

# Sushi Blue

1571 Redstone Center Dr 84098-7603 · +14355754272 · Updated: Jan 14, 2026

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## SMALL 5

### Tiger Wings

**\$15.00**

marinated sweet and spicy chicken wings

### Gyoza

**\$12.00**

crispy pork or veggie dumplings, soy rayu, curry dipping sauce

### Citrus Prawns

**\$14.00**

flash fried prawns, sliced lemon, citrus aioli

### Korean Street Tacos

**\$15.00**

pork carnitas, avocado, cilantro, cotija cheese, and kimchi salsa

### Asian Lettuce Cups

**\$15.00**

green onion, carrot, bell pepper, macadamia nuts, korean chili sauce - choice of grilled korean beef, chicken or tofu

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## SMALLER 6

### Tempura Shishito Peppers

**\$12.00**

crispy tempura fried peppers with citrus aioli & curry dipping sauce

### Miso Soup

**\$6.00**

### Edamame

**AVAILABLE OPTIONS**

\$8.00

Spicy: \$10.00

### House Kimchi

**\$5.00**

### Seasoned Fries

**\$5.00**

### Hot Sauce Sampler

**\$5.00**

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## NOODLES 3

### Tonkotsu Ramen

**\$18.00**

rich pork broth, japanese noodle, crispy pork belly, 5-minute egg, baby corn, carrots, bok choy, nori strips, and furikake

### Yellow Curry Ramen^

**\$16.00**

yellow coconut curry broth, ramen noodle, green onion, cilantro, bean sprouts

### Yaki Soba

**\$16.00**

stir-fried soba noodles with bean sprouts, carrots, cabbage, green onions, ginger, garlic, and house-made yakisoba sauce

## SALAD 5

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### Seaweed

sesame seeds

#### AVAILABLE OPTIONS

\$8.00

Add Red Crab: \$5.00

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### Sunomono

sliced cucumber, tosozu dressing

#### AVAILABLE OPTIONS

\$8.00

Add Red Crab: \$5.00

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### Greens

tomato, cucumber, carrot, wonton, japanese ginger vinaigrette

**\$8.00**

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### Thai Beef

grilled korean beef, tomato, cucumber, bean sprouts, fresh cilantro, toasted peanuts, fresh mint, thai citrus vinaigrette

**\$18.00**

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### Wonton Chicken

grilled chicken breast, napa cabbage, greens, carrot, red bell pepper, green onion, mandarin orange, crispy wontons, macadamia nuts, honey ginger dressing

**\$17.00**

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## ENTRÉES 6

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### Banh - Mi^

Pickled vegetable slaw. Topped with fresh mint, basil, jalapenos, and garlic aioli

#### AVAILABLE OPTIONS

Grilled Korean Beef: \$18.00

Pork Belly: \$17.00

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### Chicken Katsu Sandwich\*

crispy chicken breast, brioche bun, japanese mayo, dijon mustard, shredded cabbage, house-made katsu sauce

**\$17.00**

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### Blue Burger\*

1/3 lb chuck, lettuce, tomato, red onion, pickle. Choice of american, cheddar, or pepper jack cheese

#### AVAILABLE OPTIONS

\$17.00

Add Applewood Smoked Bacon:

\$2.00

Add Pork Belly: \$2.00

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### Sumo Burger\*

1/3 lb chuck, asian spices, jalapeno pepper jack cheese, japanese style coleslaw, sweet pickle, house hoisin ketchup, chili garlic aioli

#### AVAILABLE OPTIONS

\$19.00

Add Applewood Smoked Bacon:

