

BLU SUSHI



SUSHI
(2 PCS)

- CONCH • \$5.75
- EEL ^C • \$5.75
- EGG ^C • \$4.50
- ESCOLAR • \$5.50
- FRESH SALMON • \$5.95
- INARI ^C • \$4.50
- KRAB ^C • \$4.95
- MACKEREL ^C • \$4.95
- SHRIMP ^C • \$5.25
- OCTOPUS ^C • \$5.75
- SMOKED SALMON ^C • \$5.95
- SQUID • \$5.50
- TUNA • \$5.95
- WAHOO • \$5.95
- YELLOWTAIL • \$5.95

SASHIMI
(3 PCS)

SUSHI
(2 PCS)

SASHIMI
(2 PCS)

- BLUE CRAB ^C • \$6.95
- FLYING FISH ROE • \$5.75
- QUAIL EGG • \$2.25
- SALMON ROE • \$6.50
- SCALLOPS • \$6.50
- SEA URCHIN • \$7.25
- SMELT ROE • \$4.95
- SWEET SHRIMP (RAW) • \$6.25
- KING CRAB • \$9.00

PRICES AND AVAILABILITY SUBJECT TO CHANGE

Consuming Raw or Partially Cooked Seafood such as Sashimi and Sushi may be harmful or cause foodborne illness.

C = COOKED



BLUSUSHI®

BLU BEGINNINGS

SOUP

MISO • \$3.25

SOYBEAN BASED SOUP WITH SEAWEED & PREMIUM DICED TOFU.

KING MISO • \$9.95

KING CRAB MEAT AND SCALLIONS ARE ADDED TO OUR SOYBEAN BASED SOUP WITH SEAWEED AND PREMIUM DICED TOFU.

SALADS

HOUSE SALAD • \$3.50

MIXED GREENS AND CARROTS TOPPED WITH OUR HOME-MADE GINGER AND SESAME SEED DRESSING.

SEAWEED SALAD • \$4.95

KANISU • \$7.95

KRAB WRAPPED IN PEELED CUCUMBER DRIZZLED WITH RICE VINEGAR AND SPRINKLED WITH SESAME SEEDS.

GREEN GODESS • \$8.95

CARROTS, AVOCADO, ASPARAGUS, JALAPEÑO, AND GREEN ONION WRAPPED IN A PEELED CUCUMBER, SERVED WITH OUR HOMEMADE SESAME GINGER DRESSING.



SUNOMONO • \$7.95

SHRIMP, KRAB AND OCTOPUS OVER CUCUMBER SALAD IN OUR HOMEMADE PONZU SAUCE LIGHTLY SPRINKLED WITH SESAME SEEDS.



MARTINI SALAD • \$10.95

A MIXTURE OF SEAWEED SALAD, KRAB STICK, IKA SANSAI, AND DICED CUCUMBERS, TOSSED IN OUR SPICY PONZU SAUCE, GARNISHED WITH LEMON AND SESAME SEEDS

APPETIZERS

EDAMAME ^C • \$4.95

STEAMED SOYBEANS.

GYOZA ^C • \$8.95

FIVE JAPANESE DUMPLINGS FILLED WITH SHRIMP AND CABBAGE SERVED WITH A SIDE OF OUR HOMEMADE DUMPLING SAUCE. CHOICE OF STEAMED OR FRIED.

JALAPEÑO POPPERS • \$9.95

TEMPURA FRIED JALAPEÑOS FILLED WITH SPICY KRAB MIX AND CREAM CHEESE SERVED WITH HOMEMADE POPPER SAUCE.

TUNA TATAKI • \$14.95

LIGHTLY SEARED AND THINLY SLICED TUNA SERVED IN OUR HOME-MADE PONZU SAUCE TOPPED WITH DAIKON AND SCALLIONS.

NEW STYLE SASHIMI

YOUR CHOICE OF ONE OF THE FOLLOWING THINLY SLICED SERVED IN OUR HOMEMADE PONZU SAUCE TOPPED WITH CILANTRO AND SLICED JALAPEÑOS.

- FRESH TUNA • \$14.95
- FRESH SALMON • \$14.95
- YELLOW TAIL • \$15.95



TUNA TOWER • \$9.95

CRISPY WONTONS TOPPED WITH CHOPPED TUNA, TAMAGO, AVOCADO AND SMELT ROE ALL TOSSED WITH OUR HOMEMADE SPICY KIMCHEE MAYO SAUCE.



ZULU SHRIMP ^C • \$13.95

TEMPURA FRIED SHRIMP TOSSED IN A SPICY MISO-MAYO SAUCE AND SPRINKLED WITH SESAME SEEDS & SCALLIONS.



