

MENU

SNACKS

THE GOONS - 8

Our beloved hand-made crab rangoons with a side of sweet chili sauce

LOADED AVOCADO - 10

Breaded, topped with crab mix and spicy tuna, spicy mayo, eel sauce, rice puffs green onion

GYOZA - 7

Chicken, pork, and cabbage dumplings fried with a side of gyoza sauce

OCEAN FRIES - 7

Skinny fries with salt and nori and a side of spicy mayo
(+\$5 to top with chicken, pork or beef)

POPCORN CHICKEN - 10

Topped with green onions and a side of spicy mayo
(+\$2 Tossed with your choice of sauce)

MISO SOUP - 5

Fish cake, seaweed, scallions, tofu and rice puffs

FRIED SPRING ROLLS - 7

Cabbage, carrots, mushroom, green bean, and onion spring rolls, deep fried, with a side of sweet chili sauce

TAKOYAKI - 7

Deep fried octopus dumplings served with mayo and bonito flakes

EDAMAME - 5

(Sea salt or spicy)

TRAVELER'S CEVICHE - 10

A cold tuna salad made with lime, cucumber avocado, onions, jalapenos, and cilantro
(+\$2 to add pico)

TACOS

FRIED SHRIMP - 12

Panko fried shrimp, greens, pickled ginger, mango, sweet potato crunch, and our diablo sauce

CHIPOTLE STEAK - 12

Pan fried flank steak, onions and tomatoes, avocado and our honey chipotle sauce

BLACK MUSHROOM - 11

Pan fried shiitake mushrooms and onions sauteed with our black pearl sauce, topped with house made pico salsa, avocado and sweet potato crunch

RAMEN

Add Onsen Egg +\$3 Add Spicy +\$1

SPICY BEEF - 16

Dashi shoyu broth with chili paste, sliced flank steak, green onions, bamboo, fish cake

MISO PORK - 16

Miso broth, pork belly, pickled ginger, green onions, nori

PORK BONE - 16

Bone marrow broth, pork belly, pickled ginger, green onions bamboo, fish cake

RAMEN DEL MAR - 30

Miso broth with chili paste, shrimp, scallops, Lobster, white onion, corn, fish cake, nori, and cilantro

WHILE SUPPLIES LAST

VEGGIE - 15

House made veggie stock, tofu, shiitake mushrooms, tomatoes, bamboo, corn, pickled ginger, and green onions

THE UDON - 12

Udon noodles, shoyu broth, pickled ginger fish cake, green onions

RICE

(Add onsen egg +\$3)

CHASHUDON - 18

Pan fried pork belly over white rice, pickled ginger, green onions, with eel sauce drizzle

KATSUDON - 18

Breaded pork cutlet on top of pork, onion and scrambled eggs, over white rice with pickled ginger, green onions, and eel sauce

GYUDON - 18

Shaved beef and onions cooked in shoyu, over white rice with pickled ginger, green onions, eel sauce and onsen egg

POKE BOWL

Salmon, avocado, masago, cucumber, crab mix, seaweed

• Salmon - 20

• Tuna - 24

TERIYAKI BOWL - 20

Mixed greens, avocado, seaweed salad lemon, tomato, creamy sesame dressing, white rice, and your choice of protein (see table sign)

JAPANESE CURRY - 18

Mixed vegetables with white rice, pickled ginger and green onions, and your choice of protein (see table sign)

DRINKS

SODA - 3

COKE
DIET COKE
SPRITE

HOT TEA - 3

GREEN TEA
CHAI
MATCHA

no free refills

DRINKS

SEASONAL COCKTAILS

DEVIL'S GRANDMA - 16

A cadillac margarita with reposado tequila, Grand Marnier, lime, agave, habanero bitters, and a red wine float

LIL SLUGGER - 12

Vodka, Liquor 43, lemon, Velvet Falernum, honey syrup

FALCON PUNCH - 14

Jamaican rum, blanco tequila, pineapple, lime, orgeat, and Big O ginger liqueur

HOUSE SPECIALS

COLD BREW MARTINI - 15

Reposado tequila, Shanky's Whip, coffee liqueur, and cold brew coffee.
Add Cream - \$1

