



## Salads & Starters

	USD		USD
<b>WATERCRESS SALAD</b> <sup>4 5</sup>	14	<b>TUNA TACOS*</b> (2 und.) <sup>4 5 6</sup>	12
Mixed lettuce, wasabi sauce, cucumber, avocado, edamame <i>Mix de lechugas, salsa wasabi, pepino, aguacate y edamame</i>		Tuna tartare, guacamole, chipotle mayonnaise <i>Tartar de atún, guacamole, mayonesa de chipotle</i>	
<b>BLUE SALAD</b> <sup>2 3 8</sup> 	14	<b>BEETROOTS TACOS</b> (2 und.) <sup>4 5</sup>	8
Mixed lettuce, cucumber, seed mix, honey and mustard sauce <i>Mezcla de lechugas, pepino, mix de semillas, salsa de miel y mostaza</i>		Beet and chipotle mayonnaise <i>Tacos de remolacha con mayonesa de chipotle</i>	
<b>TUNATATAKISALAD*</b> <sup>2 4 6 13</sup> 	18	<b>GYUDON TACOS</b> (2 und.) <sup>4 5 11</sup>	14
Tuna tataki, mixed lettuce and toszazu sauce <i>Atun tataki mix de lechugas y salsa toszazu</i>		Ribeye, tensuyo sauce, potato cream and onions <i>Tacos de ribeye, salsa tensuyo, crema de papa y cebolla</i>	

## Bites

<b>ANTICUCHERO</b> <sup>4 13</sup>	19	<b>ASSORTED VEGETABLES &amp; MUSHROOMS</b> <sup>4 5 13</sup>	14
Tenderloin marinated in pancamiso sauce, crunchy garlic, chalaca <i>Filete de res marinado en salsa pancamiso, ajo crocante y chalaca</i>		Vegetables and mushrooms tempura <i>Tempura de vegetales y hongos</i>	
<b>IBERICO BUTA</b> <sup>4 13</sup>	15	<b>CRISPY FRIED SQUIDS</b> <sup>4 5 7</sup>	18
Iberian pork, kakuni sauce <i>Cerdo Ibérico, salsa kakuni</i>		Fried squid, jalapeños <i>Calamares fritos y jalapeños</i>	
<b>CRUNCHY YAKITORI</b> <sup>4 13</sup>	14	<b>ROCK SHRIMP TEMPURA</b> <sup>4 5 7</sup>	16
Chicken skewers, teriyaki sauce <i>Brochetas de pollo, salsa teriyaki</i>		Shrimp and chilli garlic sauce <i>Camarones y salsa de chile con ajo</i>	

## From the Grill

<b>USDA Filet "Sterling Silver" 8oz</b>	38
<b>New York Strip "Sterling Silver" 10oz</b>	34
<b>Ribeye "Sterling Silver" 12oz</b>	46
<b>T-bone "Sterling Silver" 28 oz</b>	38 / lb
<b>Tomahawk "Sterling Silver" (to Share) 50 oz</b>	36 / lb

*The steaks are served with baked potatoes & BBQ, or Béarnaise Sauce  
Todos los cortes son servidos con papas al horno, salsa BBQ o bernesa*

## Blue Signature

<b>BARANIKU NITSUKE</b> <sup>4 11 13</sup>	34
Short rib, nitsuke sauce, potato gratin, quinoa, spinach puree <i>Costilla de res, salsa nitsuke, gratinado de papas, pure de espinaca</i>	
<b>MISO COD</b> <sup>6 13</sup>	38
Black cod marinated in misoyaki sauce <i>Bacalao negro marinado en salsa misoyaki</i>	
<b>ROBATAYAKI MAINLOBSTER</b> <sup>1 4 11 13</sup>	49
Grilled main lobster, miso butter, chives, tenkatzu <i>Bogavante al grill con mantequilla de miso, cebollin, tenkatzu</i>	
<b>KAKUNI</b> <sup>4 11 13</sup>	29
Pork belly, potato cream, kakuni sauce <i>Panceta de cerdo, crema de papa, salsa kakuni</i>	