TORCHED HAMACHI • \$16.95

THIN SLICES OF YELLOW TAIL SLIGHTLY TORCHED, TOPPED WITH OUR HOMEMADE JALAPEÑO RELISH AND DUSTED WITH WASABI CAVIAR. SERVED WITH JALAPEÑO PONZU SAUCE.

SUSHI & SASHIMI PLATTERS



CHEF'S CHOICE • PLATTERS SERVED WITH MISO SOUP OR HOUSE SALAD

SUSHI SPECIAL • \$29.95

10 PIECES OF SUSHI & 1 TUNA ROLL.

SUSHI & SASHIMI COMBO • \$34.95

4 TYPES OF SASHIMI, 7 PIECES OF SUSHI & 1 TUNA ROLL.

SASHIMI SPECIAL • \$31.95

6 DIFFERENT TYPES OF FISH.



MAKISUSHI ROLLS

YELLOWTAIL • \$7.95

CHOPPED FRESH YELLOWTAIL AND GREEN ONIONS AND SESAME SEEDS.

SPICY TUNA • \$7.95

FRESH CHOPPED TUNA MIXED WITH SPICY MAYO. TOPPED WITH SESAME SEEDS.

CALIFORNIA ^C • \$5.95

KRAB STICK, CUCUMBER, AND AVOCADO. TOPPED WITH SMELT ROE.

VEGGIE ^C • \$5.95

ASPARAGUS, CUCUMBER, AND AVOCADO. TOPPED WITH SESAME SEEDS.

EEL & CUCUMBER ^C • \$6.95

BAKED FRESH WATER EEL AND CUCUMBER. TOPPED WITH EEL SAUCE AND SESAME SEEDS.

MEXICAN ^C • \$6.95

PANKO FRIED SHRIMP AND AVOCADO, TOPPED WITH SMELT ROE.

TUNA • \$6.95

FRESH TUNA, SEAWEED ON THE OUTSIDE.

SALMON & AVOCADO • \$7.95

CHOPPED FRESH SALMON, AVOCADO, TOPPED WITH SESAME SEEDS.

TAMPA ^C • \$7.95

PANKO FRIED TILAPIA AND GREEN ONION, TOPPED WITH SESAME SEEDS.

SPIDER ^C • \$9.95

TEMPURA FRIED SOFTSHELL CRAB, AVOCADO, AND CUCUMBER, TOPPED WITH SMELT ROE.

Philly ^C • \$7.95

FRESH SALMON, CREAM CHEESE, AND GREEN ONION, TOPPED WITH SESAME SEEDS.

THANK YOU FOR CHOOSING BLU.

Blu began its journey in 2002. The sushi experience and sushi restaurants were limited in the early 2000s. The creators of blu saw the need to bring this wonderful cuisine to the forefront in South Florida. The vision was to create an environment where people of all ages and cultures could come together and enjoy the art of sushi.

Design was carefully discussed and construction began. We sought out the most talented chefs, management and staff and hired them. And now fast forward to today, blu has evolved into the premier place to enjoy the extraordinary flavor profiles of sushi and all that accompanies this fascinating cuisine.

OUR MISSION IS SIMPLE:

“We want to bring sushi to the masses, whether they be connoisseurs or novices. We want to make them love the blu experience. We want our guests to enjoy a fresh, social, fun and eclectic experience each time they enter our doors. To do this, we want to touch each of our guest's senses and make them all sing, with great music, wonderful service, a delicious menu and perfect spaces.”

We hope you enjoy your experience today!

From all of us at blu

Sincerely, Team blu

“THE ART OF SUSHI AND OUTRAGEOUS COCKTAILS”

Fort Myers • 13451 McGregor Blvd • 239.489.1500

Downtown Fort Myers – 2262 First Street

SPECIALTY ROLLS



SKINNY LOVE \$13.95
TUNA, SALMON, JAPANESE TILAPIA, SMELT ROE, ASPARAGUS, SCALLION WRAPPED IN SEAWEED, NO RICE



FISH YOUR OWN \$13.95
KRAB, CUCUMBER, AND CREAM CHEESE WRAPPED IN AVOCADO AND YOUR CHOICE OF:
• TUNA • FRESH SALMON
• EEL ^C • SMOKED SALMON ^C



BLU SUNSET \$14.95
BLUE CRAB, CUCUMBER, SCALLIONS ROLLED INSIDE OUT WITH SALMON / AVOCADO ON TOP.



SUGAR MAMA ^C \$10.95
TEMPURA FRIED KRAB STICK, CREAM CHEESE AND AVOCADO TOPPED WITH A TOUCH OF SMELT ROE.



EVE'S GARDEN ^C \$10.95
INARI, CARROT, ASPARAGUS, AND CUCUMBER, ROLLED INSIDE OUT WITH BROWN RICE TOPPED WITH AVOCADO.



