

## STARTERS

### COLD APPETIZERS FROM SUSHI BAR

**OYSTERS ON THE HALF SHELL** 16  
Fresh selection of half dozen oysters with ponzu sauce

**ASSORTED SASHIMI APPETIZER** 15  
7 slices of top grade sashimi: 3 tuna, 2 salmon, 2 yellowtail

**ALBACORE TUNA TATAKI** 16  
Premium albacore sashimi served on diacon radish : Ponzu sauce with minced garlic and ginger

**SALMON SASHIMI TRUFFLE VINAIGRETTE** 18  
Salmon sashimi with avocado and fried sweet yellow onion, white truffle oil, sesame oil and ponzu based vinaigrette

**FRESH ALBACORE SASHIMI WITH YUZU INFUSED PONZU SAUCE** 17  
Thinly sliced, premium albacore tuna drizzled with yuzu ponzu sauce

**HAMACHI SISO JALAPENO** 18  
Thin slices of yellowtail sashimi topped with shiso leaf, Jalapeno slices and grinded sesame Sesame oil infused ponzu sauce drizzle

**SASHIMI AIOLI** 18  
Diced ahi tuna or salmon and avocado, sprinkled with black sesame, seasoned with agrumato lemon virgin olive oil, sambal olec garlic sauce and usukuchi soy

**ROCK SHRIMP TEMPURA** 16  
Rock shrimp (from Florida : similar to lobster taste) tempura coated with spicy homemade sauce

### HOT APPETIZERS FROM KITCHEN

**JALAPEÑO EDAMAME** 10  
Steamed soybean sautéed with garlic and jalapeño, topped with bonito flakes

**BLUEFIN GYOZA** 10  
Homemade pan steamed pot stickers filled with beef, pork, sweet potato, noodle and tofu (6)

**YAKITORI** 9  
Skewered chicken with green onion

**CHICKEN KARA-AGE** 9  
Bite sized, Japanese style seasoned fried chicken

**SAUTEED SHISHITO PEPPER WITH ASPARAGUS** 10  
Shishito pepper, garlic and asparagus sauteed with soy sauce, togarashi pepper and sesame oil

**KALBI** 16  
Char-broiled Korean marinated beef short rib

**TRIPLE CRAB** 16  
Deep fried soft shell crab stuffed with spicy snow crab salad and red crab meat

## SHOOTERS

<b>OYSTER SHOOTER WITH QUAIL EGG</b>	5
Two oysters with quail egg and tobiko caviar, served in shot glass with ponzu sauce (no alcohol)	
<b>HAMACHI SHOOTER</b>	5
Yellowtail in a shot glass with white truffle oil, avocado, tobiko and black sesame	
<b>SALMON SHOOTER</b>	5
Salmon in a shot glass with white truffle oil, avocado, fried onion and black sesame	
<b>HONEYMOON SHOOTER</b>	9
Sea urchin, oyster, quail egg and tobiko in shot glass with sweet ponzu sauce	

## SALAD

<b>WAKAME SALAD</b>	7
Japanese style seaweed salad	
<b>GREEN SALAD</b>	SMALL 6 LARGE 9
Seasonal greens with Bluefin house dressing	
<b>TAKO SUNOMONO</b>	10
Octopus and cucumber pickled in lightly sweet rice vinegar	
<b>SEAFOOD SALAD</b>	16
Shrimp, crab sticks, albacore tuna and octopus on bed of Japanese radish and lettuce served with Bluefin house dressing	
<b>AHI POKETINI GARDEN SALAD</b>	18
Fresh ahi tuna with spring mix, daikon radish and seaweed salad, seasoned with sesame soy dressing and lightly spiced chichimi pepper	

## SIDE ORDERS

<b>EDAMAME</b>	Steamed and lightly salted soybean	6
<b>OSHINKO</b>	Assorted Japanese pickle	9
<b>RICE OR MISO SOUP</b>		3