\$2.00

Add Pork Belly: \$2.00

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### Wok-N-Bowl

jasmine rice, celery, garlic, carrot, red bell pepper, chili soy sauce

#### AVAILABLE OPTIONS

Korean Beef: \$19.00

Katsu Chicken: \$18.00

Wok'd Chicken: \$17.00

Grilled Salmon: \$20.00

Tofu: \$17.00

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### Grilled Market Steak

cashew collard greens, spiced squash puree; ask your server for selection

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## STANDARD ROLLS 13

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<b>Spicy Tuna* ^</b>	<b>\$12.00</b>
tuna, cucumber, avocado, spicy mayo	
<b>California</b>	<b>\$12.00</b>
crab, cucumber, avocado, sesame seed	
<b>Sake Avo*</b>	<b>\$12.00</b>
salmon, avocado	
<b>Unagi Maki</b>	<b>\$15.00</b>
fresh water eel, cucumber, sesame seed, avocado, unagi sauce	
<b>Tekka Maki*</b>	<b>\$10.00</b>
tuna roll	
<b>Sake Maki*</b>	<b>\$10.00</b>
salmon roll	
<b>Spider^</b>	<b>\$17.00</b>
fried soft shell crab, cucumber, kaiware, spicy mayo, unagi sauce	
<b>Philly</b>	<b>\$14.00</b>
house-smoked salmon, avocado, cream cheese, sesame seeds	
<b>Caterpillar</b>	<b>\$19.00</b>
fresh water eel, cucumber, avocado, unagi sauce	
<b>Shrimp Tempura^</b>	<b>\$13.00</b>
tempura shrimp, avocado, cucumber, spicy mayo, sesame seed, unagi sauce	
<b>Spicy Albacore* ^</b>	<b>\$14.00</b>
albacore, cucumber, avocado, spicy mayo	
<b>Spicy Hamachi* ^</b>	<b>\$12.00</b>
yellowtail, radish sprouts, cucumber, spicy mayo	
<b>Salmon Skin</b>	<b>\$10.00</b>
crispy salmon skin, cucumber, yamagobo, radish sprouts, bonito flakes, unagi sauce	

## BLUE ROLLS 16

<b>Lagniappe* ^</b>	<b>\$20.00</b>
Fried crawfish tails, spicy mayo, citrus tobiko, grilled asparagus. Topped with freshwater eel, chili garlic unagi sauce, sesame seeds, and togarashi	
<b>Sunburn* ^</b>	<b>\$20.00</b>
Spicy tuna, avocado, jalapeño, cream-cheese. Topped with torched mango, togarashi, mae ploy, and chives	
<b>Black Magic* ^^</b>	<b>\$20.00</b>
Spicy hamachi, tempura asparagus. Topped with snow crab, chives, tobiko, black garlic aioli, ponzu	

<b>Snow Dance* ^</b>	<b>\$17.00</b>
big eye tuna, tempura shrimp, avocado, cucumber, mango, wrapped in soy paper - topped with unagi sauce, spicy tako	
<b>Fly'n Hawaiian* ^^</b>	<b>\$20.00</b>
Albacore tuna, mango, jalapeño, cilantro. Topped with kanpachi, lime, nam prik pao, garlic ponzu	
<b>The Hustler* ^^</b>	<b>\$20.00</b>
Tempura shrimp, avocado, cilantro. Topped with tomo tuna, lime, 8 pepper hot sauce, ponzu, unagi sauce	
<b>Pineapple Express* ^^</b>	<b>\$20.00</b>
Curry tempura pineapple, chives, thai basil, cilantro. Topped with ocean trout, tough guy sauce, nam pa, toasted coconut, tajin, green onion	
<b>Mike Thai Son* ^</b>	<b>\$20.00</b>
Spicy tuna, cucumber, basil, red bell pepper. Topped with hamachi, lime, thai coconut curry, peanuts	
<b>Jenny From the Block*</b>	<b>\$20.00</b>
Crab, grilled asparagus. Topped with salmon, lemon, garlic ponzu, green onion	
<b>Tuna Turner* ^</b>	<b>\$20.00</b>
Tempura shrimp. Topped with big eye tuna, avocado, spicy mayo, unagi sauce	
<b>Salmon L Jackson* ^</b>	<b>\$20.00</b>
Spicy tuna, cucumber, avocado. Topped with salmon, sesame seed	
<b>Surf &amp; Turf*</b>	<b>\$22.00</b>
Red crab, tempura asparagus, avocado. Topped with seared koji wagyu, garlic unagi sauce, crispy fried shallot, togorashi	
<b>Krusty Krab^</b>	<b>\$18.00</b>
Tempura fried roll with crab, avocado, cream cheese. Topped with spicy mayo, unagi sauce	
<b>Funky Finn* ^</b>	<b>\$19.00</b>
Spicy tuna, green onion, avocado, tempura fried. Topped with wasabi aioli	
<b>MT. Fuji* ^</b>	<b>\$18.00</b>
Freshwater eel, crab, avocado. Baked with spicy mayo and crispy crawfish tails	
<b>Chasing Yellowtail* ^</b>	<b>\$14.00</b>
spicy hamachi, fresh jalapeño, mint, thai basil	

