



Okuchinaoshi Dessert

SWEET ZEN GARDEN delicate green tea cheesecake, made with mascarpone cream cheese and topped with green tea ice cream **7.75**

BON BON BEIGNET crispy French doughnuts and vanilla bean ice cream served with kuromitsu syrup and kinako sugar **7.25**

CHOCOLATE QUARTET plum wine gooey chocolate pao cake, white chocolate and dark chocolate mousse and white chocolate ice cream served with a trio of sauces **7.95**

TREASURE TWENTY banana flambé crepe and lychee ice cream served with jewel-like berries **7.25**

PETITE ICE CREAM select from wasabi, lychee, green tea, white chocolate **3.25**

Six centuries ago, on the shores of Honshu, a man fished a Blowfish out of the sea. It looked like a pincushion. It stank like the harbor. And yet for some reason he ate it. He died. His friend ate it and he died. And this went on and on. For centuries people ate it, and people died. For a while there, the eating/dying thing even became a national past-time. So what, you ask would make people indulge in such a dangerous habit after all those years of dying? **Have you ever tasted Blowfish?**

S A N F R A N C I S C O

S A N J O S E

L O S A N G E L E S

Executive Chef Ritsuo Tsuchida

Blowfish Sake Cocktails 9.00

LYCHEE SIDECAR kan no ko japanese whiskey, orange liqueur, fresh lychee and lemon juice

PEACH NYMPHO lush white peach juice and sho chiku bai nigori sake; will make you blush

UME KISS delightfully warm plum wine served with lemon and a cinnamon stick

MANGA MOJITO fresh mango and mint with sake make this mojito anime-zing

LEMON SAKE DROP our house sake and fresh lemon juice served up with a sugared rim

CUCUMBER COOLER a mix of crushed cucumber; sake, lime juice and soda; cool and crisp

SAKE COSMO tart cranberry juice mixed with chilled sake, orange liqueur and lime

SWEET LEILANI lei your lips on this one... sweet niori sake mint, peach and cranberry juice

KIWI APPLETINI house sake and apple pucker with fresh kiwi and lemon juice

PEAR SPRITZ house sake with orange liqueur, fresh pear, soda water and a squeeze of lemon

RED DRAGON nigori sake with cranberry and peach juice, a splash of sweet mango puree and red bull energy drink

SPEED RACER "go speed racer go!" soju, red bull energy drink and cranberry served on the rocks

TARTINI plum sake, ginger and mint

X-RATED MARTINI sake and x rated liqueur infused with passion fruit, blood orange and mango

POMEGRANATE MOJITO sake, pomegranate, lime and mint

BERRY KRAZY KAMIKAZE sake, chambourd, triple sec and lime

RIGO SUAVE a staff favorite named after the row's most famous bartender — house sake with watermelon pucker, pineapple and cranberry



Blowfish Cocktail Creations

THE ROW ka no ko japanese whiskey, sweet vermouth and bitters. the perfect Blowfish version of the manhattan **11.00**

LIQUID PEAR grey goose poire vodka, lime, pear puree and a splash of orange liqueur over ice **12.00**

STRAWBERRY ACAI MARTINI lemon juice, veev acai berry liqueur, simple syrup, orange liqueur, muddled strawberries with a splash of champagne **11.00**

GREEN TEA-NI napa valley charbay green tea vodka with orange liqueur and an orange twist **10.00**

BLUE BIKINI a bombay saphire martini with peach schnaaps, lime and sugar **11.00**

CUCUMBER COSMOPOLITAN han asian vodka, fresh cucumber, lime and cranberry juice **9.00**

KISS N' TELL kissui japanese rice vodka shaken with your choice of hana lychee or fuji apple sake **10.00**

Sake

GENBEI SAN NO ONI KOROSHI: "DEVIL KILLER" sophisticated golden apple and melon, clean finish

JITSURAKU: "PURE PLEASURE" smooth crisp sake with a hint of bright cherry

YAEGAKI KURO BIN: "BLACK BOTTLE" smooth with anisette and black cherry

BISHONEN: "BEAUTIFUL BOY" caramel nose with a dry crisp finish

YUMEAKARI JUNMAI GINJYO: "LIGHT DREAM" slightly sweet with a refreshing soft citrus nose