## TEMPURA SMALL PLATES

<b>FRIED (A-GE DASHI) TOFU</b>	9	<b>MIX TEMPURA</b>	12
fried tofu, green onion, bonito flakes		2 shrimp, 4 vegetable	
<b>VEGETABLE TEMPURA (6)</b>	9	<b>SHRIMP TEMPURA (5)</b>	12

### A LA CARTE (4~5 pieces)

<b>KABOCHA</b>	8	<b>ZUCCHINI</b>	8
<b>SWEET POTATO</b>	8	<b>YAM</b>	8
<b>BROCCOLI</b>	8	<b>ASPARAGUS</b>	9
<b>EGGPLANT</b>	8	<b>SHISO</b> Japanese Mint Leaf	9

## ENTRÉE *Includes Miso Soup and Rice*

### TERIYAKI

**PAN ROASTED CHICKEN TERIYAKI** 26  
Pan roasted chicken thigh meat covered with homemade teriyaki sauce

**BEEF SIRLOIN TERIYAKI** 28  
Pan seared and oven-roasted 10 oz. black angus beef sirloin

**SCOTTISH SALMON TERIYAKI** 28  
Oven-baked 8 oz. fresh salmon glazed with teriyaki sauce

### TEMPURA

**MIX TEMPURA** 2 Shrimp and 8 Vegetable 26

**VEGETABLE TEMPURA** 10~12 Vegetable tempura 24

**TERIYAKI & TEMPURA** 28  
Pan roasted chicken teriyaki and assorted tempura (add \$2 for teriyaki beef or salmon)

### COOKED FISH

**SABA SHIOYAKI** 26  
Butterflied Norway mackerel salted and broiled

**UNAJU** 32  
Grilled eel with sweet sauce on a bed of rice

**MISO BAKED WILD BLACK COD** 34  
8 Oz. of wild black cod from Alaska, oven-baked with saiko miso sauce

### NOODLE & STEW

**UDON** 20  
Japanese udon noodle soup filled with chicken, vegetable medley, egg, tempura

**SUKIYAKI** w/ CHICKEN 26 w/ BEEF 28 w/ VEGETARIAN 26  
Traditional Japanese iron pot stew, comprised of mushrooms, tofu, cabbage, sweet potato noodle in sweet broth with your choice of protein.

### OTHERS

**KATSU** CHICKEN w/TERIYAKI SAUCE 24 PORK w /TON KATSU SAUCE 26 28  
Cutlet in panko batter and deep fried

**BEEF SHORT RIB** 36  
Traditional Korean style beef short rib marinated in Korean BBQ sauce, grilled and served on sizzling iron plate.

**BLUEFIN DINNER SAMPLER** 34  
4 tuna sashimi, 4 sushi: tuna, salmon, white fish, unagi, 3 shrimp tempura, beef short rib

## SUSHI & SASHIMI

*Nigiri sushi - 2 pieces per order // Sashimi - 5 slices per order*

<b>TUNA</b>		sushi	sashimi	<b>YELLOWTAIL</b>		sushi	sashimi
MAGURO	yellow fin tuna	7.9	16	HAMACHI	yellowtail	7.5	16
HON MAGURO	blue fin tuna	9.9	20	BURI	ぶり wild yellowtail	8.9	18
SHIRO MAGURO	albacore	7.9	16	KANPACHI	amber jack	8.9	18
TORO	fatty tuna	M/P	M/P				
<b>SALMON</b>				<b>WHITE FISH</b>			
SAKE	さけ salmon-scotland	7.5	15	HIRAME	flounder	7.9	17
SAKE	さけ smoked salmon	7.9	16	TAI	red snapper	7.9	17
<b>CRAB</b>				<b>SHRIMP</b>			
KANI (S)	snow crab salad	7.5	16	EBI	えび cooked shrimp	6.5	13
KANI (K)	king crab meat	8.9	18	AMAEBI	甘えび sweet shrimp	12	26
CATAMAREN	snow & king crab	8.9					
<b>MACKEREL</b>				<b>EEL</b>			
AJI	あじ jack mackerel	7.9	16	UNAGI	うなぎ fresh water eel	7.9	16
SABA	さば mackerel-Norway	6.9	15	ANAGO	あなご salt water eel	8.9	18
<b>ROE</b>				<b>OTHER SHELL FISH</b>			
TOBIKO	とびこ flying fish roe	7.5	15	HOTATE	ほたて creamy scallop	8.9	
IKURA	いくら salmon roe	9.9	20	KAIBASHIRA	japanese scallop	8.9	18
UNI	うに sea urchin	18	38	MIRUGAI	long neck clam	MARKET PRICE	
<b>OTHER</b>				<b>TAMAGO</b>			
IKA	いか squid	6.5	14	TAMAGO	egg omelet sushi	6.5	13
TAKO	たこ octopus	7.5	15				
NAMANIKU	生肉 beef tartare sushi	8.5			beef tartare sashimi style as appetizer		18

