



sake blue
japanese bistro

9326 Cedar Center Way

Louisville, KY 40291

Phone: (502) 708-1500

www.sakeblue.com

Lunch

Appetizers

SakeBlue Edamame / \$10

Warm soy beans tossed in garlic, butter soy sauce

Edamame / \$7

Warm salted soy beans

Gyoza / \$8

Pan-seared chicken and pork mixed dumplings

Beef Asparagus Maki / \$12

Asparagus and crab meat wrapped in thinly sliced pieces of beef topped with teriyaki sauce

Spicy Crab Cracker / \$12

Deep fried wonton skin on top of spicy crab with sliced avocado and wasabi mayo

Tempura

Vegetable - \$7, Shrimp - \$12, Calamari - \$11

Shrimp Twister / \$12

Fried shrimp wrapped with skinny potatoes, served with a house special sauce

Skinny Sweet Potato Fries / \$6

Slicers of sweet potatoes lightly battered and fried

Harumaki / \$9

Crispy japanese spring roll wrapped with shrimp, shitake mushroom and vermiceli

Steak Tataki / \$16

Thinly sliced strips of seared NY Steak served with fresh spring greens and Chef's special sauce

Soups & Salads

Jack's Spicy Sashimi Salad / \$16

A delicious mix of Sashimi on a bed of fresh asparagus and topped with the chef's spicy sauce and radish sprouts

Cucumber Salad / \$6

Slices of cucumbers, shredded crab and seaweed tossed in our sweet rice vinaigrette and topped with crispy noddle flakes

Sashimi Salad / \$15

Fresh spring mixed salad, lettuce, avocado and chopped tuna, salmon, white tune, crab

Pear & Warm Goat Cheese / \$13

Asian pears, goat cheese, candied pecans and mixed greens served with red wine vinaigrette

Vegetable Miso Soup / \$7

White Miso broth with tofu and vegetables

Miso Soup / \$3

Chicken Broth Soup / \$3

House Salad / \$3.5

Fresh greens with a choice of ginger or sesame dressing

Squid Salad / \$7

Seaweed Salad / \$7

Signature Sushi Rolls

Sake Blue / \$19

Spicy crab, fried shrimp, avocado. Topped with cooked shrimp, mozzarella cheese, avocado, tempura flakes, eel sauce and special miso sauce.

Fiesta / \$17

Tuna, salmon, cilantro, jalapeño, avocado, masago, and spicy mayo on top

Orange Salmon / \$15

Crab, avocado, cucumber. Topped with fresh salmon, wasabi mayo and spicy mayo

Crunch Sushi Popper / \$17 (Deep fried roll)

Crab, cooked shrimp, cream cheese, avocado, eel. Panko deep fried with passion blue sauce, eel sauce and rice seasoning flakes

Chef Jack Roll / \$18

Chef's special recipe of spicy tuna, cucumber, masago topped with fresh tuna, avocado, itogaki and spicy garlic sauce

Winter Caribbean / \$16

Deep fried shrimp, deep fried pineapple, avocado, cream cheese with creamy coconut sauce, roasted coconut, wasabi mayo and eel sauce on top

Cajun Popcorn / \$17

Spicy crab, avocado, cucumber, cream cheese topped with deep fried curry flavored crawfish, savory baked sauce, fresh mixed greens, crispy jalapeno, spicy mayo and sweet-jalapeno sauce

Baby Lobster / \$16

Spicy crab, avocado, cucumber with baked crawfish with tempura flakes, eel sauce and spicy mayo on top

James Bond / \$16

Dynamite (raw fish tossed in spicy sauce) and fresh jalapeño topped with spicy tuna and spicy mayo

Ecuador / \$17

Tuna, yellow-tail, cilantro, cucumber, avocado, jalapeño topped with masago, tempura crunch flakes, hot sauce, spicy mayo and wasabi mayo

Am/Pm / \$20(Deep fried roll)

Deep fried shrimp, spicy crab, pickled jalapeno, cucumber, avocado topped with grilled shrimp teriyaki, asparagus, spicy mayo, eel sauce and crushed red pepper flakes

Bang Bang / \$19

Spicy tuna, spicy crab, deep fried soft shell crab, cucumber, avocado topped with oven baked mixed chopped deep fried shrimp, spicy mayo and eel sauce

Red Phoenix / \$16

Deep fried asparagus, jalapeño, avocado, cucumber topper with spicy crab, sliced jalapeño, and special hot sauce

