pcs. Hand Breaded Jumbo Butterfly Shrimp, 2 pcs. Japanese Horse Mackerel and 2 pcs. Potato Shrimp. Served with choice of 1 side.	
Seaside Scallop (Local)	\$26.99
Fresh "Sea Scallop" pan seared with choice of 2 sides.	
*Tuna Poke Rice Bowl	\$26.99
Sashimi Grade Tuna, Salmon, Onion, Cucumber, Red Radish, Seaweed Salad, Avocado, Mango, Seaweed Salad mixed with Poke Sauce over White Rice.	
The Loaded Bird ****	\$19.99
BBQ Grilled Chicken Topped with Jack & Cheddar Cheese, Sautéed Mushroom and Onions, Crispy Bacon and Green Onions, Mashed Potatoes and Fresh Veggies on the side.	
*Sirloin Steak and Shrimp	\$26.99
A 6 oz Sirloin with Japanese Style Steak Sauce and Savory Shrimp Seasoned and Grilled. Served with Mashed Potatoes and Choice of Side.	
Create Your Own Combo - Choose any Two	\$22.99
Served with Mashed Potatoes and your Choice of Side.	
• Soft Shell Crab • Crab Cake • Garlic Grill Shrimp • 6 pcs. Jumbo Butterfly Shrimp • Flounder (\$2.99 extra)	

Add To Meal for \$8.99

• Crab Cake • Garlic Skewer Shrimp • Soft Shell Crab (\$1 extra)

Sides

Steam Broccoli • Mashed Potato • Yellow Squash • House Salad • Green Beans • Home Style Rice
• Asparagus (\$2.99 extra) • Onion Ring (\$2 extra)

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Salad

- *Seared Tuna Salad** - Seared Tuna on a bed of Spring Mix topped with Ponzu, Wasabi Dressing, Cucumber and Avocado \$18.99
- Chinese Chicken Salad** - Sliced Chicken Breast, Green Mix, Green Onions, Almonds, Crisp Wontons, Orange, tossed in our special Ginger Oriental Dressing \$15.99
- BBQ Cobb Salad** - Chicken Breast, Shredded Cheese, Tomato and Mixed Greens tossed in BBQ Sauce and our Home Made Ranch Dressing \$14.99
- Grilled Chicken Caesar Salad** - The most traditional recipe with Home Made Croutons, Parmesan Cheese and our special Caesar Sauce. Substitute Shrimp \$2.00 \$14.99
- Soft Shell Crab Salad** - Hand Battered Soft Shell Crab served over Artisan Green Mix with our Wasabi Cucumber Dressing. \$16.99

Sandwiches

All Sandwiches come with your choice of Side Salad, Fries, Onion Rings (\$2.00 extra) Mac & Cheese (\$3.00 extra)

- Authentic Fish Sandwich** \$15.50
Our Most Tender 6 oz Flounder, Hand Battered and Fried Crispy, Served with Home-Made Tarter Sauce and Artisan Green Mix on a Toasted French Baguette.
- Bluefish Philly Cheese Steak Sandwich** \$15.99
Thinly Sliced Grilled Steak covered with Sautéed Mushrooms, Onions, and Provolone Cheese, a Sunny Side Up Egg on a Toasted French Baguette with Mayo.
- Crab Cake Sandwich** \$16.50
Real Blue Crab Meat with House Made Dressing on a Toasted Ciabatta. Try it and you won't forget it!
- Soft Shell Crab Sandwich** \$16.50
Our Wonderful Hand Battered and Fried Soft Shell Crab with Spicy Slaw, and Wasabi Mayo on a Toasted French Baguette.
- Crispy Pork Sandwich** \$16.50
Tempera Fried Pork Loin with Sunny Side Egg, Sautéed Onions, Topped with Japanese Tonkatsu Sauce
- The Explosion Sandwich** \$15.99
Slow roasted Pork Belly with Spicy Slaw and Sautéed Pepper, Cilantro and Sriracha Aioli on a Toasted French Baguette. Give it a Bite!
- Jumbo Butterfly Shrimp Sandwich** \$13.99
Jumbo Hand Breaded Butterfly Shrimp Fried, coated with Sweet Chili Sauce, topped with Spicy Slaw and Wasabi Mayo on Toasted French Baguette. *Substitute with Grilled Shrimp and Crispy Bacon with Romain and Tomato for \$14.99*
- Spicy Kimchi Chicken Sandwich** \$15.99
Hand Fried Chicken Breast, Kimchi, Sriacha Ranch, Spicy Slaw, Lettuce, Tomato on a Toasted Cibatta.