## VEGGIE ROLLS 4

<b>Kappa Maki</b>	<b>\$8.00</b>
cucumber roll	
<b>Cashew Clay^</b>	<b>\$16.00</b>
Spicy cashew butter, green onion, cucumber, sprout. Topped with avocado, lime slices, vegan coconut curry aioli, and spiced cashews	
<b>King Kong</b>	<b>\$11.00</b>
Curry fried banana, jalapeno, crunchy peanut butter, fruit jelly. Tempura fried topped with unagi sauce and lemon zest	

**Pow Day****\$16.00**

tempura avocado, carrots, red cabbage, cucumber, kaiware, chives, soy paper, yuzu vinaigrette

**NIGIRI / SASHIMI** 13**Chirashi Bowl\*****\$35.00**

chefs choice 8 piece sashimi, chefs choice veggies on rice

**Small Sashimi\*****\$45.00**

15 pieces - chef's choice

**Large Sashimi\*****\$55.00**

20 pieces - chef's choice

**Big Eye Tuna\*****AVAILABLE OPTIONS**

south pacific - maguro

\$10.00

\$20.00

**Albacore Tuna\*****AVAILABLE OPTIONS**

fiji - tombo

\$10.00

\$20.00

**Yellowtail\*****AVAILABLE OPTIONS**

japan - hamachi

\$10.00

\$20.00

**Greater Amberjack\*****AVAILABLE OPTIONS**

hawaii - kanpachi

\$10.00

\$20.00

**King Salmon\*****AVAILABLE OPTIONS**

new zealand - sake

\$10.00

\$20.00

**Ocean Trout\*****AVAILABLE OPTIONS**

tasmania - umi masu

\$10.00

\$20.00

**Octopus\*****AVAILABLE OPTIONS**

pacific - tako

\$10.00

\$20.00

**Red Crab\*****\$11.00**

south east asia - kani

**Fresh Water Eel\*****AVAILABLE OPTIONS**

south west asia - unagi

\$11.00

\$22.00

**Flying Fish Roe\*****AVAILABLE OPTIONS**

pacific - tobiko

\$10.00

\$20.00

## DESSERT 4

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**Mango Sticky Rice** \$8.00

fresh fruit, sweet coconut cream, mint

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**Chocolate Bread Pudding** \$8.00

chocolate chip bread pudding, vanilla ice cream, whipped cream, chocolate sauce, candied pecans, and cinnamon

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**Ice Cream** \$6.00

ask your server for flavors

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**Sorbet** \$6.00

ask your server for flavors

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## SODA 6

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**Coke**

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**Diet Coke**

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**Sprite**

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**Dr. Pepper**

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**Rootbeer**

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**Ginger Ale**

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## FEATURED DRINKS 8

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**Fresh Brewed Iced Tea** \$3.50

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**French Press Coffee** \$5.00

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**Blue Lemonade** \$3.50

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**Dragon Lady** \$3.50

classic blue shirley temple

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**Blue Colada Mocktail** \$4.00

pineapple juice shaken with cream of coconut

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**Topo Chico** \$3.50

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**Smart Water** \$4.00

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**Japanese Genmai Cha Green Tea Pot** \$5.00