### SEASONAL FISH AND OTHERS AVAILABLE

*Ask your server for availability*





MAGURO マグロ  
yellow fin tuna  
7.9



HON MAGURO  
blue fin tuna  
9.9



SHIRO MAGURO  
albacore tuna  
7.9



HAMACHI ハマチ  
yellowtail  
7.5



BURI ぶり  
wild yellowtail  
8.9



KANPACHI  
amber jack  
8.9



SAKE 鮭  
salmon  
7.5



SAKE (SMOKED)  
salmon  
7.9



TAI タイ  
snapper  
7.9



SABA さば  
mackerel  
6.9



AJI アジ  
jack mackerel  
7.9



HIRAME ひらめ  
flounder  
7.9



KANI カニ  
king crab  
8.9



KANI カニサラダ  
snow crab salad  
7.5



CATAMARAN  
king & snow crab  
8.9



EBI えび  
shrimp  
6.5



AMAEBI 甘えび  
sweet shrimp  
12



NAMANIKU  
beef tartar  
8.5



TOBIKO とびこ  
flying fish roe  
7.5



IKURA いくら  
salmon roe  
9.9



HALF & HALF  
tobiko, ikura, quail egg  
8.9



KAIBASHIRA  
Japanese scallop  
8.9



HOTATE  
scallop (chopped)  
8.9



MIRUGAI みる貝  
long neck clam  
MARKET PRICE



IKA いか  
squid  
6.5



TAKO タコ  
octopus  
7.5



UNI ウニ  
sea urchin  
1EA 10 2EA 18



UNAGI うなぎ  
fresh water eel  
7.9



ANAGO アナゴ  
sea eel  
8.9



TAMAGO 玉子  
egg omelet  
6.5



TORO トロ  
fatty blue fin tuna  
16~18 MARKET PRICE



CHUTORO  
semi-fatty blue fin tuna  
12~14 MARKET PRICE

In today's world wide fish market place, fish can be served fresh daily even after being caught several thousands of miles away. For those true connoisseurs of sushi, Bluefin regularly imports unique fish from all over the world selected at their peak of taste and flavor based on the season and microclimate of the area. Please, ask your server for availability and recommendation of any seasonal catch.



