



Blowfish

APPETIZERS

- 10. Edamame** \$5.75
Fresh edamame beans with fresh ground sea salt
- 10. Agedashi Tofu** \$7.75
Deep-fried tofu with Japanese san-sai vegetables and scallions in flavorful dashi-sauce
- 10. Pork and Vegetable Gyoza** \$7.75
Six pieces of juicy Japanese dumplings with house-made sesame vinaigrette
- 10. Ika-Karage** \$7.75
Crisp coated squid served with a side of spicy shichimi mayo sauce
- 10. Hamachi Carpaccio** \$16.00
Thinly sliced yellowtail sashimi and jalapenos with a delightful scent of yuzu sauce
- 10. Maguro Tataki** \$14.50
Thinly sliced and seared tuna served with a refreshing ponzu sauce
- 10. Beef Carpaccio** \$10.25
Rare sliced beef tenderloin marinated with spicy ponzu sauce and seared to tender perfection
- 10. Crabmeat & Tuna Tartar** \$13.75
Morsels of tuna combined with fresh crabmeat and avocado topped with seasonal fruit all infused with grape-seed oil and ponzu sauce
- 10. Crabmeat & Salmon Tartar** \$13.75
Morsels of salmon combined with fresh crabmeat and avocado topped with seasonal fruit all infused with grape-seed oil and ponzu sauce
- 10. Shrimp Tempura** \$13.00
Delicate tempura served with two unique sauces and a special matcha salt
- 10. Vegetable Tempura** \$9.75
Combination of seasonal vegetables served with two unique sauces and a special matcha salt
- 10. Ponzu Steamed Salmon** \$13.00
Fresh salmon prepared with delicious ponzu sauce cooked to perfection

SOUPS & SALADS

- 10. Sashimi Salad** \$15.75
Thinly sliced sashimi and spring medley with a Japanese sesame dressing
- 10. Miso Salad** \$4.00
Spring medley with fresh seasonal fruits and pine nuts served in a miso flavored dressing
- 10. Crabmeat Sunomono Salad** \$7.75
An appetizing harusame noodle with a refreshing mix of crabmeat and cucumbers served in a tangy ponzu vinaigrette
- 10. Wakame Salad** \$7.50
Two kinds of seaweed- original & spicy- makes a refreshing starter
- 10. Vegetable Miso Soup** \$4.00
Miso soup with fresh seasonal vegetables, shitaki mushroom, tofu, scallions and kelp

- 10. Crabmeat and Vegetable Miso Soup**
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"Incredible Miso" (featured in City Palate- Mar/Apr 08) with fresh real crabmeat and vegetables

NIGIRI/SASHIMI

- 10. Chef's Selection Nigiri** \$30.00
A combination of ten pieces of fresh nigiri prepared with dressings & sauces for you by our chef (no substitutions)
- 10. Chef's Selection Sashimi** \$32.00
A combination of sixteen pieces of fresh sashimi & sauces by our chef for your enjoyment (no substitution) expertly prepared with dressings
- 10. Sake (Salmon)** \$6.75
TWO pieces per nigiri order, FOUR pieces per sashimi order
- 10. Wild Sake (Wild Sockeye)** \$7.25
TWO pieces per nigiri order, FOUR pieces per sashimi order
- 10. Smoked Sake (Smoked Salmon)**
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TWO pieces per nigiri order, FOUR pieces per sashimi order
- 10. Maguro (Albacore Tuna)** \$6.75
TWO pieces per nigiri order, FOUR pieces per sashimi order
- 10. Ahi Maguro (Yellowtail Tuna)** \$8.50
TWO pieces per nigiri order, FOUR pieces per sashimi order
- 10. Hamachi (Yellowtail Jack)** \$8.00
TWO pieces per nigiri order, FOUR pieces per sashimi order
- 10. Butterfish (Escolar)** \$7.00
TWO pieces per nigiri order, FOUR pieces per sashimi order
- 10. Ebi (Steamed Shrimp)** \$6.00
TWO pieces per nigiri order, FOUR pieces per sashimi order
- 10. Botan Ebi (Spot Prawn - Raw)** \$9.75
TWO pieces per nigiri order, FOUR pieces per sashimi order
- 10. Hotategai (Scallop - raw)** \$7.75
TWO pieces per nigiri order, FOUR pieces per sashimi order
- 10. Saba (Mackerel)** \$6.75
TWO pieces per nigiri order, FOUR pieces per sashimi order
- 10. Unagi (BBQ fresh water eel)** \$7.75
TWO pieces per nigiri order, FOUR pieces per sashimi order
- 10. Masago (Smelt Roe)** \$6.25
TWO pieces per nigiri order, FOUR pieces per sashimi order
- 10. Tobiko (Flying Fish Roe)** \$6.50
TWO pieces per nigiri order, FOUR pieces per sashimi order
- 10. Ikura (Salmon Roe)** \$6.75
TWO pieces per nigiri order, FOUR pieces per sashimi order
- 10. Gyu (Rare Beef Tenderloin)** \$6.25
TWO pieces per nigiri order, FOUR pieces per sashimi order
- 10. Inari (Vegetarian Fried Tofu)** \$4.00
TWO pieces per nigiri order, FOUR pieces per sashimi order