Sauteed Mushrooms - *Hongos salteados* 6 | Brocoli - *Brócoli* 6 | Grilled vegetables - *Vegetales al grill* 6 | Grilled Avocado - *Aguacate al grill* 8  
Mac & Cheese - *Macarrones y queso* 8 | Lobster Mac& cheese - *Macarrones, queso, langosta* 12 | Cantonese Fried Rice - *Arroz frito cantones* 12

## Soups, Rice & Pasta

<b>YAKIMESHI</b> <sup>4 5 7</sup>	28	<b>EBIYAKI TAGLIOLINI</b> <sup>4 7 13</sup>	18
Fried rice, egg tortilla, ankake and torikara sauce Chicken, vegetables or Fish <i>Arroz frito, tortilla de huevo, salsa de ankake y torikara Pollo, verduras o pescado</i>		Tagliolini pasta, shrimp, chicken, vegetables, sesame and oyster sauce <i>Tagliolini con camarón, pollo y vegetales, salsa de ostra y ajonjolí</i>	
<b>MISOSHIRU SOUP</b> <sup>13</sup> 	12	<b>SHRIMP &amp; CORIANDER DUMPLINGS</b> <sup>7</sup>	14
Traditional Japanese soup, diced tofu and wakame <i>Sopa japonesa tradicional, tofu en cubitos y wakame</i>		Shrimps, coriander y dashi broth <i>Camarones, cilantro y caldo de dashi</i>	
		<b>CHICKEN SIU MAI DUMPLINGS</b>	12
		Chicken stuff and siu ma i sauce <i>Carne de pollo y salsa siu mai</i>	




## Sliders & Buns

<b>WAGYU SLIDERS</b> (2 und.) <sup>4 5</sup>	18
Mini Waygu Burger, homemade sauce <i>Mini Hamburguesa Waygu, salsa de la casa</i>	
<b>PULLED PORK SLIDERS</b> (2 und.) <sup>4 5</sup>	16
Pork, spicy mayonnaise, coriander <i>Pierna de cerdo con mayonesa picante y cilantro</i>	
<b>TAIWAN CLASSIC BUN</b> <sup>4 8 10 11 13</sup>	10
Pork belly, mustard, cabbage, coriander <i>Panceta de cerdo, mostaza, col, cilantro</i>	

## Pizza Gourmet

<b>BUFALA</b> <sup>4 6 13</sup>	14
Tomato, buffalo mozzarella <i>Tomate, mozzarellade bufala</i>	
<b>SUMMER TRUFFLE</b> <sup>4 6 11</sup>	18
Burrata and black truffle <i>Burrata y trufa negra</i>	
<b>SALMON &amp; CAVIAR</b> <sup>4 6 11</sup>	20
Smoked salmon, "creme fraiche", caviar, capers <i>Salmón ahumado, "cremefraiche", caviar, alcaparras</i>	




Allergies: 1.Crustacean 2.Sesame 3.Nuts 4.Gluten 5.Egg 6.Fish 7.Shellfish 8.Mustard 9.Celery 10.Peanuts 11.Milk 12.Sulphite 13.Soya 14.Lupins  Gluten free  Vegan  Wellness

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*Information about the presence of substances or products that can cause allergies or intolerances is available if requested to the staff. Prices are subject to 18% taxes and 10% service charge to your final bill.*

## Raw Bar

USD

<b>CEVICHE</b> * 6 9	18
Fish of the day, chulpi corn, Leche de Tigre and sweet potato <i>Pescado del día, maíz chulpi, leche de tigre y camote</i>	
<b>HAMACHI JALAPEÑO*</b> 4 6 13	16
Sliced Hamachi, yuzu ponzu sauce and jalapeños <i>Láminas de Hamachi, salsa de yuzu y ponzu y jalapeños</i>	
<b>CAVIAR TUNA TARTARE*</b> 4 6 8 13 	36
Caviar and tuna, Honey mustard soy sauce <i>Tartar de atún y caviar, salsa de mostaza dulce con soya</i>	