GEKKEIKAN: "CROWN OF LAUREL" our California brewed house sake, slightly dry, crisp and balanced

KARATUMBA: "SPICY WAVE" essence of dried flowers with a silky finish, light on the nose

OTOKOYAMA: "MONUNTAIN OF MAN" celery on the nose with a lush cantaloupe dry finish

SHO CHIKU BAI NIGORI: "PINE BAMBOO PLUM" together symbolizes happiness; rich, bold and sweet

YAEGAKI NIGORI: "STRONG FOUNDATION" a dessert-style brew, luscious and creamy, with a buttery finish

TARUSAKE: "CEDAR AGED" an unusual sake, best served warm to lift your spirits with resonating cedar notes

FUGU FLAVORED SAKES: chilled gekkeikan with sweetened peach schnapps, apple liqueur, or watermelon liqueur; chilled nigori sake with luscious peach juice

HANA FLAVORED SAKES: a deliciously flavored series of sakes delicately infused with fruit essence. available in fuji apple, raspberry, and lychee flavors

Small | Large

7.50 | 15.00

7.00 | 12.50

8.00 | 14.50

11.00 | 22.00

14.00 | 26.50

4.50 | 8.00

8.50 | 16.00

11.00 | 22.00

6.00 | 11.00

9.50 | 18.00

9.00 | 17.00

9.50 | 16.50

9.50 | 16.50

Sake By The Bottle

KURUSAWA: "ENDLESS SPRING" a light palette followed by bold spice and a clean finish **16.50 (300ml)**

GEKKEIKAN ZIPANG: " JAPANESE GOLD" this unique sparkling sake is full of life. mild flavors are contrasted by it's sharp effervescence **18.00 (300ml)**

HARUSHIKA: "TOKIMEKI DE BLANC" one of a kind! a sparkling sake with light citrus flavors **26.50 (300ml)**

MEIBO: "MIDNIGHT MOON" fruity aromas give way to a light body and smooth texture **30.00 (500ml)**

YAEGAKI NIGORI: "STRONG FOUNDATION" a dessert-style brew, luscious and creamy, with a buttery finish **35.00 (720ml)**

KATANA EXTRA DRY: " SAMURAI SWORD" the dryness of this richly textured sake brings a refreshingly pure finish **45.00 (720ml)**

MU: "NOTHINGNESS" this amazing daiginjo holds honeydew flavors and finishes with a comforting spicy warmth **68.00 (720ml)**

YUMEAKARI: "LIGHT DREAM" slightly sweet with a refreshing soft citrus nose **75.00 (720ml)**

YUKI NO BOSHA: "BEAUTY OF AKITA" an elegant daiginjo with upfront notes of white pepper that fade in dried apricot and melon. a perfect pairing with sashimi, a management favorite! **125.00 (720ml)**

GEKKEIKAN HORIN SUPER PREMIUM "BIRD OF WONDER" this ultra premium junmai daiginjo has a fruit forward nose. the flavors are refreshingly intense with a refined finish **120.00 (720ml)**

BISHONEN: "BEAUTIFUL BOY" caramel nose with a dry, crisp finish **110.00 (1.8L)**

SHO CHIKU BAI NIGORI "PINE BAMBOO PLUM" a rich, bold and sweet sake **75.00 (1.8L)**

WATATAKE ONIKOROSHI: "DEMON SLAYER" sophisticated golden apple and melon, with a clean finish **225.00 (1.8L)**





Bubbles

	Glass	Bottle	Half Bottle
PIPER SONOMA , Anderson Valley	8.00	45.00	
J BRUT , Russian River Valley	11.00	54.00	
MOËT & CHANDON "WHITE STAR" , Epernay, France		75.00	
VEUVE CLICQUOT , Champagne, France		85.00	42.00