BASIC MAKI

- 10. California Basic Maki** \$7.00
Eight pieces of pollock/ mayo/ avocado/ sesame
- 10. Sake Basic Maki** \$8.00
Eight pieces of salmon/ sesame
- 10. Avocado Basic Maki** \$6.00
Eight pieces of avocado/ sesame
- 10. Kappa Basic Maki** \$6.00
Eight pieces of cucumber/ sesame
- 10. Tekka Basic Maki** \$8.00
Eight pieces of tuna/ sesame
- 10. Negitoro Basic Maki** \$8.00
Eight pieces of tuna/ scallion/ sesame

FEATURE MAKI

- 10. Blowfish Special Feature Maki** \$16.50
Eight pieces of signature roll with tempura shrimp, tobiko & cream cheese enveloped in salmon & mango with a sweet & creamy sauce
- 10. E.L.T Feature Maki** \$15.75
Eight pieces of unagi, eel, lettuce & tomato- rolled with thinly sliced avocado
- 10. Black Mamba Feature Maki** \$15.75
Eight pieces of a tasty combination of unagi & tobiko over Blowfish's signature crunch, buttery avocado in mayonnaise & unagi sauce
- 10. Kamikaze Feature Maki** \$15.00
Eight pieces of an explosion of tuna, salmon & avocado topped with a spicy mayonnaise sauce with Blowfish's signature crunch
- 10. Rainbow Feature Maki** \$15.00
Eight pieces of a colorful assortment of salmon, tobiko & mango, enveloped with tuna, shrimp & avocado
- 10. Maui Wowi Feature Maki** \$14.75
Eight pieces of a combination of layers of ahi tuna & mango with a refreshing tropical blend of pineapple & avocado centre; a drizzling of mango sauce completes this awesome sushi trip!
- 10. Sushi Pizza Feature Maki** \$14.75
Six pieces of a delightful fusion of salmon & Japanese mayo on a bed of crunchy rice crust topped with tobiko ensures that this is not your ordinary pizza- an excellent choice for sharing
- 10. Softshell Crab Feature Maki** \$14.25
Eight pieces of perfectly flash-fried soft shell crab centre with zingy mango-mayo
- 10. Dynamite Feature Maki** \$13.75
Four pieces of a whole tempura shrimp topped with a spicy sauce & tobiko- perfect for sharing
- 10. Volcano Feature Maki** \$12.50
Eight pieces of a combination of avocado, pollock, kanpyo calabash gourd, topped with masago, jalapeno, spicy mayo & tobiko
- 10. Spicy Tuna Feature Maki** \$12.00
Eight pieces of tuna in a creamy spicy sauce with cucumber & signature crunch topped with jalapenos & sesame seeds
- 10. Crunchy Salmon Feature Maki** \$11.75
Eight pieces of gently seared salmon surrounding a spicy & crunchy centre topped with a unique daikon ponzu sauce & garlic
- 10. Cajun Shrimp Feature Maki** \$11.75
Five pieces of cajun shrimp enveloped in a roll tempura flash-fried & served with a drizzling of sweet mango sauce
- 10. Bitesize Cajun Shrimp - Ten piece**

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Ten pieces of bite size cajun shrimp

- 10. California Feature Maki** \$10.25
Six pieces of fresh real crabmeat, cucumber, avocado & masago wrapped in delicious rice paper topped with sweet mango sauce
- 10. Avocado Yam Feature Maki** \$9.50
Eight pieces of avocado outside surrounding a delicious tempura yam centre
- 10. Garden Party Feature Maki** \$8.50
Eight pieces of a colorful celebration with red peppers & avocado; topped with toasted black & white sesame, miso dressing & spicy mayo; complemented with a serving of Inari
- 10. Agedashi Tofu Feature Maki** \$8.50
Eight pieces of Japanese san-sai vegetables with deep-fried tofu topped with a spicy miso sauce- perfect for vegetarians

ENTREES

- 10. Maguro Steak** \$27.50
Fresh six ounce sashimi grade Hawaiian ahi-tuna steak seared and seasoned to tender perfection with house-special savoury sauce
- 10. Maguro Katsu** \$18.50
Six ounce sashimi grade albacore tuna, panko-crusted and flash-fried served with an onion sauce topped with garlic chips
- 10. Wasabi Steak** \$22.50
Six ounce beef tenderloin steak topped with a flavorful wasabi sauce (mildly spicy)
- 10. Teriyaki Chicken** \$18.50
Six ounce chicken breast with flavorful teriyako sauce
- 10. Chicken Namban** \$18.50
Tempura fried bite-size chicken breast served in a delicious dashi savory sauce (includes a bowl of rice)
- 10. Chirashi Don** \$21.50
An assortment of seven kinds of fresh sashimi served on a bed of sushi rice

LUNCH

- 10. Sashimi Assortment** \$20.00
An assortment of fresh sashimi including salmon, shrimp & tuna with a side of rice
- 10. Wasabi Steak** \$20.00
Steak tenderloin topped with wasabi sauce with seasonal vegetables and rice
- 10. Nigiri Assortment** \$20.00
An assortment of fresh nigiri including salmon shrimp & tuna
- 10. Chicken Teriyaki** \$20.00
Chicken breast with flavorful teriyaki sauce with seasonal vegetables and rice
- 10. Extra Sauce** \$1.50
Side of ponzu sauce
- 10. Extra Ginger** \$1.50
Side of Ginger
- 10. Extra Wasabi** \$1.50
Side of Wasabi
- 10. Extra Soy Sauce** \$1.50
Side of Soy Sauce
- 10. Side of Rice** \$1.99
Small bowl of rice
- 10. Special order instructions**