ZANZIBAR BEACH - 13

Light and dark rums, triple sec, lime juice and orgeat

THE CAIPIRINHA - 12

Brazil's national drink made with cachaca, lime, and simple syrup

RONIN - 15

A japanese whisky old fashioned with simple syrup and orange bitters

SEGA GIN-ESIS - 13

Gin, lime juice, cranberry juice, simple, club soda

MOCKTAILS

THE KURAMA - 13

Three Spirits Livener, lime, demerara, orange bitters, with a Tajin rim
(+\$5 to add gin and make a Naughty Fox)

SAFER SEAS - 12

Three Spirits Social, lemon, lime, agave and Coke

TOJI TEMPLE - 12

Three Spirits Nightcap, lime, grenadine, and ginger beer

SHIBUYA SUNSHINE - 10

Ritual NA Rum, lime, orgeat syrup, pineapple

YASUKE'S COLD BREW - 10

Cold brew coffee, agave syrup and guava puree

SOJU

ROTATING SELECTION - \$15

Ask your server for our current selection.

TOK TOK - \$5

Carbonated pineapple soju, 3% ABV

WINE

RED

LE GARENNE - Pinot Noir (France) - 11
OCNAUTIC - Cabernet Sauvignon (Cali) - 10
FORTE DO CEGO - Red Blend (Portugal) - 9

WHITE

CABERT - Pinot Grigio (Italy) - 9
PARIS VALLEY ROAD - Chardonnay (Cali) - 10
SCHLINK HAUS - Riesling (Germany) - 9