White Wine

<i>Pinot Grigio</i>	STELLINA DI NOTTE , Oregon	8.00	32.00
<i>Pinot Gris</i>	KIM CRAWFORD , Marlborough, NZ	10.00	40.00
<i>Sauvignon Blanc</i>	NEW HARBOR , Marlborough, NZ	9.00	35.00
	BEAUCANNON , Napa Valley, CA	11.00	42.00
	DRYLANDS , Marlborough, NZ		45.00
<i>Viognier</i>	WINDMILL , Lodi, CA	10.00	40.00
<i>Chardonnay</i>	SOLAIRE , Santa Lucia	8.00	32.00
	FRANCISCAN , Napa, CA	9.00	35.00
	ACACIA , Carneros, CA	12.00	48.00
	OROGENY , Green Valley, CA		50.00
<i>Gewurztraminer</i>	VENTANA , Monterey, CA	8.00	32.00
<i>Riesling</i>	AUTO MOTO , Santa Rosa, CA	8.00	32.00
	TRIMBACH , Alsace, France	10.00	40.00
	ST. M. , Mosel, Germany		42.00
<i>Other Whites</i>	BRASSFIELD, SERENITY BLEND , Clearlake, CA	9.00	35.00

Dessert Wine

	Glass	Bottle
DOWS 10YR TAWNY PORT , Portugal	5.50	
TAYLOR FLADGATE 20YR TAWNY PORT , Portugal	9.50	
KISHU PLUM WINE , Osaka, Japan	7.00	27.00
ROBERT MONDOVI MOSCATO D'ORO , Napa Valley, CA	9.00	

Red Wine

	Glass	Bottle	
<i>Pinot Noir</i>	CHALONE , Monterey, CA	9.00	35.00
	LA CREMA , Sonoma Coast, CA	12.00	48.00
	CHALONE ESTATE , Chalone AVA		60.00
<i>Cabernet</i>	TERRAZAS , Argentina	8.00	32.00
	SOLAIRE , Paso Robles, CA	9.00	35.00
	MOON MOUNTAIN , Sonoma, CA	10.00	40.00
<i>Merlot</i>	BEAULIEU VINEYARDS , Napa, CA		48.00
	BERINGER , Napa, CA	10.00	40.00
	MARKHAM , Napa, CA	12.00	45.00
	PROVENANCE , Napa, CA		48.00
<i>Zinfandel</i>	RAVENSWOOD , Napa, CA	9.00	35.00
	COPPOLA DIRECTOR'S CUT , Dry Creek, CA		50.00
<i>Syrah</i>	RAZORS EDGE , McLaren Valley, Australia	8.00	32.00
	ROSEMOUNT SHIRAZ , CA	10.00	40.00



Bottle

ANCHOR STEAM 5.50

ASAHI AMBER 5.50

HEINEKEN 5.50

KIRIN LIGHT 5.00

ST. PAULI GIRL non-alcoholic 4.00

ASAHI 7.50

ASAHI DARK 5.50

SAPPORO 5.00/7.50

GUINNESS CAN 5.50

Draft Beer 5.00

KIRIN ICHIBAN

SIERRA NEVADA

SEASONAL SELECTIONS

STELLA ARTOIS

Beverages

VOSS SPRING AND SPARKLING WATER 4.50

BLOWFISH COOLERS made with fresh squeezed juice: lemonade, ginger mint, cucumber lime, peach-lemon, limeade or strawberry lemon 3.00

ART OF TEA HOT TEAS green pear, bio dynamic mu dan, white peach or oolong 4.50

DRAGON CRACKER TEA 3.50

GREEN FRAGRANT TEA 3.50

JEREMIAHS PICK COFFEE individual french press 3.00



Sushi Combination

SASHIMI COMBINATION 3 maguro, 2 hamachi, 2 sake, 2 katsuo, 2 aburi bincyo, 2 saba, 2 ama ebi **25.00**

Fusion Appetizers

OYSTER ROULETTE half dozen oyster shooters with spicy ponzu, shiso, ikura, quail egg, horseradish and chive **11.00**

THE PUNCH grilled filet mignon cooked with garlic butter soy sauce on top of sautéed spinach **11.00**

KYO TWIST miso marinated black cod on top of lotus root kimpira and a side of black sesame **11.00**

PYRAMID OF TARTAR layers of tuna, salmon, avocado with honey tartar, sweet ginger sauce and house made chips **10.50**

