

# Blue Pagoda

Your Omakase journey begins with...

## ***Appetizers*** \*

*Seasonal, refreshing, and crafted to awaken your palate.*

Firefly squid with mustard vinegar miso sauce  
Toro Tartare with toast  
Shrimp tempura  
Abalone and aonori 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)*  
Hokkaido Hotate with Karasumi  
*(Hokkaido Scallop with Japanese bottarga)*  
Dungeness crab  
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)*  
A5 Japanese Wagyu Beef with Yuzu Pepper

## ***Warm Course***

*Hearty and comforting with refined simplicity.*

*Braised pork rice*  
*Miso soup*

## ***Sweet Ending***

*A delicate conclusion to your mindful culinary journey.*

Chef's Dessert Selection

# Blue Pagoda

## OMAKASE SAKE PAIRING

Chef's Selection- 5 Course Pairing Experience

### 1<sup>st</sup> Pairing- Opening Appetizers

#### Dassai Blue 23 Junmai Daiginjo

Elegant and refined with bright fruit aromatics and a clean finish, designed to open the palate.

### 2<sup>nd</sup> Pairing- Chawanmushi & Light White Fish

#### KAZE NO MORI ALPHA 3 Junmai Daiginjo

Fresh and expressive with vibrant aromatics and light texture, complementing delicate flavors.

### 3rd Pairing- Smoked & Shellfish Course

#### Hououbiden Sake Mirai Junmai Daiginjo

Balanced structure with layered umami and gentle acidity for seafood progression.

### 4<sup>th</sup> Pairing- Bluefin Tuna Progression

#### Tatenokawa "Kyuryu" Stream Red Junmai Daiginjo

Medium-bodied with refined depth and clean finish to support richer tuna textures.

### 5<sup>th</sup> Pairing- Wagyu & Chef's Warm Course

#### Hakkaisan Snow Aged 3 Years Junmai Daiginjo

Dry and full-bodied with matured umami and a long savory finish for warm and rich courses.

# 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	\$12/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	\$18/pc
Botan Ebi with Uni Nigiri	\$18/pc

## Chef's Hand Roll

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

# Drink Menu

## COCKTAILS

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

## SAKE

<b>SAKE FLIGHTS</b>	\$26
<b>PREMIUM SAKE FLIGHTS</b>	\$45

## SAKE BY THE BOTTLE

<b>KIREI TOKUBETSU JUNMA MUROKA</b> <i>Features a tart yet subtly sweet profile with a richly complex and savory finish.</i>	\$80/ 720 ml Bottle
<b>AKABU JUNMAI</b> <i>Layered with aromas of white peach, umami, and notes of grapefruit.</i>	\$90/ 720 ml Bottle
<b>KUHEIJI "EAU DU DESIR"</b> <i>Fruity notes of banana and white peach with underlying rice umami.</i>	\$100/ 720 ml Bottle
<b>KAZE NO MORI ALPHA</b> <i>Mild, sweet with bright acidity and tropical fruit notes</i>	\$100/ 720 ml Bottle
<b>HOUOU BIDEN "MIRAI" JUNMAI DAIGINJO</b> <i>Fresh, creamy flavor with a smooth, lingering finish evoking fresh greenery.</i>	\$120/ 720 ml Bottle
<b>TATSURIKI KOMENO SASAYAKI NAMA</b> <i>Intense flavor with rich aftertaste, aromas of strawberries and apples.</i>	\$150/ 720 ml Bottle
<b>HAKKAISAN SNOW AGED 3 YEARS JUNMAI</b> <i>Smooth and balanced with subtle umami, gentle sweetness, and a clean finish.</i>	\$150/ 720 ml Bottle
<b>DASSAI Blue 23 JUNMAI DAIGINJO</b> <i>Delicate floral aroma with a honeylike sweetness and a smooth, elegant finish.</i>	\$160/ 720 ml Bottle
<b>AKABU SEA</b> <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.*

## DAISHICHI

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

\$499/ 720 ml Bottle

## KATOUKICHIBEE SHOUTEN'S BORN DREAMS COME TRUE

*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.*

\$499/ 1000 ml Bottle

## 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

ASAHI BEER WITH YUZU FOAM

\$11/ Glass

### 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