



Blue Fin Favourites



Vegetarian Dishes



Contains Raw Fish

## Appetizers

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**Ocean Pearls** A delightful mixture of shrimp, smoked salmon and cream cheese, dipped in a light batter then deep fried to perfection.

\$7.25



**Tuna Tataki** Cajun dusted tuna, lightly seared. Served with our signature spicy mayo

\$13.95

½ Order \$8.25



**Gyoza** Steam fried Japanese pork dumplings with a tangy sauce or a sweet thai chili sauce

\$6.25

**Takoyaki** Deep fried octopus dumpling drizzled in tonkatsu sauce

\$5.25

**Inari Pockets** Marinated tofu pocket with rice and chopped peppers

**Shrimp \$4.75      Real Crab \$4.95**

**Tempura** Seafood lightly battered and deep-fried to a light golden brown:

**Prawns \$10.25**

**Halibut & Veg \$14.25**

**Spicy Tuna Bites \$7.50**

**Prawn & Veg \$8.95**

**Squid (calamari) \$8.95**

**Halibut \$11.25**

**Mixed Seafood \$14.50**

## Appy Platters

**Tuna Temptation** 2 Spicy Tuna Boats, Tuna Tataki and Sashimi, Spicy Tuna Bites

\$21.95

**Abundant Sea** Tempura Prawns, Takoyaki, Tuna Tataki, Gyoza and Tempura Veggies

\$29.95

## Temaki

Hand rolled sushi in a seaweed cone with assorted fillings



**Dynamite Temaki**

\$5.95



**Chopped Scallop Temaki**

\$5.50

**California Temaki**

\$5.00



**Spicy Tuna Temaki**

\$5.50

**Spicy Shrimp Temaki**

\$5.50



**Sweet Chili Scallop Temaki**

\$5.50

**Blue Fin Temaki**

\$5.50

## Nigiri Sushi

Individual piece of seafood on a bed of rice



**Sake (Wild Sockeye Salmon)**

\$2.50

**Ebi (Cooked Prawn)**

\$2.25



**Albacore (Tuna)**

\$2.25

**Unagi (BBQ Eel)**

\$2.95



**Toro (Tuna Belly)**

\$2.50

**Cold Smoked Salmon**

\$1.75

## Nigiri Boats



\*\* **Spicy Tuna Boat** \$2.75



\*\* **Tobiko Boat** \$2.95



\*\* **Spicy Scallop Boat** \$2.95

## Kids Plates

For children 12 and under

<b>Kids Veggie plate</b> Yam sticks, cucumbers, carrots, red peppers with ranch dip	<b>\$6.50</b>
<b>Kids Sushi plate</b> 4-pc California roll, 4-pc avocado roll, and yam sticks with ranch dip	<b>\$8.25</b>

## Sashimi

Raw fish served on a bed of sunomono with wasabi and ginger

	<u>6 Piece</u>	<u>10 Piece</u>
<b>Salmon (Sockeye)</b>	<b>\$11.00</b>	<b>\$18.00</b>
<b>Tuna (Local)</b>	<b>\$10.00</b>	<b>\$16.00</b>
<b>Tuna and Salmon Sashimi</b>	<b>\$11.00</b>	<b>\$18.00</b>
<b>Mixed Sashimi</b>	<b>\$11.00</b>	<b>\$19.00</b>

(Salmon, Tuna, and Scallops)

## Combinations

No Substitutions

 <b>Sushi Combo</b> 3-pc Chef's choice nigiri, 8-pc California roll, served with Miso soup and Sunomono	<b>\$14.95</b>	 <b>Maki Combo</b> 4 pieces of each roll; California Dynamite and Tuna roll served with Miso soup and Sunomono	<b>\$15.00</b>
<b>Spicy Combo</b> Spicy Shrimp and Spicy Crab roll Ebi nigiris, served with Miso soup and Sunomono	<b>\$15.00</b>	 <b>Nigiri Combo</b> Tuna, Salmon, Tobiko, Scallop Tamago and Ebi nigiris, Miso soup and Sunomono	<b>\$14.50</b>
<b>Chef's Combo</b> Gyoza, Prawn and Vegetable Tempura served with Miso soup and Japanese salad	<b>\$13.95</b>		