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Sushi Rolls

California Roll	\$9.95
Caterpillar - Eel and Cucumber Roll topped with Avocado and Eel Sauce	\$16.99
🔪 *Coco Mango - Yellow Tail, Mango, Jalapeño, Cilantro and Cucumber Roll w/Wasabi Tobiko on Top	\$16.99
Dragon - California Roll with Eel on top served with Eel Sauce and Sesame Seeds	\$16.99
🔪 *Executive - Tempura Shrimp, Avocado, and Spicy Mayo Roll finished with Tuna and Lemon	\$16.99
*Freshie - Cucumber, Avocado and Shrimp topped with Seared Hamachi, thinly sliced Lemon and Yuzu Kosho	\$17.99
*Ichi - California Roll topped with Salmon, Lemon and Ponzu Sauce	\$16.99
*Mars - Tempura Shrimp with Imitation Crab Meat and Tuna, Cucumber, Avocado, topped with Spicy Mayo and Eel Sauce	\$15.99
Philly - Smoked Salmon, Avocado, Cream Cheese & Sesame Seeds	\$11.99
Pink Flamingo - 2 Tempura Shrimp, Imitation Crab, Avocado, Cucumber, Spicy Mayo and Eel Sauce	\$14.95
*Playboy Roll - Tempura Shrimp with Tuna, Avocado, topped with Spicy Mayo and Eel Sauce	\$15.99
*Rainbow - California Roll topped with Tuna, Salmon, Whitefish, Avocado, and Shrimp	\$17.99
🔪 *Red Bull - Spicy Tuna Roll topped with Tuna, Sriracha and Scallions	\$17.50
*Red Dragon - California Roll topped with Spicy Tuna and Shrimp	\$14.99
*Sashimi Roll - Tuna, Hamachi, Salmon, Cucumber, Green Leaf, Avocado, Spicy Mayo topped w/Tobiko	\$21.99
Spider Roll - Soft Shell Crab, Green Leaf, Cucumber & Spicy Mayo with Eel Sauce	\$15.99
🔪🔪 *Shrimp Nips - Tempura Shrimp & Jalapeño topped with Spicy Tuna, Green Onion, Tobiko & Eel Sauce	\$22.99
Shrimp Tempura Roll - 2 Tempura Shrimp, Avocado, Cucumber, Green Leaf & Spicy Mayo	\$13.50
🔪 *Spicy Salmon Roll - Cucumber, Salmon, Green Leaf and Spice	\$12.95
🔪 *Spicy Tuna Roll - Cucumber, Tuna, Green Leaf and Spice	\$12.95
🔪 *Spicy Yellow-tail - Cucumber, Yellow-tail, Green Leaf and Spice	\$12.95
🔪🔪🔪 *Spring Breeze - Yellow-tail, Jalapeño, Cilantro, Mango, Avocado & Spicy Sauce topped w/Salmon, Lemon, Honey and Tobikko	\$21.99
*Suna Roll - Soft Shell Crab, Cucumber with Tuna, Avocado, topped with Spicy Mayo and Eel Sauce	\$18.50
🔪 Sunshine - 2 Tempura Shrimp, Spicy Tuna, Avocado and Tobiko wrapped in Soy Paper with Sriracha and Eel Sauce	\$20.99
🔪 Tiger Roll - 2 Tempura Shrimp, Spicy Mayo covered with 3 Steamed Shrimp and Eel Sauce	\$15.99
🔪🔪 TNT - Spicy Tuna, Jalapeño and Tobiko (Flying Fish Egg)	\$13.99
Unagi Roll - Eel, Cucumber, Sesame Seeds and Eel Sauce	\$13.99

Tempura Fried Rolls

Vegas - Deep Fried Roll, Smoked Salmon, Imitation Crab, Cream Cheese, Avocado with Spicy Mayo & Eel Sauce on top	\$13.99
DTH - Tuna, Salmon, Yellow-tail, Avocado Roll deep fried with Spicy Mayo and Eel Sauce	\$13.99
J Roll - Hamachi, Cream Cheese, Imitation Crab Meat, Spicy Mayo, deep fried with J Sauce	\$13.99