RITSU ROLL a unique offering of two types of tuna, avocado, tobiko, and nori in a light tempura batter and flash fried-served with citrus ponzu sauce **9.75**

R-II ROLL Hawaiian walu, Alaskan king salmon, ikura, avocado, tobiko, lightly flash fried with ponzu sauce **11.50**

OSTRICH PORTOBELLO grilled ostrich and ponzu reduction served with Portobello mushroom tempura, ingen green beans and a red beet vinaigrette **11.50**

KARI CALI curry lamb spring roll served with red leaf lettuce and shiso **10.50**

ASIAN CAKE crispy crab, and lobster cake served with house aioli and vine tomato salsa **11.00**

LUCK DUCK marinated duck breast with cabernet sauce served with glazed eggplant and basil **11.50**

FIRE OYSTERS five pieces of oysters gratin topped with pesto, jack cheese, wasabi tobiko, aioli and tobasco **11.00**

KOBE CARPACCIO thinly sliced raw kobe beef, topped with watercress, crispy leeks, onion, ikura and fuji apple **19.50**

BUNA BENI house demi gras over pan seared venison served with buna shimeji mushroom, over sansho potato puree **14.00**

POPCORN SHRIMP spicy crispy shrimp served with caramelized walnuts, mint and yuzu endive salad **11.25**

HALIBUT CARPACCIO thinly sliced halibut, drizzled with truffle oil and tropical salsa with wasabi and American caviar **13.00**

TO DIE FOR sautéed lobster maki with braised filet mignon, shitake mushrooms and wasabi mascarpone on the side **16.00**

Sushi

	nigiri 2 piece	sashimi 5 piece		nigiri 2 piece	sashimi 5 piece
OH TORO fatty tuna	mp	mp	TAKO octopus	3.95	7.95
CHU TORO premium tuna	7.50	14.50	ANKIMO monk fish liver	4.95	11.00
MAGURO tuna	4.95	9.75	MIRUGAI giant clam	6.25	11.50
HAMACHI yellow tail	4.95	9.75	YAKI HOTATE baked scallop	4.25	11.00
HIRAME flavored halibut	4.75	9.25	AE HOTATE spicy mixed scallop	4.25	
SAKE salmon	4.50	8.25	UNAGI fresh water eel	4.95	10.50
KATSUO bonito	4.25	8.95	UNI sea urchin	6.95	13.50
KANPACHI great amberjack	5.25	9.75	IKURA salmon roe	4.50	11.00
BINCYO albacore	4.75	9.25	TOBIKO flying fish roe	4.25	10.00
ABURI BINCYO seared albacore	4.75	9.25	WASABI TOBIKO wasabi flying fish roe	4.25	10.00
SABA mackerel	3.95	7.95	TAMAGO egg cake	4.00	10.00
EBI black tiger shrimp	4.25	9.00	IKA squid	3.95	9.00
AMA EBI sweet shrimp	5.95	10.95	HAWAIIAN WALU hawaiian butterfish	6.50	13.00

Enlightened Sashimi

SEARED CHU TORO over Yukon mashed potatoes, fresh wasabi, takana sauce with a drop of white truffle oil **15.50**

SEARED HAMACHI with asparagus, mango cilantro salsa and fried leeks **10.25**

SEARED BINCYO sesame miso sauce with chive and endive **9.25**

SMOKEY HAWAIIAN WALU five pieces of smoky Hawaiian walu served with lemon confit, onion and citrus ponzu **10.50**

Maki *(Special Rolls)*

SPIDER soft shell crab, avocado, cucumber and flying fish roe served with tartar sauce and unagi sauce **11.95 (cut roll) | 8.95 (hand roll)**

RAINBOW yellowtail, avocado, green onion topped with six different slices of fish **12.95cr**

\$o\$uMi spicy tuna crab mix red onion and shrimp tempura wrapped in soy paper served with spicy aioli **13.50cr | 9.50hr**

SHOJIN VEGETARIAN asparagus, tofu, yamagobo and shitake wrapped with tofu skin **7.95cr**