CALIFORNIA DREAM \$13.95
KRAB, AVOCADO, CUCUMBER, AND CILANTRO WRAPPED WITH SALMON, SLICED RED ONION AND FINISHED WITH A TOUCH OF LIME JUICE.



SPICY SAMURAI \$14.95
SPICY MIXTURE OF CHOPPED YELLOWTAIL, TUNA, AND WAHOO MIXED WITH MISO MAYO, SESAME OIL, SCALLIONS, CUCUMBER, AND JALAPEÑO, ROLLED INSIDE OUT WITH AVOCADO AND SMELT ROE ON TOP DRIZZLED WITH SRIRACHA.



SPICY BUTTERFLY \$13.95
TEMPURA FRIED SHRIMP AND AVOCADO COVERED IN SPICY TUNA; TOPPED WITH SCALLIONS AND DRIZZLED WITH EEL SAUCE.



MANGO TANGO ^C \$12.95
SPICY KRAB MIX, TEMPURA FLAKES ROLLED INSIDE OUT WITH MANGO AND CILANTRO ON TOP, DRIZZLED WITH PONZU.



SPICY SALMON OSCAR \$13.95
SPICY SALMON AND CUCUMBER TOPPED WITH KRAB AND AVOCADO THEN SPRINKLED WITH TEMPURA FLAKES AND DRIZZLED WITH SPICY MAYO.



TOTI.COM \$13.95
FRESH SALMON, TAMAGO AND SHRIMP WRAPPED WITH AVOCADO THEN TOPPED WITH FLYING FISH ROE.



LAVA DROPS ^C \$12.95
KRAB CHOPPED AND MIXED WITH SPICY MAYO, A HINT OF CREAM CHEESE, CUT AND INDIVIDUALLY TEMPURA DIPPED AND DEEP FRIED EACH DRIZZLED WITH EEL SAUCE AND SPRINKLED WITH SESAME SEEDS.



SUGAR DADDY ^C \$15.95
TEMPURA FRIED KRAB STICK, CREAM CHEESE, AND AVOCADO DUSTED WITH SMELT ROE AND TOPPED WITH EIGHT PIECES OF SPICY KRAB MIX.



PB & J \$14.95
SPICY TUNA AND CREAM CHEESE WRAPPED IN TEMPURA FRIED TILAPIA AND AVOCADO; TOPPED WITH SPICY MAYO AND A TOUCH OF SMELT ROE, SCALLIONS, SESAME SEEDS & EEL SAUCE.



SUMMER NIGHTS \$14.95
TEMPURA FRIED SHRIMP, AVOCADO, AND DICED JALAPENO TOPPED WITH SPICY KRAB SALAD; SPRINKLED WITH A TOUCH OF SESAME SEEDS, SCALLIONS, SMELT ROE AND EEL SAUCE.



CHRISTIE \$14.95
TUNA CHOPPED IN HOT SRIRACHA SAUCE WITH FLYING FISH ROE, CUCUMBER, AVOCADO AND TAMAGO WRAPPED IN SOY PAPER, SERVED WITH A SIDE OF OUR SPICY PONZU SAUCE.



FIND WHAT "BABY" ^C \$12.95
SALMON, SCALLIONS, ASPARAGUS AND CREAM CHEESE, ALL TEMPURA FRIED THEN DRIZZLED WITH EEL SAUCE.



BLU SPECIAL ^C \$14.95
KRAB AND CUCUMBER WRAPPED IN AVOCADO AND TOPPED WITH BAKED SCALLOPS AND SHRIMP IN A CREAM SAUCE. SERVED HOT, SPRINKLED WITH SESAME SEEDS.



RAINBOW \$12.95
KRAB STICK AND CUCUMBER, DUSTED WITH SMELT ROE, WRAPPED IN TUNA, JAPANESE TILAPIA, SALMON AND AVOCADO.



KIN-SO \$14.95
BLUE CRAB, TUNA AND AVOCADO TEMPURA DIPPED AND FLASH FRIED SPRINKLED WITH SCALLIONS, TEMPURA FLAKES AND A TOUCH OF SMELT ROE DRIZZLED WITH SPICY MAYO AND HOME-MADE PONZU SAUCE.



VOLCANO ^C \$10.95
KRAB CHOPPED AND MIXED WITH SPICY MAYO BAKED AND SERVED HOT.



LEGGO MY LOBSTER ROLL ^C \$30.95
TEMPURA FRIED LOBSTER ROLLED WITH AVOCADO, ASPARAGUS, SMELT ROE, DRIZZLED WITH SPICY MAYO & EEL SAUCE PLUS A LOBSTER TAIL STUFFED WITH A MIXTURE OF KRAB, LOBSTER & SPICY MAYO, SPRINKLED WITH SESAME SEEDS.