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## RISHI ORGANIC HOT TEA 5

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**Earl Grey**

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**Jasmine**

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**Tumeric Ginger**

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**Chamomile**

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**Peppermint**

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**JAPANESE SAKE** 13

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**Divine Droplets, Ginga Shizuku Junmai Daiginjo**

ultra clean with flavors of melon, herbs, vanilla essence & concentrated minerality - the "rolls-royce" of sake, filtered every year in an igloo

**AVAILABLE OPTIONS**

Gls: \$35.00

Btl: \$150.00

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**Soaring Clouds, Hakutsuru Sho-Une-Daiginjo**

sho-une, meaning "soaring clouds" - this sake is velvety smooth with fruity aromas of peach and apple, palate has delicate texture with hints of pear

**AVAILABLE OPTIONS**

Gls: \$14.00

Btl: \$68.00

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**Living Jewel, Tozai Junmai**

flavors of white grapes & a hint of sweet rice - medium-bodied with a slightly creamy texture

**AVAILABLE OPTIONS**

Gls: \$10.00

Btl: \$48.00

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**Snow Maiden, Tozai Junmai Nigori**

bright, ricey, fruity, good body, long finish - a fairly thick & chewy nigori (cloudy sake), surprisingly dry

**AVAILABLE OPTIONS**

Gls: \$10.00

Btl: \$42.00

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**Star Filled Sky, Mantensei Junmai Ginjo**

soft, honey laced nose with just a tad of fruitiness, dry overall, with a sweet element creeping out of the background - good richness & overall balance, in a slightly dry profile

**AVAILABLE OPTIONS**

Gls: \$17.00

Btl: \$72.00

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**Well of Wisdom, Tozai-Ginjo**

named for it's water source in the town of Fushimi, which means "hidden water", it's soft and pure, perfect for making sake, soft & silky with watermelon, honeydew & a touch of white pepper

**AVAILABLE OPTIONS**

Gls: \$12.00

Btl: \$58.00

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**Dreamy Clouds, Rihaku Tokubetsu Junmai Nigori**

chewy sweet rice flavors intermingle with nutty & slightly fruity characteristics - elegant & refined

**AVAILABLE OPTIONS**

Gls: \$16.00

Btl: \$72.00

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**Living Jewel, Tozai Junmai**

flavors of white grapes & a hint of sweet rice - medium-bodied with a slightly creamy texture

**AVAILABLE OPTIONS**

Gls: \$10.00

Btl: \$48.00

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**Wandering Poet, Rihaku-Junmai Ginjo**

named after the famous Chinese poet, Li Po, notes of banana & honeydew with a clean, crisp acidity that highlights its light-to medium body

**AVAILABLE OPTIONS**

Gls: \$19.00

Btl: \$78.00

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**Black Ty Ku, Junmai Ginjo**

rich texture with hints of natural sweetness, peach & vanilla notes - brewed with 45% polished japanese akebono rice

**AVAILABLE OPTIONS**

Gls: \$12.00

Btl: \$52.00

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**Winter Warrior, Yoshinogawa-Junmai Ginjo**

delightful tropical notes with melon, lightly floral aromatics, & a medium body that is refreshing and clean, honey and lychee on the palate

**AVAILABLE OPTIONS**

Gls: \$11.00

Btl: \$54.00

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## Dance of Discovery, Rihaku Junmai

textured & layered, smoky yet sweet, with a cleansing acidity at the end - simply constructed rice flavors interspersed with malt-like flavor, dry on the finish

### AVAILABLE OPTIONS

Gls: \$12.00

Btl: \$58.00

## Tears of Dawn, Konteki Daiginjo

full-bodied with flavors of anise, banana & a hint of sweet rice, quite complex-produced at one of japan's smallest breweries