CUCUMBER ROLL 4.9



AVOCADO ROLL 4.9



ASPARGUS ROLL 4.9



HAMACHI ROLL 7.5



VEGETABLE ROLL 6.9



TEKKA MAKI 7.5  
tuna



SPICY TUNA ROLL 7.9  
w/ avocado: rice outside 9.9



CALIFORNIA ROLL 6.9  
crab, avocado



SAN FRANCISCO 9.9  
unagi, snow crab salad,  
avocado



KANI ROLL 9.5  
snow crab salad, avocado



SALMON SKIN ROLL 8.9  
grilled and chopped salmon  
skin, cucumber, tobiko



SALMON AVOCADO 8.9  
fresh salmon, avocado



SHARK'S SMALL BITE 8.9  
spicy yellowtail and  
albacore with lettuce



PHILADELPHIA ROLL 8.9  
smoked salmon, philadelphia  
cream cheese, avocado



UNAGI ROLL 8.9  
unagi, cucumber, avocado



MANGO UNAGI 9.5  
unagi, mango,  
macadamia nuts



BLUEFIN TEMPURA 9.5  
shrimp tempura, snow crab  
salad, avocado



MAC KANI ROLL 9.9  
snow crab, macadamia nut,  
avocado in soy wrap

• Any rolls on this page can be made in hand roll style. Subtract \$1

• Any rolls in this page can be made with soy wrap - Add \$1





**TIGER EYE** 12  
salmon and green onion deep  
fried, rolled with spicy snow crab



**SPIDER ROLL** 13  
soft shell crab, cucumber  
sprouts, tobiko



**CATERPILLAR ROLL** 13  
inside: shrimp tempura, snow  
crab. outside: avocado



**RAINBOW** 14  
inside: shrimp tempura,  
cucumber. outside: tuna,  
salmon, unagi, avocado



**BAY SCALLOP** 14  
snow crab, avocado,  
spicy scallop, tobiko



**TAKE A CHANCE** 15  
inside: shrimp tempura,  
spicy tuna, cucumber.  
outside: tuna, avocado



**ALBACORE DYNAMITE** 16  
inside: spicy salmon, cucumber  
outside : albacore, jalapeno,  
sweet sesame sauce



**DRAGON** 16  
inside: shrimp tempura, snow  
crab. outside: unagi, avocado



**BAKED SALMON** 16  
inside: unagi, snow crab,  
avocado. outside: salmon,  
tobiko, lightly baked



**RED DRAGON** 17  
inside: shrimp tempura,  
snow crab. outside: sesame  
flavored spicy tuna



**SHARK'S BIG BITE** 17  
inside: spicy hamachi, unagi  
outside: hamachi, jalapeño,  
creamy wasabi sauce, tobiko



**ROLL ALAMEDA** 17  
inside: snow crab salad,  
cucumber. outside: sesame  
flavored spicy tuna, tobiko



**UNAGI MACADAMIA** 18  
unagi, snow crab, avocado  
mango, macadamia nut in  
soy crepe



**JAPANGO** 18  
salmon, snow crab, mango,  
avocado in green soy crepe



**LESLIE ROLL** 17  
creamy scallop and avocado  
topped with salmon & lemon

## SUSHI & SASHIMI ENTRÉE

*Sushi entrée includes miso soup // Sashimi entrée includes miso soup and rice*

<b>SUSHI SAMPLER</b> 7 pieces of nigiri and 1 Bluefin tempura roll	30
<b>SASHIMI CHOICE</b> 12 slices of sashimi - choose from tuna, salmon and yellowtail	32
<b>CHIRASHI SUSHI</b> Traditional Japanese dish of various sashimi on sushi rice	32
<b>KOREAN STYLE CHIRASHI SUSHI</b> 회덮밥 Sashimi mix and vegetables on rice with Chojang (spicy & sweet red chili sauce) on the side	34
<b>SUSHI OMAKASE</b> Sushi chef's choice - special comprised of the best selection of today's fish: 1 roll & 7-8 nigiri	38
<b>SASHIMI MORIWASE</b> Beautiful sashimi platter comprised of best of season fish chef choice 15-20 pcs	43
<b>SUSHI &amp; SASHIMI FUNE (SERVES 2)</b> 5 slices of tuna, 5 slices of salmon sashimi, 13 pieces of nigiri sushi, 1 Rainbow Roll, served on wooden boat and 2 miso soup	78

## BLUEFIN OMAKAZE DINNER

The Japanese translation of Omakaze is "to entrust" or, more accurately communicated, "to trust the chef." This is your perfect opportunity to let Chef Jun craft an elegant 5 ~6 course dinner that's both surprising and delightful.

\$80/ per person

There is a minimum of 2 guests. Reservation is required with Omakaze request. Please, inquire for availability for same day request.



LUNCH 8 DINNER 8 HAPPY HOUR 8 PRIVATE PARTIES 8 CATERING

   @bluefinsanjose #bluefinsanjose

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.