## Teriyaki Rice Bowls

<b>Vegetable</b>	<b>\$9.75</b>	<b>Chicken</b>	<b>\$14.95</b>
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## Udon Soup

<b>Vegetable</b>	<b>\$8.75</b>	<b>Tempura Prawn</b>	<b>\$12.75</b>
<b>Mixed Seafood</b>	<b>\$15.25</b>	<b>Cooked Prawn</b>	<b>\$12.75</b>

## Platters

<b>The Veggie</b> Yam roll, Megan, Spicy tofu, Avocado and Veg rolls. Approx 2 - 3 ppl	<b>\$30.00</b>
<b>The Small One</b> California, Spicy crab, Shrimp, Veg and Philly rolls. Approx 2 - 3 ppl	<b>\$32.00</b>
<b>The Medium One</b> 2 California, Spicy crab, Shrimp, Veg and Philly rolls. Approx 3 - 4 ppl	<b>\$40.00</b>
<b>The Large One</b> 2 California, 2 Spicy crab, Shrimp, Veg and Philly rolls. Approx 4 - 5 ppl	<b>\$49.00</b>
 <b>Beautiful Bulkley</b> 2 Salmon, 2 Ebi, 2 Tuna nigiris, Cindy's Fave, Blue Fin, Cali Crunch, Avocado and Salmon Crunch	<b>\$52.00</b>

## Seaweed on the Outside Rolls

may contain mayo or wasabi

 <b>Tuna or Salmon Roll</b>	\$4.50	<b>Unagi Roll</b>	\$5.00
 <b>Spicy Tuna or Salmon</b>	\$4.75	<b>Philly Roll</b>	\$4.75
 <b>Salmon Crunch</b> Spicy mayo, salmon, tempura flakes, tobiko	\$5.00	Smoked salmon, green onion and cream cheese	

**Soy Wraps**—If you don't enjoy the taste of seaweed, try any roll with a soy wrap instead! Add 50¢ for reg rolls  
**Substitute any rolls with Brown Rice add 50¢**

## Specialty Rolls

  <b>Kamikaze</b> Spicy mayo, salmon, asparagus, peppers, tobiko, tempura flakes	(Large Roll) \$10.75
  <b>Sexy Kathy Roll</b> Real crab, tempura yam, avocado and cucumber, rolled in tempura crunch, topped with unagi and drizzled in sweet chili sauce	(Large Roll) \$13.50
<b>Little Sexy</b> Same as Sexy Kathy only small pieces	(Small Roll) \$10.25
<b>Megan Roll</b> Tempura yam, asparagus, avocado and spicy mayo, rolled in black toasted sesame seeds.	\$8.50
<b>Alana Roll</b> Tempura prawn and yam, avocado and spicy mayo, rolled in light sesame seeds	\$8.95
<b>Greek Roll</b> Tzatzki, red onion and calamari	\$8.25
  <b>Volcano Roll</b> Deep fried roll with masago, spicy salmon, crunch, green onion, drizzled with spicy mayo and unagi sauce. mmm..mmmm delicious!!	(Large Roll) \$13.50 ½ size \$9.50
<b>Yamalicious</b> Cream cheese, avocado, tempura yams, rolled in tempura flakes and drizzled with teriyaki	\$8.50
<b>Deena Roll</b> Spicy crab, red peppers and tempura crunch, topped with black sesame seeds	\$8.25
<b>Cajun Tuna Roll</b> Cajun tempura tuna and sweet chili sauce	\$7.50
<b>California Crunch</b> Tempura california roll drizzled with spicy mayo	\$8.25

