

BLUE BAR

DINNER MENU

S M A L L P L A T E S

Miso Soup \$7

Dashi, Seaweed, Firm Tofu and Scallions

Duck Spring Roll \$15

Crispy Mallard Duck Breast with Braised Napa Cabbage and Tamarind
Served with an Orange Glaze and Asian Pear Insalata

Tuna Tataki* \$18

Seared Ahi Tuna with Asian Salad and Ponzu Sauce

Seafood Soup \$13

Local Harbor Island Seafood in a Kaffir Lime and Coconut Curry Broth

Sea Scallops* \$12

Grilled Sesame Crusted Sea Scallops with Pickled Vegetables and Sake-Yuzu-Soy Vinaigrette

Gyoza \$12

Pan Fried Shrimp and Veggie Pot Stickers

Edamame \$7

Steamed Edamame Beans with Extra Virgin olive oil and Truffle Sea Salt

Vegetable Lasagna \$16

Oven Roasted Market Vegetables with a Roasted garlic and Fresh Tomato Sauce

Market Tempura \$13

Assorted Market Vegetables Tempura Fried with Chili Cilantro Aioli

Wakami Salad \$12

Traditional Japanese Seaweed Salad with Special Sauce

Market Salad \$14

Fresh Local Greens tossed with Seasonal Vegetables with Lemon Vinaigrette

Satay \$16

Pork, Chicken or Beef Satay with House made Peanut and Sweet Chili Sauce

L A R G E P L A T E S

Tempura Udon \$30

Shrimp and Vegetable Tempura over Udon Noodles

Seared Tuna Steak* \$35

Warm Sesame Soba Noodles, Asian Sweet Potato and Miso Sauce

Cuban Pork \$29

Roast Cuban Style Pulled Pork with Golden Sweet Plantains, Gallo Pinto (Black Beans and Rice) and Mojo Cubano Sauce

Yakisoba \$29

Stir fried Soba Noodles with Market Vegetables and your choice of Chicken, Tofu or Steak

Sea Bass \$36

Pan Seared Chilean Sea bass with Sauteed baby Bok Choy, Emerald Arugula Cous Cous and Citrus – Fennel Salsa

Filet Mignon* \$38

Seared Beef Filet with Truffled Miso Potato Puree and Grilled Asparagus

Teriyaki Lobster \$MP

Marinated and Wrapped in Shiso Leaves then Tempura Fried with Haricot Verts and Porcini Rice

Veal Shank \$38

Rosemary and garlic Braised Veal Shanks with Black Truffle Cheese Potato Puree and Bing Cherry – Merlot Reduction

MAKIROLLS

(6 Pieces)

Dynamite Roll \$17

Yellowtail Hamachi, Baby Carrots, Avocado, Scallions, Oyster Sauce

Japanese Bagel Roll \$13

Smoked Salmon, Scallions, Cream Cheese

Pink Sands Crunch \$16

Conch, Stone Crab, Spicy Mayo, Tobiko, Tempura Crunch

Premier Vegetable \$12

Avocado, Carrots, Asparagus, Basil, Pine Nuts

Spider Roll \$15

Crispy Soft Shell Crab, Cream Cheese, Scallions, Sweet Soy

California Roll \$15

Crab Meat, Cucumber, Cream Cheese, Avocado

Popcorn Lobster Roll \$17

Tempura Lobster, Asparagus, Tobiko, Cream Cheese, Spicy Mayo

Texas Roll \$15

Seared Filet, Fresh Horseradish, Asparagus, Petit Greens

NIGIRI & SASHIMI

(Nigiri - 1 Piece of Thinly Sliced Fish over Vinegar Rice)

(Sashimi - 3 pieces of Thinly Sliced Raw Fish)

	Nigiri	Sashimi
Yellow Fin Tuna	\$8	\$12
Smoked Salmon	\$5	\$7
Hamachi	\$11	\$14
Ebi Shrimp	\$6	\$8
Unagi (BBQ Eel)	\$6	\$8
Crab (Nigiri Only)	\$7	—
Spiny Lobster Tail	\$9	\$13
Tomago (Pancake)	\$4	\$6
Squid	\$8	\$11
Seared Filet Mignon	\$7	\$10
Chef's Choice 6 piece mixed Platter		\$23

BENTO BOX DINNER

Served with MisoSoup, Asian Salad and White Rice or California Roll

**Add one piece of Tuna or Salmon Sashimi for an additional \$8

Chicken Terriyaki

Beef Terriyaki

Chicken and Vegetable Stir Fry

Beef and Vegetable Stir Fry

Shrimp Tempura

Market Vegetable Tempura

\$28

DESSERTS

Frozen Baileys Chocolate Mousse Cake with Mixed berry Coulis, Hazelnut Caramel and Chantilly Cream

\$13

Caramel Spiced Granny Smith Apples Wrapped in a Warm Strawberry Crepe with Vanilla Bean Ice Cream and Toasted Almonds

\$13

ROOM SERVICE IS NOT AVAILABLE