

## APPETIZERS

\*\*\* Appetizers that require 10-15 minutes to prepare \*\*\*

HOUSE EGG ROLLS (6)	6.00
<i>Crab meat, pork, vegetables, &amp; shallot</i>	
FINGER SHRIMP S ROLLS (5)	6.00
<i>Cream cheese &amp; shrimp wrap with egg roll skin &amp; fried</i>	
SPRING ROLLS (2)	5.00
<i>Shrimp, pork and mint leaves wrapped in rice paper</i>	
GRILLED CHICKEN ROLLS	5.00
<i>Marinated chicken breast with mint leaves wrapped in rice paper</i>	
GRILLED PORK ROLLS (2)	5.00
<i>Marinated grilled pork and mint leaves wrapped in rice paper</i>	
TUNA POKE	10.95
<i>Diced Walu Butter Fish, marinated in sake ginger soy and quick wok toss</i>	
MUSSEL DYNAMITE	10.95
<i>*** Baked Mussel with creamy spicy sauce</i>	
EDAMANE	5.00
SPICY EDAMANE – Garlic butter, sea salt crushed pepper	6.00
ADEGASHI TOFU – Fried	6.00
GYOZA - Pan Fried dumplings	5.00
IKA YAKI – Fried Calamari toss with scallion & jalapeño	7.00
TEMPURA SHRIMP	9.00
MONKEY BRAIN	7.95
<i>Baked half stuff avocado, crabmeat, sweet chili Sauce</i>	
RIB TEMPTATION	11.95
*** BROILED HAMACHI	10.95
<i>Yellowtail collarbone</i>	

## BLUE OCEAN CHEF'S SPECIAL

SMOKEY PEPPER TUNA SASHIMI	21.95
<i>Ginger soy vinaigrette &amp; sesame</i>	
BRAZILIAN OCEAN TROUT SASHIMI	19.95
<i>Ginger soy vinaigrette, relish sprout, togarashi pepper</i>	
BABY YELLOWTAIL SASHIMI	19.95
<i>Citrus vinaigrette, slice thin jalapeño &amp; cilantro</i>	
SALMON CARPACCIO	19.95
<i>Spicy truffle vinaigrette, caper, parmesan cheese &amp; relish sprout</i>	
WALU BUTTER FISH SASHIMI	19.95
<i>Spicy truffle vinaigrette, jalapeno, relish sprout &amp; togarashi pepper</i>	
PACIFIC CEVICHE	19.95
<i>Salmon, onion, cilantro, tomatoes with spicy lime vinaigrette</i>	
KOBE BEEF SASHIMI	29.95
<i>Shaved Kobe Beef wrapped with garlic chip, scallion &amp; special sauce</i>	

## DESSERT

FRIED BANANA WITH HONEY	4.00
CHOCOLATE MOUSSE CAKE	6.00
PAN FRIED BANANA WITH VANILLA ICE-CREAM	6.00
TEMPURA ICE-CREAM	6.00
KIM'S BROWNIES WITH VANILLA ICE-CREAM	6.00
CRÈME BRULÉE	6.00
COCONUT CREAM PIE	6.00
KEY LIME PIE	6.00
ICE-CREAM – Vanilla, Green Tea, Red Bean, Lychee-sorbet	3.00

## HIBACHI ENTRÉE

Hibachi Vegetables	14.00
Chicken Lemongrass	16.00
Chicken Spicy Garlic Sauce	16.00
Chicken Teriyaki	16.00
Jumbo Shrimp Spicy Garlic Sauce	24.00
Jumbo Shrimp Ginger Lime Chili Sauce	24.00
Jumbo Scallop Spicy Garlic Sauce	25.00
Jumbo Scallop Honey Soy-Wasabi Sauce	25.00
Scottish Salmon Teriyaki	25.00
Scottish Salmon Honey Soy-Wasabi Sauce	25.00
Lobster Tail Yuzu Creamy Sauce	28.00
Chilean Seabass Ginger Lime Chili Sauce	28.00
Walu Butter Fish Honey Soy-Wasabi Sauce	27.00
Ribeye Steak	26.00
Fillet Mignon	26.00
Chateaubriand	32.00
Deluxe - lobster, shrimp, scallops	35.00
Surf & Turf – Fillet Mignon, Lobster & Shrimp	44.00

(All Hibachi Entrée served with soup, steamed rice, & vegetable; fried rice will be \$3.00 extra)

## HIBACHI COMBO

Chicken & Shrimp	26.00
Shrimp & Scallop	28.00
Shrimp & Salmon	26.00
Lobster & Shrimp	29.00
Lobster & Scallop	29.00
Fillet Mignon & Shrimp	29.00
Fillet Mignon & Scallops	29.00
Fillet Mignon & Chicken	28.00
Fillet Mignon & Lobster	29.00

PLEASE NO SUBSTITUTIONS

## SIDES ORDER

*We gladly add on to your order*

Chicken	7.00
Fillet Mignon	11.00
Shrimp	8.00
Scallops	9.00
Lobster	13.00
Salmon	9.00

**Minimum plate charge or to share an entrée \$5.00 (per person) - Included soup, steamed rice & vegetables**

“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increased risk of food borne illness”

18% Gratuity is include for parties of 6 and more