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Featured

Surf and Turf Burger (Ultimate Crab Cake Burger)	\$19.99
This is the burger you'll die for! Half Pound Juice Burger topped with Home Made Lump Crabcake. . . Heaven in a bun. Plus Lettuce, Tomato, Crispy Bacon, Cheese and Sabi Sauce.	
Fish & Chips (Fresh Alaska Cod)	\$18.99
Battered Cod, French Fries, Homemade Cole Slaw, and Tartar Sauce	
BBQ Eel Rice Bowl	\$25.99
BBQ Baked Crispy Eel over White Rice (Most popular Dish in Japan)	
Beef Rice Bowl	\$16.99
Japanese Style Marinate Beef over White Rice in a bowl with Pickled Ginger and Green Onion.	
Fish Rice Bowl	\$16.99
6 oz. Flounder fried or grilled over White Rice, served with Japanese Curry Sauce.	
*Spicy Tuna Rice Bowl	\$19.99
Seared Tuna Rare, Avocado, Sweet Chili Sauce, Steamed White Rice and Mango Salsa.	
Char Shu Rice Bowl	\$16.99
4 oz. of House Made Pork Belly Char Shu Over a Bowl of Rice Topped w/egg.	
Curry Chicken Rice Bowl	\$16.99
Breaded Fried Chicken Severed with Japanese Curry over a bed of White Rice with Pickled Ginger and Green Onion.	
Teriyaki Chicken Rice Bowl	\$15.50
Grilled Chicken Breast with Japanese Teriyaki Sauce over White Rice with Pickled Ginger & Green Onion.	
Teriyaki Beef Rice Bowl	\$19.99
Thinly Sliced Beef with Teriyaki Sauce. Served with Sautéed Onions over Rice and Broccoli.	
Soft Shell Crab Quesadilla	\$17.50
Lightly Breaded with Temper Powder and Fried Soft Shell Crab, Cheddar and Jack Cheese, Fresh Lettuce, Cilantro in a Flour Tortilla Served with Sour Cream and Salsa.	
Crispy Pork Platter	\$16.50
Tempura Fried Pork Loin over Home Style White Rice with Shredded Cabbage and Carrots on the side.	
Yakisoba	
Stir Fried Thin Noodle with Vegetables. • with Beef \$17.99 • with Shrimp \$18.99 with Chicken \$17.99 • Vegetarian, with Japanese Flavor Tofu \$16.99	
Curry Ramen	\$16.50
Crispy Chicken topped with Japanese Curry Sauce in Ramen Noodle.	
Mabo Ramen (Spicy Flavor)	\$15.50
Ramen topped with Spicy Ground Pork, Bean Sprouts & Baby Bok Choy.	
Miso Ramen (Soy Bean Flavor) Tonkotsu Ramen (Creamy Pork Flavor)	\$14.50
*Kimchi Ramen	\$16.50
Spicy Kimchi flavor topped with Pork Belly & Bean Sprouts	
Shoyu Ramen (Soy Sauce Flavor) Miso Vegetarian Ramen	\$14.50
All Ramen topped with Pork Belly, Boiled Egg, Pickled Bamboo Shoots, Bean Sprouts and Spring Onion.	
Substitute Beef, Fried Chicken or 2 Tempura Shrimp	\$4.99
Black Garlic Oil	\$0.50
Extra Charshu (2 pieces)	\$2.99
Extra Egg	\$1.00

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Vegetarian Rolls

Green Dragon - Asparagus, Cucumber, Avocado, Green Leaf, Cilantro, Peanut with Avocado on Top

\$17.99

Sushi & Sashimi

(Ask about our daily specials!)



*EBI (Shrimp)
 *Hamachi (Yellow-tail)
 *Tuna
 *Sake (Salmon)
 *Unagi

2 Piece Nigiri

\$6.95
 \$9.95
 \$9.95
 \$9.95
 \$9.95

5 Piece Sashimi

\$17.95
 \$17.95
 \$17.95

COMBO PLATES

*Sushi Combo - 5 pcs Nigiri Sushi and Shrimp Tempura Roll \$23.99
 *Sashimi Combo - 9 pcs Tuna, Salmon, Yellow-tail, and Rice \$22.99
 *Small Sashimi Plate - 15 pcs Chef's Choice 4 - 5 Kinds \$34.99
 *Large Sashimi Boat - 25 pcs Chef's Choice \$46.99

KID'S MEAL - Age 12 & Under

Mac & Cheese \$6.99
 Grilled Cheese \$6.99
 Kid's Popcorn Shrimp \$7.99

BEVERAGES

Hot Green Tea (Refillable) \$3.25
 Iced Green Tea \$2.99
 Flavor Iced Tea or Drink \$3.25
 Soda, Sweet Tea, Unsweet Tea \$2.99
 (Free Refills)

DESSERT

Brownie Sunday \$7.99
 Green Tea Shortcake \$7.99
 Mochi Ice Cream \$6.99
 Green Tea
 Seasonal Dessert

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