### AVAILABLE OPTIONS

Gls: \$19.00

Btl: \$78.00

## HOT SAKE 1

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### Gekkeikan

served in a tokkuri flask

### AVAILABLE OPTIONS

Small: \$9.00

Large: \$16.00

## HOT SAKE POTIONS 6

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### Rising Sun

cointreau orange

### AVAILABLE OPTIONS

Small: \$11.00

Large: \$18.00

### Red Dragon

pama pomegranate

### AVAILABLE OPTIONS

Small: \$11.00

Large: \$18.00

### Peachy Keen

peach schnapps

### AVAILABLE OPTIONS

Small: \$11.00

Large: \$18.00

### Warm Elderflower

st. elder natural elderflower

### AVAILABLE OPTIONS

Small: \$11.00

Large: \$18.00

### Purple Haze

chambord black raspberry

### AVAILABLE OPTIONS

Small: \$11.00

Large: \$18.00

### Ginja

domaine de canton ginger

### AVAILABLE OPTIONS

Small: \$11.00

Large: \$18.00

## OREGON SAKE 3

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### Pearl, Momokawa Junmai Ginjo Nigori

creamy with bright and bold tropical notes like banana, pineapple, vanilla and coconut, nigori - "unfiltered"

### AVAILABLE OPTIONS

Gls: \$9.00

Btl: \$38.00

### Silver, Momokawa Junmai Ginjo

silver offers a clean sake with complex flavors of apple, pear & melon combined with minerals & water notes

### AVAILABLE OPTIONS

Gls: \$9.00

Btl: \$38.00

## G Joy, Junmai Ginjo Genshu

fruity & earthy flavor with hints of melon, plum, cinnamon & cardamom, genshu - "undiluted"

## AVAILABLE OPTIONS

Gls: \$10.00

Btl: \$48.00

## SAKE FLIGHTS 2

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### Southern Flight

**\$18.00**

Breweries from southern japan. Dreamy clouds - junmai nigori; living jewel - tozai junmai; wandering poet - rihaku junmai ginjo; dance of discovery - rihaku junmai

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### Northern Flight

**\$22.00**

Breweries from northern japan. Snow maiden - junmai nigori; black ty ku - junmai ginjo; winter warrior - yoshinogawa junmai ginjo; divine droplets - ginga shizuku junmai daiginjo

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## COCKTAILS 11

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### Blue Mule

**\$11.00**

absolute vanil vodka, cock'n bull ginger beer, lime juice, fresh mint - served in a blue camping mug

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### Mango-Rita

**\$12.00**

milagro silver tequila, mango nectar, lime juice, thai chili syrup, tripe sec - served on the rocks with a tajin salt rim

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### Blue Saketini

**\$12.00**

alpine gin, lime juice, living jewel sake, ginger liquer, butterfly pea flower syrup - shaken

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### Peach Saketini

**\$12.00**

alpine gin, tsuki white peach nigori sake, lime juice, peach liquer

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### Tokyo Toddy

**\$12.00**

suntory toki whiskey, yuzu juice, agave nectar, hot water

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### Ginja Ninja

**\$12.00**

alpine gin, ginger liquer, fresh cucumber, thai basil, lime juice, agave

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### Coconut Margarita

**\$12.00**

milagro silver tequila, fresh lime juice, cream of coconut, triple sec, toasted salted coconut rim

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### Grilled Pineapple Mojito

**\$12.00**

bacardi silver rum, grilled pineapple, fresh mint, lime juice, agave, soda water

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### New World Fashioned

**\$11.00**

espolon reposado tequila, house-made pineapple simple syrup, orange bitters - served on the rocks

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### Mango Mai Tai

**\$12.00**

bacardi silver rum, cointreau, mango, orange, pineapple juice

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### Osaka

**\$13.00**

alpine gin, yuzu juice, pineapple simple syrup, francis coppla sofia blanc de blans