Las Vegas / \$16(Deep fried roll)

Salmon, avocado, mozzarella cheese, cream cheese. Deep fried, topped with eel sauce, spicy mayo and wasabi mayo

Passion Blue / \$16

Spicy crab, cream cheese, topped with deep fried red snapper and chef's special sauce

Wild Crunch / \$18

Deep fried chicken, asparagus, cream cheese, cucumber, avocado topped with mixed fried shrimp, spicy crab, crunch, passion blue sauce and spicy mayo

The 502 Special / \$16

Deep fried lobster, crab, asparagus, avocado and topped with a savory baked sauce

Temptation / \$18

Shrimp tempura, spicy crab, asparagus, cream cheese topped with crab, wasabi mayo, spicy mayo, eel sauce and tempura crunch

Crazy / \$17

Crab, cucumber, avocado, sweet jalapeno sauce topped with torch seared spicy crab, fried slice jalapenos, masago, wasabi mayo and spicy mayo

Dancing Eel / \$17

Spicy crab, jalapeno, cucumber, deep fried asparagus topped with eel, sliced avocado, crunch flakes and eel sauce

Cherry Blossom / \$16

White tuna, cucumber, masago. Topped with fresh tuna, spicy mayo and wasabi mayo

Urban Heart / \$17 (Deep fried roll)

Spicy crab, shrimp, asparagus, pickled jalapeños, cream cheese topped with panko deep fried, spicy mayo and eel sauce

Diablo / \$18(Deep fried roll)

Deep fried with spicy crab and avocado topped with fresh tuna, salmon, masago, sliced red onions, microgreens, sweet jalapeno sauce and eel sauce

Picasso / \$16 (Deep fried roll)

Tuna, salmon, yellow-tail, avocado, masago & crab wrapped in seaweed then deep fried. Drizzled with eel sauce and spicy mayo

Crab Lover / \$18

Spicy crab, asparagus, cucumber, avocado topped with crab, avocado, garlic honey sauce, spicy mayo, passion blue sauce and crushed spicy siracha peas

John Wayne / \$18

Panko encrusted crab, asparagus, cream cheese, avocado topped with seared NY steak, mango sauce, microgreens, wasabi mayo, eel sauce and roasted garlic flakes

King Cobra / \$25

Spicy crab, fried shrimp, cream cheese, asparagus topped with a whole fresh water eel and eel sauce

Volcano / \$16

California roll topped with avocado. Served with baked spicy scallops, wasabi sauce and eel sauce

Ocean Sundae / \$16

Shrimp tempura, cream cheese, avocado topped with masago, tempura flakes, wasabi mayo and eel sauce

Classic Sushi Rolls



Cha-Cha / \$16 (Deep fried roll)

Shrimp, crab, cream cheese, asparagus with eel sauce and spicy mayo on top. Deep Fried

The MJ / \$16 (Deep fried roll)

Spicy crawfish, fresh jalapeño, cream cheese, mozzarella cheese with spicy mayo and eel sauce on top

Rainbow / \$15

California roll with avocado, four kinds of fish fillets on top

Snow Roll / \$15

Spicy crab topped with salmon with wasabi mayo and crunch flakes

Fire Dragon / \$16

Eel and cucumber topped with spicy tuna, sliced avocado, spicy mayo and eel sauce

Heaven Roll / \$15

Fried shrimp, cream cheese topped with mango, tuna with wasabi mayo and eel sauce

Fried Shrimp / \$14

Fried shrimp, crab, masago, avocado, cucumber, eel sauce

Crispy Dynamite Roll / \$16 (Deep fried roll)

Spicy tuna, eel, asparagus, deep fried and topped with spicy mayo and eel sauce

California / \$9

Crab, avocado, cucumber, masago (sub Spicy Crab \$3)

Green Castle Roll / \$15

Tuna, salmon, avocado. Wrapped with green soybean paper, white sauce and green crunch flakes

Yum Yum / \$11

Spicy Crab

Philadelphia / \$12

Smoked salmon, cream cheese and avocado

Alaska / \$12

Salmon, cucumber and avocado

Salmon & Cream Cheese / \$13 (Deep fried roll)

Deep fried and drizzled with hot sauce and eel sauce

Big Mouth / \$16

Fried spicy tuna with spicy crab, avocado, masago, spicy mayo and eel sauce

Crunch Munch / \$15

Spicy crab topped with cooked shrimp, green tempura flakes & wasabi mayo

L.A. Crunch / \$13 (Deep fried roll)

