

Blue Pagoda

Your Omakase journey begins with...

Appetizers *

Seasonal, refreshing, and crafted to awaken your palate.

Hokkaido scallop with Grapefruit vinegar jelly

Ocean trout with Black truffle sauce

Toro Takuan with Seaweed crisps

Japanese- style fried oysters

Aonori and Snow Crab Chawanmushi

Nigiri Selection *

Handcrafted with premium cuts and authentic technique.

Japanese Tai with Yuzu Salt

(Sea bream snapper with Citrus Salt)

Shima Aji with Ume Sauce

(Striped-jack with Plum paste)

Smoked Kanpachi with Nam Jim Sauce

(Smoked Amberjack with Thai Nam Jim sauce)

Hon Maguro Akami with Nori Sauce

(Bluefin Tuna Lean cut with Simmered Kelp in Soy Sauce)

Zuke Hon Maguro Chutoro with Kizami Wasabi

(Marinated Bluefin Tuna Chutoro with Pickled wasabi)

Hon Maguro Otoro with caviar

(Bluefin tuna Fatty belly with caviar)

Botan Ebi

(Peony shrimp)

A5 Japanese Wagyu Beef with Yuzu Pepper

Tamagoyaki

Warm Course

Hearty and comforting with refined simplicity.

Chashu Ramen

Sweet Ending

A delicate conclusion to your mindful culinary journey.

Chef's Dessert Selection

* Served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, fish, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

A La Carte *

Chef’s Special Selections

Seasonal Essence Chawanmushi	\$15
Ankimo with Onsen Egg	\$18/3pcs
Charred Duck Breast	\$18/7pcs
Crispy Shiso Tempura with Uni	\$26/2pcs
Bluefin Tuna Trio Sashimi	\$42/6pcs
Stone-Grilled A5 Wagyu Beef	\$60/6pcs
Simmered Abalone Special	\$42/pc

Chef’s Special Nigiri

A5 Japanese Wagyu Beef Nigiri	\$10/pc
Hokkaido Scallop with Uni Nigiri	\$12/pc
Santa Barbara Uni Nigiri	\$12/pc
Ikura with Uni Nigiri	\$12/pc
Hokkaido Uni Nigiri	\$15/pc
Bluefin Tuna Toro with Uni Nigiri	\$15/pc
Bluefin Tuna Toro with Caviar Nigiri	\$15/pc
A5 Japanese Wagyu Beef with Uni Nigiri	\$16/pc
A5 Japanese Wagyu Beef with Caviar Nigiri	\$16/pc
Botan Ebi with Uni Nigiri	\$18/pc

Chef’s Hand Roll

Negitoro Hand Roll	\$15
Uni Hand Roll	\$28
Uni with Ikura Hand Roll	\$28
Hokkaido Scallop with Caviar Hand Roll	\$28

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Drink Menu

COCKTAILS

AIMEE-TINI (VODKA, OLIVE JUICE, VERMOUTH, OLIVES STUFFED W/ TRUFFLE & CAVIAR)	\$22
STRAWB-MATCHA-SAKE (SAKE, MATCHA, COCONUT MILK, VANILLA, TOPPED W/ STRAWBERRY COLD FOAM)	\$14
BLACKBERRY PINEAPPLETEQUILASOUR (TEQUILA, PINEAPPLE, LEMON JUICE, BLACKBERRY)	\$16
LYCHEE NOAH-RITA (TEQUILA, LIME JUICE, COCONUT CREAM, LYCHEE PUREE, TOPPED W/ LYCHEE FRUIT)	\$16
Ane-San (VODKA, YUZU ICE CREAM, YUZU SPARKLING WATER, YUZU EXTRACT)	\$18

SAKE

SAKE FLIGHTS	\$26
PREMIUM SAKE FLIGHTS	\$45

SAKE BY THE BOTTLE

KIREI TOKUBETSU JUNMA MUROKA <i>Features a tart yet subtly sweet profile with a richly complex and savory finish.</i>	\$70/ 720 ml Bottle
AKABU JUNMAI <i>Layered with aromas of white peach, umami, and notes of grapefruit.</i>	\$90/ 720 ml Bottle
KUHEIJI “EAU DU DESIR” <i>Fruity notes of banana and white peach with underlying rice umami.</i>	\$100/ 720 ml Bottle
KAZE NO MORI ALPHA <i>Mild, sweet with bright acidity and tropical fruit notes</i>	\$100/ 720 ml Bottle
HOUOU BIDEN “MIRAI” JUNMAI DAIGINJO <i>Fresh, creamy flavor with a smooth, lingering finish evoking fresh greenery.</i>	\$120/ 720 ml Bottle
TATSURIKI KOMENO SASAYAKI NAMA <i>Intense flavor with rich aftertaste, aromas of strawberries and apples.</i>	\$150/ 720 ml Bottle
HAKKAISAN SNOW AGED 3 YEARS JUNMAI <i>Smooth and balanced with subtle umami, gentle sweetness, and a clean finish.</i>	\$150/ 720 ml Bottle
DASSAI Blue 23 JUNMAI DAIGINJO <i>Delicate floral aroma with a honeylike sweetness and a smooth, elegant finish.</i>	\$160/ 720 ml Bottle
AKABU SEA <i>Crisp, vibrant acidity with gentle effervescence, refreshing and smooth</i>	\$200/ 720 ml Bottle

HYAKUMOKU FUTURE JUNMAI DAIGINJO

\$388/ 720 ml Bottle

Smooth mouthfeel with refreshing sweetness and crispness like ripe white peach.

DASSAI MIRAI

\$388/ 720 ml Bottle

Clean and crisp with explosive fruity aromas, medium-sweet, smooth, and refreshing with low acidity.

DAISHICHI

\$499/ 720 ml Bottle

Smooth and refined with floral and fruity notes, offering a silky texture and a crisp elegant finish

KATOUKICHIBEE SHOUTEN’S BORN DREAMS COME TRUE

\$499/ 1000 ml Bottle

Offers an opulent bouquet of honeysuckle, melon, and pear, followed by a rich yet restrained flavor with deep umami, subtle fruit sweetness, and a clean, elegant finish.

JAPANESE WHISKEY

KAKUSHU 12

\$480/ 750 ml Bottle
\$30/ Shot

CHAMPAGNE

BILLECART-SALMON BRUT RESERVE
BILLECART-SALMON BRUT ROSE

\$225/ 750 ml Bottle
\$195/ 750 ml Bottle

TEQUILA

CLASE AZUL TEQUILA

\$381/ 750 ml Bottle
\$30/ Shot

COGNAC

HENNESSY VSOP

\$180/ 750 ml Bottle
\$20/ Shot

BEER

YUZU BEER

\$11/ Glass

ASAHI BEER WITH YUZU FOAM

ASAHI

\$8/ Glass

NON ALCHOHOLIC BEVERAGES

HOT TEA (Hojicha)

\$5/ Per Cup

HOT TEA (Genmaicha)

\$3/ Per Cup

Pepsi

\$3.50/ Per Can

Diet Pepsi

\$3.50/ Per Can

Sprit

\$3.50/ Per Can

Sparkling Water

\$7.00/ Per Can

Blue Pagoda

Kids Menu

Dragon's Delight Eel Bowl **\$25.99**
(Eel Rice)

Imperial A5 Wagyu Feast **\$69.99**
(Japanese A5 Wagyu Feast)

*All Meals Include Miso Soup and Salad

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