

## SEASONAL SMALL PLATES

HAMACHI KAMA YAKI.....	15
<i>pan seared yellowtail collar, nuoc cham, cilantro</i>	
YAKETA MUSSELS.....	11
<i>sake, sea buckthorn, katsuboshi</i>	
OCTOPUS JAGAIMO.....	15
<i>potato, mountain honey-reaper glaze, togarashi</i>	
MITSUBA BAY SCALLOPS.....	19
<i>beetroot, carrot milk, bee pollen</i>	
ROASTED HEIRLOOM CARROTS.....	9
<i>cultured cream, aji rocoto, hempseed</i>	
BLISTERED SHISHTOS.....	9
<i>yam, pepitas, lemon</i>	
VEGETABLE SPRINGROLL.....	9
<i>wild musrooms, cabbage, tofu</i>	
BRUSSEL SPROUTS AND KIMCHI.....	9
<i>5:10 egg, green onion, sesame</i>	
SEARED SEASONAL VEGTABLES.....	9
MISO EGGPLANT.....	9
EDAMAME .....	5

## HOUSEMADE DUMPLINGS

CRAB AND LOBSTER SHUMAI .....	12
<i>masago, watercress, sansyo</i>	
WAGYU BEEF GYOZA.....	21
<i>in-house ground wagyu, bone burosu, scallions</i>	
LAMB SHUMAI.....	11
<i>in-house ground lamb, lamb sosu, tiger nut oil</i>	

## SALAD AND SOUP

WAGYU STEAK SARADA .....	29
<i>Artisan lettuce, avocado, cherry tomatoes, 5:10 egg, edamame, lemon vinaigrette</i>	
TEMPURA SHRIMP SARADA .....	15
<i>Artisan lettuce, avocado, cauliflower, daikon, tomatoes, shiro-shoyu vinaigrette</i>	
GURINSARADA .....	9
<i>gem lettuce, heirloom tomato, cucumber, carrot, red cabbage, ginger dressing</i>	
BLUEFIN TROPICAL SALAD .....	18
<i>king crab, mango, avocado, cucumber topped with creamy yuzu citrus dressing</i>	
SEAWEED SALAD.....	5
MISO SOUP.....	5

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

## SEASONAL ENTREES

KUROBUTA BONE-IN PORK CHOP.....	26
TRUFFLED PRIME BEEF FLET.....	29
GOCHUJANG CHICKEN BREAST.....	23
KOJI AGED DUCK BREAST.....	29
SALMON TERIYAKI.....	23
WAGYU SHORT RIB.....	58
WHOLE FISH.....	MP
A-5 MIYAZAKI WAGYU RIBEYE.....	MP

## BLUEFIN PLATTERS

TOUCHDOWN PLATTER*.....	125
<i>Bentley Roll, Bluefin Roll, Boston Spider Roll, Crunchy Spicy Tuna Roll, Boathouse Roll, New England Roll, New Rainbow Roll, Oyster Mushroom Roll and Mainline Roll</i>	
BLUEFIN PLATTER.....	160
<i>15 pieces of assorted sashimi, 1 Toro Sashimi Appetizer, 2 Spicy Tuna Sundaes, Bikini Roll, Bentley Roll, Boathouse Roll, Dragon Roll, Mainline Roll and Spicy Tuna Roll</i>	

## ARTISANAL SODA \$5

Fentimen's curiosity cola
Boylan's Diet Cola
Maine root lemon lime
Boylan's ginger ale
Virgil's root beer
Fentimen's rose lemonade
Maine root blueberry

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

## SMALL PLATES: BLUEFIN CLASSICS

AVOCADO ROLL .....	6
CRUNCHY SPICY TUNA ROLL* .....	9
CALIFORNIA ROLL .....	7
<i>Crabmeat, cucumber &amp; avocado</i>	
CUCUMBER ROLL.....	6
HAMACHI & SCALLION ROLL* .....	9
PHILADELPHIA ROLL .....	8
<i>Smoked salmon, cucumber &amp; cream cheese</i>	
SHRIMP TEMPURA CUCUMBER ROLL .....	8
SPICY TUNA ROLL* .....	9
SALMONAVO ROLL* .....	8
<i>Salmon &amp; avocado</i>	
SPICY TUNA SUNDAE* .....	11
<i>tuna with avocado, cashews, spicy mayonnaise &amp; roe</i>	
JALAPEÑO KANPACHI* .....	16
<i>Japanese amberjack &amp; fresh jalapeño served with house-brewed soy sauce garnished with cilantro</i>	
FLUKE USUZUKURI*.....	18
<i>thinly sliced fluke served in yuzu dressing with jalapeño paste</i>	
TORO SASHIMI APPETIZER* .....	20
<i>slices of fatty tuna with house-brewed soy sauce &amp; wasabi topped with micro arugula</i>	

