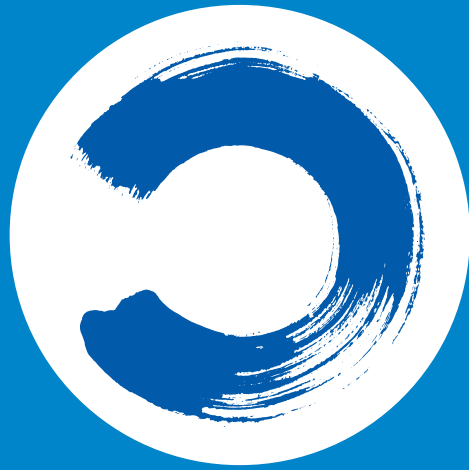


# BLUE C SUSHI



## WASHINGTON

Alderwood Mall  
Fremont

Bellevue Square  
Southcenter Mall

Downtown Seattle  
University Village

## CALIFORNIA

Fashion Island  
Stonestown Galleria

Hollywood  
Tarzana

[www.bluecsushi.com](http://www.bluecsushi.com)





BLUE C SIGNATURE OFFERINGS

Smoked Yellowtail Tacos <i>smoked yellowtail, guacamole, red onion, peppadew, serrano, cilantro, in a crispy wonton shell</i>	4.75	Loaded Baked Potato <i>Japanese potato salad gunkan, topped with bacon, cheddar, sour cream, chives, bonito and caviar</i>	6	Tuna Tostada <i>tuna, cabbage, guacamole, peppers, red onion, and tomatoes on a crispy wonton shell, finished with spicy sauce and olive oil</i>	6
Hama Chili <i>yellowtail with garlic, citrus soy, garnished with serrano chili and cilantro</i>	7	Spicy Tuna On Crispy Rice <i>crispy sushi rice topped with spicy tuna, jalapeno, micro cilantro, habanero masago and pepper soy</i>	7	Seasonal White Fish <i>with hot oil</i> <i>seared seasonal white fish with ginger, garlic, citrus soy sauce and micro cilantro</i>	7

CHEF'S OFFERINGS

SASHIMI

Tuna <span>g</span>	6
Tahitian Albacore <span>g</span>	5.25
Salmon <span>g</span>	5.25
Yellowtail <span>g</span>	6
Mackerel <span>g</span>	5.25
Octopus <span>g</span>	5.25
Uni <span>g</span>	mp

RAW BAR

<i>market price and based upon availability</i>	
Shrimp Cocktail	
Live Scallop	
Live Sweet Prawns	
Oysters	

CHEF COMBOS

Sashimi Combo	25, 40
Sushi Combo	25, 40

SOUPS

Miso Soup <i>miso with green onions, seaweed and tofu</i>	2.5
Udon Noodle Soup <i>udon noodles, soy dashi, kaiware, seaweed, spinach, and tempura shrimp</i>	6

FROM THE KITCHEN

Spicy Edamame <span>🌶️</span> <i>edamame sauteed in garlic, chili, and soy sauce</i>	3.5
Vegetable Tempura <i>deep fried sweet potato, onion, zucchini, and green beans served with tempura sauce</i>	5

Agedashi Tofu <i>lightly fried tofu with a soy dipping sauce</i>	4
Crispy Calamari <i>tempura calamari tossed in salt and pepper with a sweet soy sauce</i>	5
Crispy Chicken <i>Japanese fried chicken with our spicy dragon sauce</i>	5

Seasonal Kama <i>grilled yellowtail or salmon collar with ponzu sauce</i>	9
Shishito Peppers <i>lightly fried Japanese peppers with ponzu and bonito flakes</i>	5

RICE BOWLS

Chicken Teriyaki Bowl <i>grilled chicken breast with teriyaki sauce, cabbage, edamame, pickled vegetables, and nori flakes</i>	4
Salmon Teriyaki Bowl <i>grilled salmon with teriyaki sauce, cabbage, edamame, pickled vegetables, and nori flakes</i>	6.5

Vegetable Tempura Bowl <span>🌶️</span> <i>tempura fried vegetables with teriyaki sauce, cabbage, edamame, pickled vegetables, and nori flakes</i>	4
Chicken Katsu Bowl <i>deep fried panko crusted chicken cutlet with tonkatsu sauce, cabbage, edamame, pickled vegetables, and nori flakes</i>	4

Yakiudon Bowl <span>🌶️</span> <i>stir fry udon noodles with tofu, cabbage, edamame, and nori flakes</i>	4
--	---

Consuming raw seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

DESSERTS - ALL DESSERTS OFFERED AT \$2.50

Blue C Cotton Candy g  
*blue raspberry cotton candy*

Tempura Chocolate Brownie  
*brownie dipped in tempura batter and deep fried, served with vanilla ice cream, chocolate sauce, and chocolate sprinkles*

Shaved Ice g  
*seasonal berries, pineapple, mint with flavored syrup and condensed milk*

Chocolate Chip Cookie g  
*classic, all natural and gluten free*

Cupcakes  
*vanilla or chocolate*

Fresh Fruit g  
*seasonal fruit selection*

Ice Cream  
*vanilla or green tea*

Mochi Ice Cream  
*vanilla, green tea, chocolate, strawberry*

Brownie  
*classic chocolate indulgence*

ON THE BELT

ROLLS

- Avocado Roll 🌶️ g
- California Roll
- Ceviche Roll
- Crispy Tofu Roll 🌶️
- Cucumber Roll 🌶️ g
- Double Shrimp Roll
- Fresh Vegetable Roll 🌶️ g
- Pacific Roll
- Philly Roll
- Rainbow Roll
- Red Dragon Roll
- Salmon Skin Roll
- Salmon Roll g
- Seattle Roll
- Shrimp Tempura Roll
- Snow Crab California Roll g

- Spicy California Roll
- Spicy Tuna Roll
- Spider Roll
- Tuna BLT Roll
- Tuna Roll g
- V-8 Roll 🌶️
- Vegetable Tempura Roll 🌶️
- Vegetable Trio Roll 🌶️ g
- Yellowtail Roll g

GUNKAN

- Crab Salad
  - Ikura
  - Inari 🌶️
  - Masago
  - Seaweed Salad 🌶️
  - Tobiko
- NIGIRI
- Tahitian Albacore g
  - Tuna g
  - Salmon g
  - Yellowtail g
  - Mackerel g
  - Octopus g
  - Shrimp g
  - Tamago g

BEYOND SUSHI

- Blue C House Salad 🌶️
- Chicken Katsu
- Crispy Chicken Salad
- Crispy Sushi Rice 🌶️ g
- Edamame 🌶️ g
- Edamame Puree 🌶️
- Cucumber Salad 🌶️
- Pork Gyoza
- Potato Katsu 🌶️
- Sashimi Salad
- Spicy Seared Tuna g
- Sesame Green Beans 🌶️
- Sesame Noodles 🌶️
- Spinach Gomaе 🌶️
- Tofu with Chili Sauce 🌶️
- Vegetable Egg Roll v

CUSTOMIZE IT

Don't like it raw, with seaweed, or with spice? Prefer brown rice or soy paper; or hand rolls filled with your favorite sushi roll ingredients? Have a desired roll or item you don't see? Let us know how you 'wrap or roll' and we'll do our best to accommodate!

Legend:

g = gluten free

v = vegetarian

🌶️ = vegan

