

SUASHI



CALIFORNIA ROLL

RAINBOW ROLL

TEMPURA ROLL

SALMON NIGIRI

TUNA NIGIRI

PRAWN NIGIRI

SALMON SASHIMI

TUNA SASHIMI

CALIFORNIA ROLLS		
	4's	8's
Tuna	65	120
Salmon	65	120
Prawn	75	140
Avo ✓	45	80

RAINBOW ROLLS		
	4's	8's
Tuna	80	150
Salmon	80	150
Monarch ✓	65	120

NIGIRI		
	2's	
Tuna	65	
Salmon	65	
Prawn	70	

TEMPURA ROLLS		
	4's	8's
Tuna	90	170
Salmon	90	170
Prawn	95	175

SHASHIMI		
	3's	
Tuna	85	
Salmon	85	

THE BLU SUSHI SPECIALITIES

- ROCK SHRIMP ROSES** 4's
 Fresh norwegian salmon, avo, spiced prawn, asian mayo
 lime zest & sushi rice 130
- BUTTERFLY FUSION** 8's
 Combination of salmon & tuna roll, togarashi spice 180
- BLUE FLAME** 8's
 Seared salmon with cajun butter, topped with teriyaki
 sesame seeds, spring onion, aioli, caviar 220
- TIGER BUTTERFLY** 8's
 Smoked salmon, cream cheese & tempura prawn topped
 with avo, sesame seeds, mayo & caviar 200
- FUTOMAKI** 6's
 Salmon, avo & pickled onion with teriyaki
 mayo & sesame seeds 130
- PINK BUTTERFLY ✓** 8's
 Tempura california roll with strawberry & cream cheese filling 175

SUSHI PLATTERS



GARDEN OF EDEN PLATTER

12 piece | 180

- 4 x California Roll
- 4 x Pink Butterfly
- 4 x Monarch Rainbow Roll

MONARCH RAINBOW ROLL

BLU COAST PLATTER

13 piece | 250

- 4 x Salmon California
- 4 x Fusion Roll
- 2 x Prawn Nigiri
- 3 x Futomaki Roll



FUSION ROLL



FUTOMAKI

BRENTON SEA PLATTER

20 piece | 420

- 4 x Fusion Roll
- 2 x Rock Shrimp Rose
- 4 x Salmon California Roll
- 3 x Futomaki Roll
- 5 x Prawn Tempura Roll
- 2 x Tuna Nigiri

BUTTERFLY RAINBOW PLATTER

26 piece | 545

- 4 x Tuna Maki Roll
- 2 x Rock Shrimp Rose
- 4 x Tuna Rainbow Roll
- 4 x Salmon California Roll
- 2 x Prawn Nigiri
- 3 x Salmon Sashimi
- 3 x Futomaki Roll
- 4 x Fusion Roll



TUNA MAKI



SUSHI MENU

JAPANESE COCKTAILS

TANUKI WOODEN SHŌCHŪ 105

Aged for three months on medium roasted oak chips, this unique take on a rice Shōchū gives a golden appeal with smokey notes. A toasted-malt nose quickly dissolves into a long middle, punctuated by a creamy mouthfeel and a light savoury flavour,

TANUKI RICE SHŌCHŪ 95

Our shōchū is made from rice, spring water, koji, and yeast - fermented using traditional Japanese methods and then distilled using a pot still. Shōchū can have several flavour profiles, from deeply umami to crisp and floral.