## Nori Rolls (Maki)

Rice on the outside. Rolls may contain mayo or wasabi

 <b>Blue Fin Roll</b> Prawns, avocado, and spicy sauce, rolled in tobiko	(Large roll) \$11.50 (Regular roll) \$8.75
 <b>Dynamite</b> Tempura prawns, avocado, cucumber, rolled in tobiko	(Large roll) \$10.50 (Regular roll) \$8.50
<b>California</b> Imitation crab, avocado and cucumber, rolled in light sesame seeds	\$7.00
<b>Spicy Crab</b> Imitation crab, spicy mayo and red pepper rolled in dark roasted sesame seeds	\$7.25
<b>Alaska</b> Real crab, avocado, and cucumber lightly rolled in light sesame seeds	\$7.95
<b>Crunchy Crab</b> Real crab, avocado, tempura crunch, rolled in light sesame seeds	\$7.95
<b>Shrimp Roll</b> Shrimp and bell peppers lightly dusted with tobiko	\$7.50
<b>Spicy Shrimp</b> Shrimp, spicy mayo & red pepper rolled in dark roasted sesame seeds	\$7.50
 <b>Dragon</b> Avocado and barbecued eel, rolled in dark roasted sesame seeds wrapped in avocado and drizzled with unagi sauce	\$8.95
<b>Tempura Unagi</b> Barbecued eel dipped in tempura batter, lightly deep fried, with avocado, rolled in dark roasted sesame seeds, dolloped with unagi sauce	\$8.95
 <b>Cindy's Favourite</b> Tempura prawns, unagi, red pepper and avocado rolled in dark roasted sesame seeds	\$9.50
 <b>Coastline</b> Salmon, avocado, cucumber, tobiko, spicy mayo wrapped in smoked salmon	\$8.95
 <b>River</b> Salmon, asparagus, yellow pepper and spicy mayo	\$8.25
  <b>Rainbow</b> Imitation crab, cucumber, avocado, topped with thin layers of tuna and salmon	(Large Roll) \$11.25



## VEGETARIAN DISHES

<b>Miso Soup</b> Traditional Japanese soup with a soybean base, tofu and seaweed	\$2.00
<b>Udon Soup Appetizer</b> Thick Udon noodles in a broth with fresh vegetables. Kick it up a notch and request it spicy hot!!!	\$4.95
<b>Sunomono</b> Refreshing bean thread noodle and cucumber salad in a tangy lemon vinaigrette	\$3.00
<b>Japanese Salad</b> Toasted almonds, sesame and sunflower seeds mingled perfectly with fresh raw vegetables in our own signature dressing	\$3.95
<b>Seaweed Salad</b> Seaweed marinated in a zesty sesame dressing	\$3.95
<b>Edamame</b> Blanched soybeans in the pod tossed in coarse salt	\$4.95
<b>Agadashe Tofu</b> Lightly battered deep-fried tofu drizzled in a sesame-ginger dressing	\$5.95
<b>Inari Pocket</b> Marinated tofu pocket, filled with rice and peppers, topped with avocado and lightly drizzled with sweet chili sauce	\$3.25
<b>Tempura</b> Lightly battered vegetables, deep-fried to a light golden brown: Fresh mixed vegetables or Yams \$7.50	
Yam Sticks	\$6.95
<b>Vegetable Appy Plate</b> 2 veg Inari pockets, Agadashe tofu, Edamame and tempura veggies	\$19.95

## Nori Rolls (Rice on the outside)

<b>Spicy Tofu Roll</b> Tofu, peppers, cucumber and avocado in our signature spicy mayo	\$6.25
<b>Yam Roll</b> Tempura yam and Japanese mayo	\$6.25
<b>Yamalicious</b> Cream cheese, avocado, tempura yams, rolled in temp flakes and drizzled with teriyaki	\$8.50
<b>Megan Roll</b> Tempura yam, asparagus, avocado and spicy sauce, rolled in black toasted sesame seeds	\$8.25

## Rolls (Seaweed on the Outside)

<b>Vegetarian Roll</b> \$4.50	<b>Asparagus Roll</b> \$4.00
<b>Avocado Roll</b> \$4.00	<b>Cucumber Roll</b> \$3.50

<b>The Veggie Platter</b> Megan, Spicy Tofu, Yam roll, Avocado and Veg roll Approx 2-3 ppl	\$30.00
<b>Vegetarian Combo</b> Spicy Tofu roll and Vegetable tempura, served with Miso soup and Sunomono	\$13.75
<b>Vegetable Teriyaki Rice Bowl</b> Cooked mixed vegetables in teriyaki sauce served over a steaming bowl of rice	\$9.75
<b>Vegetable Udon Soup</b> Thick Udon noodles with mixed veggies in a tasty broth (does contain fish flakes) Kick it up a notch and order it spicy hot!	\$8.75



The Sexy Kathy Roll is dedicated to the memory of Kathy Lariviere. A wonderful lady who asked me to make this roll for her which she had tried in Vancouver. Thanks to her we have the extremely popular, amazing (quite like herself), Sexy Kathy Roll!!!!