## Weekly Special

<b>IKURA GUNKAN*</b> (2 und.) 6	14
Ikura (salmon eggs) <i>Huevos de salmón (Ikura)</i>	
<b>TEMAKI CALIFORNIA</b> 4 5	10
Breaded shrimp, tobiko, avocado <i>Camarón empanizado, tobiko y aguacate</i>	
<b>EDAMAME</b> 13 	8
Edamame steamed with salt (Natural or Togarashi) <i>Edamame al vapor y sal (Natural o Togarashi)</i>	
<b>REINA PEPIADA</b> 5	12
Mini arepas stuffed with chicken, mayonnaise and avocado <i>Mini arepas rellenas de pollo con mayonesa y aguacate</i>	

## Combo Blue Experience

Experience our combo Blue tasting menu

### STARTERS COMBO

Acevichado Maki  
Ceviche  
Tuna o Gyudon Tacos  
Sashimi of the day

### MAINS COMBO

Miso Cod  
Kakuni  
Vegetables Tempura  
Antichuchero

USD 75

## Wagyu A5 Experience

Experience true Japanese A5 beef choice of styles

New Style  
Tataki  
Nigiri (2 pieces)  
Hot Stone Steak

USD 20 (lb)

## Sashimi & Nigiri

USD

*(Sashimi & Nigiri per piece.)*




Salmon   <i>Salmón</i> 6	6
Tuna   <i>Atún</i> 6	6
Shrimp   <i>Camarón</i> 7	7
Yellowtail   <i>Hamachi</i> 6	7
Eel   <i>Anguila</i>	8
Local Red Snapper   <i>Chillo</i> 6	6
Octopus   <i>Pulpo</i> 7	6
Scallops   <i>Viera</i> 7	7

## Maki, Temaki, Gunkan

<b>CRISPY RICE TUNA*</b> (2 und.) 5 6	12
Rice with tuna tartare, spicy mayonnaise, jalapeño <i>Arroz con tartar de atún, mayonesa, picante y jalapeño</i>	
<b>TUNA PARRILLERO*</b> (2 und.) 4 6 11 13	14
Tuna nigiri, chimichurri, cream cheese, tempura and eel sauce <i>Nigiri de atún, chimichurri, queso crema tempura y salsa de anguila</i>	
<b>SAKANA KEMAO*</b> (2 und.) 2 6 7	12
Salmon nigiri, sesame seeds, oyster sauce <i>Nigiri de salmón, ajonjolí, salsa de ostras</i>	
<b>KIRO NIKU WAGYU *</b> (2 und.) 2 5	14
Wagyu nigiri, yellow pepper sauce, chalaca, togarashi <i>Nigiri de wagyu, chalaca, togarashi y salsa de ají amarillo</i>	
<b>ACEVICHADO *</b> 4 5 6 7 9	18
Breaded shrimp, avocado, tuna, 'acevichada' 'sauce' <i>Camarón empanizado, aguacate, atún, salsa "acevichada"</i>	
<b>AVOCADO *</b> 2 4 5 6 13	16
Breaded salmon, avocado, cream cheese, eel sauce, tonkatsu <i>Rollo de salmón, empanizado, aguacate, queso crema, salsa anguila</i>	
<b>NINJA*</b> 2 4 5 6 7	16
Breaded shrimp, crab, chillo, avocado, oyster sauce <i>Rollo de camarón, cangrejo, chillo, aguacate, salsa de ostras</i>	
<b>TUNA*</b> 2 5 6	18
Avocado, wasabi sauce <i>Atún, aguacate, salsa de wasabi</i>	
<b>SPECIAL ROLL*</b> 1 2 5 6 12 13	20
Red tuna, king crab and unagui sauce <i>Rollo especial de atún rojo, centollo y salsa unagui</i>	
<b>SALMON TARTARE*</b> 2 4 5 6 13	18
Salmon roll, wasabi, tempura onions, avocado, quinoa, tobiko <i>Rollo de salmon, wasabi, cebolla tempura, aguacate, quinoa, tobiko</i>	






RELAIS & CHATEAUX

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