Deep fried California roll with white sauce and eel sauce

Mango Tango / \$12

Crab, asparagus, cucumber, sliced mango and white sauce

Spider / \$15

Deep fried soft shell crab, masago, crab, avocado, cucumber topped with eel sauce and spicy mayo

Vegetarian Rolls



Green Goddess / \$13

Mango, avocado, asparagus, cucumber, cilantro, sesame dressing. Rolled in parsley and sesame seeds

Vegetable Tempura / \$13

Deep fried sweet potato, asparagus, avocado, mushroom, red onion, jalapeño. Served with sesame sauce

Buddha's Belly / \$13

Avocado, cucumber, asparagus, carrots, Japanese pickles, kaware wrapped in a soybean sheet

AAC / \$9

Asparagus, avocado and cucumber

Hibachi Entrees



Vegetables / \$14

Seasonal fresh vegetables grilled to taste

Teriyaki Chicken / \$17

Tender white meat chicken gently seasoned with our teriyaki sauce

Fillet Mignon / \$23

Our finest cut (USDA choice) fillet mignon

New York Steak / \$19

Thick cut NY steak (USDA choice) seared to your liking

Teriyaki Salmon / \$17

Fresh Atlantic salmon from Chile grilled in our teriyaki sauce

Grilled Shrimp / \$19

Juicy shrimp straight from the Gulf of Mexico

Teriyaki Calamari / \$17

Long-cut pieces of our most tender calamari steaks

Grilled Scallops / \$20

Tender and succulent scallops grilled to a golden perfection

Kitchen Entrees

Kitchen Entrees include chicken broth soup and ginger salad

Bulgogi / \$23

Our family secret recipe of thinly sliced beef marinated in asian pears and garlic. Served with grilled onion, broccoli and steamed rice- sub fried rice \$3

Spicy Marinated Pork / \$22

Thinly-sliced pork, marinated in hot pepper garlic and served with grilled onions, broccoli and steamed rice - sub fried rice \$3

Katsu / \$21

Panko encrusted boneless chicken or pork, dressed in a creamy peanut sauce, red cabbage slaw and rosemary braised apples. Served with steamed white rice - sub fried rice \$3

Noodle & Rice

Yakisoba / \$14

Pan-fried noodles cooked with assorted vegetables
(Chicken: 17) (Shrimp: 19)

Fried Rice / \$7

Vegetable / \$9

Chicken / \$10

Shrimp / \$12

Beef / \$12

Combination (Chicken, Shrimp and Beef) / \$17

Side Orders

With purchase of entree

Steak / \$15

Shrimp / \$13

Chicken / \$10

Vegetables / \$7

Scallop / \$15

Fillet Mignon / \$20

Salmon / \$13

Calamari / \$13

Fried Rice / \$7

Sushi

All sauces are specially created in-house by the owner and head chefs. We use only natural ingredients and never use MSG. Please inform your server of any allergies or dietary restrictions and we will try our best to accommodate you.

Nigiri - Raw (2pc)

Maguro (tuna) / \$7
Hamachi (yellow-tail) / \$7
Sake (salmon) / \$7
White Tuna (albacore) / \$7
Suzuki (sea bass) / \$8
Hirame (halibut) / \$9
Tai (red snapper) / \$7
Amaebi (sweet shrimp) / \$10
Ika (squid) / \$7
Hotate (raw scallop) / \$7
Hokkigai (surf clam) / \$6
Saba (mackerel) / \$6

Nigiri - Cooked (2pc)

Garlic Seared Albacore / \$7
Unagi (eel) / \$7
Smoked Salmon / \$7
Kani (crab stick) / \$5
Ebi (shrimp) / \$5.5
Tako (octopus) / \$6
Inari (sweet tofu) / \$3.5

Roe (Egg)

Uzura (quail egg - 1 in shot glass) / \$5
Ikura (salmon roe) / \$6.5
Tobiko (flying fish roe) / \$6.5
Masago (smelt roe) / \$6.5
Uni (sea urchin) / mkt
Tamago (egg omelet) / \$3.5

Desserts

Deep Fried Ice Cream (Green Tea or Vanilla) / \$7
Mochi Ice Cream
(Vanilla, Green Tea or Strawberry) / \$6
Chocolate Cheese Cake / \$10
Deep Fried Xango Cheese Cake / \$8