SAKE

GEKKEIKAN

- HOT HOUSE SAKE - 10

AMABUKI

- I LOVE SUSHI JUNMAI - 20 /180ml

KIKUSUI

- JUNMAI GINJO - 25 /300ml

KIKUSUI

- PERFECT SNOW NIGORI - 30 /300ml

BEER

SAPPORO - Premium - 8

ASAHI - Dry - 7

KIRIN - Ichiban - 8

KOSHIHIKARI - Echigo - 10

4 HANDS - City Wide Lite - 6

4 HANDS - Ripple - 6

GOLDEN ROAD - Mango Cart - 6

GREAT DIVIDE - Samurai - 7

NEW BELGIUM - Voodoo Ranger - 7

PABST - Blue Ribbon - 5

PACIFICO - Cerveza - 6

NON-ALCOHOLIC

ROTATING - Ask your server - 8

SUSHI

REGULAR ROLLS

CALIFORNIA - 9

IN: Crab, avocado, cucumber

CRUNCHY CALIFORNIA - 9

IN: Crab, avocado, cucumber,

OUT: Rice puffs

SAUCE: Eel sauce

SHRIMP TEMPURA - 9

IN: Shrimp, avocado

OUT: Masago

SAUCE: Eel sauce

EEL AVOCADO - 9

IN: Eel and avocado

SAUCE: Eel sauce

PHILADELPHIA - 10

IN: Salmon, cream cheese, cucumber

ST. LOUIS - 10

IN: Tuna, pickled radish, scallions

OUT: Masago

SPICY SALMON - 11

IN: Salmon

OUT: Rice puffs

SAUCE: Spicy mayo

SPICY TUNA - 10

IN: Avocado, cucumber, spicy tuna mix

SALMON AVOCADO - 12

IN: Salmon and avocado

HELLO KITTY - 10

IN: Shrimp, crab mix, cream cheese,
wrapped in pink soy paper

OUT: Masago

NOLA - 10

IN: Fried crawfish

OUT: Seaweed flakes

SAUCE: Eel sauce, chipotle honey

SPICY GIRL - 10

IN: Crab mix, shrimp

OUT: Masago, green onions

SAUCE: Spicy mayo

CRUNCHY SPICY TUNA - 9

IN: Spicy Tuna

OUT: Rice Puffs

SAUCE: Spicy mayo, eel sauce

CRUNCHY YELLOWTAIL - 10

IN: Yellowtail

OUT: Rice puffs, Scallions

SAUCE: Spicy mayo

VEGGIE ROLLS

VEGGIE - 8

IN: Cucumber, avocado, asparagus,
pickled radish, kampyo

AVOCADO AND CUCUMBER - 10

IN: Avocado and cucumber

FRIED SWEET POTATO - 8

IN: Fried sweet potato

SAUCE: Eel sauce

SPICY ASPARAGUS CREAM CHEESE - 8

IN: Asparagus, cream cheese

SAUCE: eel sauce, spicy mayo

SWEET TOFU - 10

IN: Asparagus, cucumber, mango,
avocado, kampyo

OUT: Inari tofu

TEMPURA FRIED ROLLS

FRIED CALI - 11

IN: Crab mix, avocado, cream cheese

SAUCE: Eel sauce

FRIED PHILLY - 12

IN: Salmon, avocado, cream cheese

SAUCE: Eel sauce

FRIED SPICY TUNA - 13

IN: Spicy tuna, avocado, cream cheese

SAUCE: Honey chipotle, eel sauce

FRIED CARDINAL - 16

IN: Shrimp tempura, crab mix, cream cheese

OUT: Spicy tuna, green onions

SAUCE: Honey chipotle, eel sauce

BLUE O - 15

IN: Crab mix, avocado, ebi shrimp

OUT: Green onions

SAUCE: Eel sauce, spicy mayo,
wasabi mayo

• CONSUMING RAW OR
UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY
IF YOU HAVE CERTAIN MEDICAL
CONDITIONS

SUSHI

SPECIAL ROLLS

DIABLO - 14

IN: Shrimp, pickled radish, cucumber,
OUT: Crawfish salad, green onion, crunchy
sweet potato
SAUCE: Diablo sauce, eel sauce

CARDINAL - 15

IN: Crab, cream cheese, tempura shrimp
OUT: Spicy tuna, green onions
SAUCE: Spicy mayo, eel sauce

CATERPILLAR - 15

IN: Eel, crab, cucumber
OUT: Avocado, masago
SAUCE: Eel sauce

DRAGON - 14

IN: California roll
OUT: Eel, avocado, crunchy sweet potato
SAUCE: Eel sauce

GODZILLA - 14

IN: Fried crawfish, cream cheese
OUT: Spicy tuna, nori flakes, rice puffs
SAUCE: Honey chipotle, eel sauce

LA FLAMA BLANCA - 16

IN: Seared albacore, avocado, crab mix
OUT: Torched tuna, masago, green onions
SAUCE: La Flama Blanca sauce

MANGO TANGO - 15

IN: Shrimp tempura, asparagus, mango
OUT: Crab mix, radish sprouts, nori flakes
SAUCE: Chipotle honey, eel sauce

TNT - 17

IN: Yellowtail, salmon, tuna, pickled radish,
sprouts
SAUCE: Sriracha

RAINBOW - 18

IN: California roll
OUT: Topped with chef's choice sushi

VALHALLA - 16

IN: Crab, cream cheese, tempura shrimp
OUT: Eel, avocado
SAUCE: Wasabi mayo and cajun sauce
Served on fire!

LOBSTER ROLL - 20

IN: Avocado, asparagus, panko fried lobster
OUT: Green onions, masago, nori flakes
SAUCE: Honey chipotle, eel sauce
WHILE SUPPLIES LAST

2025 SUMMER MENU



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Everywhere @blueoceanstl

NIGIRI

\$3 /each
Avocado
Tofu
Salmon
Shrimp

\$4 /each
Seared Albacore
Mackerel
Masago

\$5 /each
Yellowtail
Tuna
White Tuna
Unagi
Salmon Egg

SASHIMI

\$4 /each
Salmon
Tuna
Seared Albacore

\$5 /each
Yellowtail
White Tuna
Unagi

SASHIMI on ICE

YOUR CHOICE
5 pieces - \$15

CHEF'S CHOICE
12 pieces - \$30
20 pieces - \$45