BAKUDAN 7 lettuce, cucumber, shibazuke pickles, yamagobo, tofu, sesame maguro, shrimp, aioli topped with itogaki bonito **12.95cr**

RITSU ROLL a unique offering of two different types of tuna, avocado, tobiko and nori in a light tempura batter and flash fried served with citrus ponzu sauce **9.75cr**

GODZILLA sweet shrimp, mango, avocado, caramelized cashews, roasted coconut and aonori **10.75cr**

TOSHI KOSHI spicy tuna, crab mix, tempura bits topped with seared albacore, avocado, wasabi tobiko and our very spicy sauce **13.95cr**

BUDDAH tuna, unagi, curry tempura batter and cucumber topped with wasabi tobiko and unagi sauce **10.75cr**

SUPER DYNAMITE yellow tail, salmon, green onion and chili sauce dipped in tempura batter and flash fried **9.95cr**

SALAD GARDEN red leaf lettuce, cucumber, shibazuke pickles, yamagobo, avocado, house salad dressing wrapped in a green soy sheet cut in 5 pieces **8.00cr**

BAKED ALASKAN SALMON salmon, rich cream sauce, avocado and oven baked **9.50cr**

DRAGON shrimp tempura and cucumber with avocado and eel on top **12.50cr**

EDOMAE marinated tuna, sea eel, tamago, cucumber and shiso served with anago-soy reduction **10.25cr**

EGO toro, eringi mushrooms, hotate and uni with truffle mist **12.95cr**

POLYNESIAN flash fried salmon, barbeque eel, mango, papaya and avocado **8.95cr**

'08 MAKI smoked salmon, shrimp, seasonal citrus topped with a marinated seared tuna **13.50cr**

SPICY HAMACHI yellow tail, green onion, cucumber and our very spicy sauce **8.50cr | 6.95hr**

BREADED EBI breaded shrimp, avocado, cucumber and honey aioli **9.75cr | 8.25 hr**

CRUNCHY CALIFORNIA crab, avocado, flying fish roe; breaded and flash fried **9.59cr**

CALIFORNIA crab, avocado, and flying fish roe **7.50cr | 6.25hr**

ATLANTIC salmon, avocado and cucumber **7.95cr | 5.95hr**

GION sautéed eggplant with miso sauce **7.25cr | 5.25hr**

ROCK N' ROLL barbequed eel, yellowtail and avocado **8.50cr | hr. 6.25hr**

CATERPILLAR cucumber and eel draped with avocado **12.25cr**

SAKEZANMAI salmon, crispy salmon skin, ikura, mansago, shiso and sprouts **9.25cr**

BOMBER crispy spring roll with maguro, avocado, asparagus itogaki and cream cheese **10.75cr**

SHRIMP TEMPURA shrimp tempura, avocado, flying fish roe with tempura sauce **8.95cr | 8.25hr**

SALMON SKIN crispy salmon skin, avocado, green onion and cucumber **7.50cr | 6.75hr**

SPICY TUNA two kinds of tuna, green onion, cucumber and our very spicy sauce **8.50cr | 6.95hr**





Salads

AHI TARTARE SALAD ahi tartare with mixed greens served with green aioli **11.00**

SEAWEED MIZUNA SALAD marinated seaweed with sesame oil over mixed greens and cherry tomato, creamy carrot dressing **8.95**

TANGERINE CAESAR SALAD hearts of romaine, poached egg and tangerine with portobello croutons **9.95**

GREEN SALAD house salad with baby mesclun, frisse, cherry tomatoes, asparagus, curry tempura bits and miso ginger dressing **8.50**

Entrée

Accompanied with triple mushroom napoleon, wasabi mashed potatoes and asian ratatouille served with steamed rice and inaka miso soup

YUAAN CHICKEN pan roasted breast of chicken with yuuan garlic butter **18.00**

SAIKYO BUTTERFISH grilled butterfish marinated with sweet nikiri saikyo sauce **23.00**

AHI TUNA seared ahi tuna with a soy butter glaze **22.00**

CHILEAN SEABASS marinated Chilean seabass with rikyu sesame sauce **22.00**

AGED FILET demi gras over pan roasted filet mignon served with white asparagus puree **23.00**