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## BEER 12

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<b>Kirin Light, Japan, Pilsner</b>	<b>\$6.00</b>
<b>Koshihikari Echigo, Japan, Lager</b>	<b>\$8.00</b>
<b>Sapporo Can, Japan, Pilsner</b>	<b>\$13.00</b>
<b>Orion, Japan, Lager</b>	<b>\$14.00</b>
<b>Kirin Ichiban, Japan, Pilsner</b>	<b>\$13.00</b>
<b>Tsing Tao, People's Republic of China, Lager</b>	<b>\$8.00</b>
<b>Uinta Golden Spike Hefeweizen, Salt Lake City</b>	<b>\$6.00</b>
<b>Squatter's Hop Rising Double IPA, Salt Lake City</b>	<b>\$8.00</b>
<b>Deschutes Fresh Squeezed IPA, Bend, OR</b>	<b>\$9.00</b>
<b>Roadhouse Family Vacation Golden Ale, Jackson, WY</b>	<b>\$8.00</b>
<b>Bud Light, St. Louis, MO</b>	<b>\$6.00</b>
<b>Clausthaler Non-Alcoholic, Germany</b>	<b>\$6.00</b>

## SPARKLING WINES <sup>3</sup>

<b>Francis Coppola Sofia - Monterey</b>	<b>AVAILABLE OPTIONS</b>
	Gls: \$12.00
	Btl: \$54.00
<b>Schramsberg Brut Rosé - North Coast</b>	<b>\$98.00</b>
<b>Gekkeikan Zipang Sparkling Sake</b>	<b>\$18.00</b>

## SAUVIGNON BLANC <sup>2</sup>

<b>Tangent - Central Coast</b>	<b>AVAILABLE OPTIONS</b>
	Gls: \$12.00
	Btl: \$52.00
<b>Loveblock - New Zealand</b>	<b>\$64.00</b>

## CHARDONNAY <sup>4</sup>

<b>Kendall Jackson Vintner's Reserve - California</b>	<b>\$32.00</b>
<b>Sean Minor - Central Coast</b>	<b>AVAILABLE OPTIONS</b>
	Gls: \$11.00
	Btl: \$42.00
<b>Saracina - Unoaked - Mendocino</b>	<b>AVAILABLE OPTIONS</b>
	Gls: \$12.00
	Btl: \$52.00

Scar of the Sea - Santa Barbara

**\$88.00**

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**RIESLING** 2

Selbach Incline - Germany

**\$38.00**

Charles Smith Kung Fu Girl - Columbia Valley

AVAILABLE OPTIONS

Gls: \$11.00

Btl: \$42.00

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**INTERESTING WHITES** 5

Cedar + Salmon Pinot Gris - Willamette Valley

AVAILABLE OPTIONS

Gls: \$11.00

Btl: \$48.00

Susana Balbo Crios Torrontes - Mendoza, Argentina

**\$42.00**

Astobiza Txakoli - Basque Country, Spain

AVAILABLE OPTIONS

Gls: \$11.00

Btl: \$48.00

Ailalá-Ailalelo Ailalá Blanco - Ribeiro, Spain

AVAILABLE OPTIONS

Gls: \$11.00

Btl: \$48.00

Susana Balbo Rosé of Malbec - Mendoza, Argentina

AVAILABLE OPTIONS

Gls: \$11.00

Btl: \$48.00

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**PINOT NOIR** 3

Meiomi - California

**\$38.00**

Sea Glass - Santa Barbara

AVAILABLE OPTIONS

Gls: \$12.00

Btl: \$52.00

Soter Planet Oregon - Oregon

**\$58.00**

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**MERLOT** 1

Selby - Sonoma

**\$48.00**

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**ZINFANDEL** 1

Seghesio Sonoma - Sonoma

**\$38.00**

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**CABERNET SAUVIGNON** 3

**Milbrandt - Columbia Valley**

**AVAILABLE OPTIONS**

Gls: \$11.00

Btl: \$48.00

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**Frog's Leap Estate - Rutherford-Napa**

**\$78.00**

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**Justin - Paso Robles**

**\$82.00**

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**INTERESTING REDS** 4

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**Solar de Randez - Rioja - Rioja, Spain**

**\$38.00**

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**La Posta Pizzella - Malbec - Argentina**

**AVAILABLE OPTIONS**

Gls: \$12.00

Btl: \$52.00

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**Susana Balbo - Crios Malbec - Argentina**

**\$52.00**

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**Jeff Cohn - Smoke & Mirrors Red - California**

**\$58.00**