

# Blue Pagoda

Your Omakase journey begins with...

## ***Appetizers***

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

Japanese Madai with cherry blossom vinegar jelly

Toro Tartare with Seaweed crisps

Kisu Tempura with Matcha Salt

Snow crab Chawanmushi

## ***Nigiri Selection***

*Handcrafted with premium cuts and authentic technique.*

Kinmedai with Yuzu Salt

*(Goldeneye snapper with Citrus Salt)*

Shima Aji with Ume Sauce

*(Striped-jack with Plum paste)*

Shiro Shoyu zuke Isaki with Momiji oroshi

*(Marinated Japanese Grunt with Grated Chili Daikon)*

Smocked 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)*

Anago (Salt water eel)

A5 Japanese Wagyu Beef with Yuzu Pepper

## ***Warm Course***

*Hearty and comforting with refined simplicity.*

Firefly squid rice

Miso soup

## ***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.

# Blue Pagoda

## A5 WAGYU OMAKASE

Chef's Seasonal Tasting

Amuse

### A5 Wagyu Tartare/ Seaweed Crisp

Hand-cut A5 Wagyu delicately seasoned and paired with crisp seaweed for a refined opening bite.

Warm Appetizer

### Seasonal Chawanmushi

A silky Japanese egg custard featuring the finest ingredients of the season.

Hot Course

### A5 Wagyu Shabu- Shabu

Thinly sliced A5 Wagyu gently swished in hot broth, revealing its pure marbling elegant flavor.

Signature

### A5 Wagyu Katsu Sando

Golden toasted bread layered with perfectly prepared A5 Wagyu for a rich and satisfying bite.

Main course

### Teriyaki Wagyu Donburi/Miso Soup

Glazed Wagyu served over warm rice, finished in a savory teriyaki style and accompanied by traditional miso soup.

Sweet Finale

### Chef's Dessert

A delicate sweet ending to complete the experience.

(This menu consists entirely of cooked food)

# Blue Pagoda

## OMAKASE SAKE PAIRING

Chef's Selection- 5 Course Pairing Experience

### 1st 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

*\* 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.*

# Drink Menu

## COCKTAILS

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

## SAKE

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

## SAKE BY THE BOTTLE

*Features a tart yet subtly sweet profile with a richly complex and savory finish.*

<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>KAZE NO MORI AKITSUHO 507</b> <i>Creamy &amp; rich, natural fizz, depth with bright acidity.</i>	\$100/ 720 ml Bottle
<b>HOUJOU BIDEN "MIRAI" JUNMAI DAIGINJO</b> <i>Fresh, creamy flavor with a smooth, lingering finish evoking fresh greenery.</i>	\$120/ 720 ml Bottle
<b>ABE SHUZO JUNMAI GINJO</b> <i>Fruity &amp; juicy, refreshing acidity, rich with crisp bitter finish.</i>	\$120/ 720 ml Bottle
<b>TATENOKAWA "Kyuryu" STREAM RED</b> <i>Lush tropical fruit, silky umami, zesty acidity razor-clean finish.</i>	\$135/ 720 ml Bottle
<b>TENBI KARATEN</b> <i>Rich &amp; dry, ultra-crisp, clean low-glucose finish.</i>	\$135/ 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>KAMOSHIBITO KUHEIJI JUNMAI DAIGINJO "HUMAN"</b> <i>Honey floral lift, silky umami, bright acid, snap, elegant fresh 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

**HYAKUMOKU FUTURE JUNMAI DAIGINJO**

\$388/ 720 ml Bottle

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

**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**

Yamazaki whiskey

\$18/ Shot

Yamazaki whiskey 18 Years

\$1,600/ 720 ml Bottle

Hibiki 21 years

\$1,600/ 720 ml Bottle

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)  
HOT TEA (Genmaicha)

\$5/ Per Cup  
\$3/ Per Cup

Pepsi  
Diet Pepsi  
Sprit

\$3.50/ Per Can  
\$3.50/ Per Can  
\$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)

\* 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.