## SUSHI & SASHIMI:

SUSHI REGULAR* .....	22
<i>8 pieces of assorted sushi</i>	
SASHIMI REGULAR* .....	33
<i>6 kinds of assorted sashimi</i>	
SUSHI OMAKASE*.....	30
<i>8 pieces of premium-quality sushi</i>	
SASHIMI OMAKASE* .....	50
<i>8 kinds of premium-quality sashimi</i>	

## A LA CARTE: (2 pcs per order)

AKAMI (HON MAGURO)* .....	10
BRONZINI (MEDITERRANEAN SEA BASS)* .....	7
CHU TORO (MEDIUM TORO)*.....	14
EBI (SHRIMP) .....	7
HAMACHI (YELLOWTAIL)* .....	8
HIRAME (FLUKE)*.....	7
IKURA (SALMON ROE)* .....	10
KANPACHI (AMBER JACK)* .....	9
MADAI (JAPANESE RED SNAPPER)* .....	9
MAGURO (TUNA)* .....	8
MASAGO (SMELT FISH ROE)* .....	7
O TORO (PREMIUM TORO)* .....	18
SMOKED SALMON.....	8
SAKE (SALMON)* .....	8
TAKO (OCTOPUS)* .....	7
TOBIKO (FLYING FISH ROE)* .....	7
UNAGI (FRESH WATER EEL)* .....	8
WASABI TOBIKO* .....	7

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

## BLUEFIN MAKI CLASSICS (Sushi Roll)

AI MAKI ROLL* .....	15
<i>Grilled eel &amp; roe on top of crunchy spicy yellowtail roll topped with eel sauce</i>	
B2 NARUTO ROLL*.....	16
<i>Tuna, salmon, avocado, kani, mango &amp; roe wrapped with cucumber topped with ponzu sauce</i>	
BALA ROLL* .....	14
<i>Tuna on top of vegetable roll with spicy Japanese mayo, tempura chips, roe, &amp; scallions</i>	
BENTLEY ROLL* .....	16
<i>Tuna, salmon, and avocado on top of spicy yellowtail &amp; avocado roll topped with spicy Japanese mayo &amp; roe</i>	
BIKINI ROLL.....	20
<i>King crab &amp; avocado wrapped in cucumber with mango salsa</i>	
BLUEFIN ROLL* .....	14
<i>Grilled eel &amp; roe on top of california roll topped with eel sauce</i>	
BOATHOUSE ROLL* .....	16
<i>Salmon on top of crunchy spicy tuna roll with spicy Japanese mayo tempura chips, roe &amp; scallions</i>	
BOSTON ROLL.....	14
<i>Soft shell crab tempura with Boston lettuce, light Japanese mayo &amp; cucumber roll</i>	
DRAGON ROLL.....	14
<i>Avocado on top of grilled eel with cucumber roll topped with eel sauce</i>	
JEWELER'S ROLL* .....	18
<i>Toro, jalapeño roll topped with avocado, spicy Japanese mayo, &amp; roe</i>	
LIBERTY ROLL.....	10
<i>Smoked salmon on top of vegetable roll with cream cheese, spicy Japanese mayo &amp; roe</i>	
MAINLINE ROLL* .....	16
<i>Tuna on top of crunchy spicy yellowtail &amp; avocado roll with spicy Japanese mayo &amp; roe</i>	
MANAYUNK ROLL.....	14
<i>Grilled eel on top of shrimp tempura &amp; cucumber roll topped with roe &amp; eel sauce</i>	
NEW ENGLAND ROLL* .....	20
<i>Lobster tail tempura, Boston lettuce, light Japanese mayo &amp; cucumber roll</i>	
NEW RAINBOW ROLL* .....	16
<i>Tuna, salmon, whitefish &amp; avocado on top of crunchy spicy tuna roll</i>	
NONAME I ROLL .....	13
<i>Avocado on top of shrimp tempura &amp; cucumber roll with tempura chips, roe, &amp; scallion</i>	
NONAME II ROLL* .....	16
<i>Spicy hamachi on top of shrimp tempura and cucumber roll with tempura chips, &amp; roe</i>	
OYSTER MUSHROOM ROLL.....	16
<i>Sautéed oyster mushrooms with a hint of truffle oil on top of shrimp tempura, avocado &amp; cucumber roll</i>	
ROCKY ROLL .....	10
<i>Cooked shrimp, crabmeat, Boston lettuce, avocado, cucumber, &amp; roe</i>	
SPICY TUNA SANDWICH* .....	20
<i>Spicy tuna &amp; scallion</i>	
TROPIC ROLL* .....	15
<i>Spicy tuna, masago &amp; micro cilantro on top of cooked shrimp &amp; mango roll</i>	

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