



at blowfish, our goal is to take care of our customers – let us take care of you
If you have a favourite item that is not on the menu – please ask your server – our talented chef's may be able to meet your request if the ingredients are available

blowfish Omakases

omakase (o-MA-ca-sey): a japanese tradition where the guests entrust the chef to a flavourful food adventure & take care of them

5-course omakase \$ 85.00/pp
blowfish lobster omakase market price
lobster feast for two – call us 1 day in advance to reserve your delicious meal

Appetizers

edamame \$ 5.75
fresh edamame beans with fresh-ground sea salt

agedashi tofu 10 \$ 7.75
deep-fried tofu with san sai vegetables in dashi-sauce

pork & vegetable gyoza \$ 7.75
6 pieces of juicy Japanese dumplings with house-made sesame vinaigrette

ika-karage \$ 7.75
crisp coated squid served with a side of spicy shichimi mayo sauce

hamachi carpaccio \$ 16.00
thinly sliced yellowtail sashimi & jalapeños with a delightful scent of yuzu sauce

maguro tataki \$ 14.50
thinly sliced and seared tuna served with a refreshing ponzu sauce
**add fresh avocado \$1.00

beef carpaccio \$ 10.25
rare sliced beef tenderloin marinated with spicy ponzu sauce & seared to a tender perfection

crabmeat & tuna or salmon tartar \$ 13.75
your choice of morsels of tuna or salmon combined with fresh crabmeat topped with grapefruit all infused with olive oil & ponzu sauce

shrimp tempura \$ 13.00
delicate tempura served with 2 unique sauces & a special matcha salt

vegetable tempura 10 \$ 9.75
combination of seasonal vegetables served with 2 unique sauces & a special matcha salt

ponzu steamed salmon (please allow 20mins) \$ 13.00
salmon prepared with delicious ponzu sauce cooked to perfection

Soups & Salads

sashimi salad \$ 15.75
thinly sliced sashimi & spring medley with a Japanese sesame dressing

blowfish miso salad 10 \$ 7.75
spring medley with fresh seasonal fruits & pine nuts served in a hand-made springroll bowl

crabmeat sunomono salad 10 \$ 7.75
an appetizing sunomono salad with refreshing mix of crabmeat & cucumbers

wakame salad 10 \$ 7.50
two kinds of seaweed – original & spicy - makes a refreshing starter

crabmeat miso soup 10 \$ 7.75
"incredible miso" (featured in City Palate–Mar/Apr 08) with fresh crabmeat & vegetables

blowfish nigiri or sashimi combinations (available only after 5pm daily)

chef's selection nigiri \$ 30.00
a combination of 10 pieces of fresh nigiri prepared with dressings & sauces for you by our chef for your enjoyment (no substitutions)

chef's selection sashimi \$ 32.00
a combination of 15 pieces of fresh sashimi expertly prepared with dressings & sauces for you by our chef for your enjoyment (no substitutions)

feature rolls (substitute brown sushi rice for any of the below rolls \$1- excludes sushi pizza)

blowfish special	\$ 16.50
our signature roll with tempura shrimp, tobiko & cream cheese enveloped in salmon & mango topped with a sweet & creamy sauce (8 pcs)	
E. L. T.	\$ 15.75
unagi eel, lettuce, & tomato - rolled with thinly sliced avocado (8 pcs)	
black mamba	\$ 15.75
each mouthful combines a tasty combination of unagi & tobiko over blowfish's signature crunch, buttery avocado, & mayonnaise sauce (8 pcs)	
kamikaze	\$ 15.00
an explosion of tuna, salmon, & avocado, topped with Blowfish's signature crunch & spicy mayonnaise sauce, & nori (8pcs)	
rainbow	\$ 15.00
like seafood? a colourful assortment of salmon, tobiko, & mango enveloped with tuna, shrimp & more salmon (8 pcs)	
maui wowi	\$ 14.75
the quickest way to Hawaii without hopping on a plane, this roll combines layers of ahi tuna & mango with a refreshing tropical blend of pineapple & avocado centre; a drizzling of mango sauce completes this awesome sushi trip!! (8 pcs)	
sushi pizza	\$ 14.75
a delightful fusion of salmon & special sauces ensures that this is not your ordinary pizza – an excellent choice for sharing (6 pcs)	
soft shell crab maki	\$ 14.25
perfectly flash-fried soft shell crab centre with zingy mango-mayo sauce (8 pcs)	
dynamite	\$ 13.75
each mouth-watering piece contains a whole tempura shrimp topped with a spicy sauce and tobiko - perfect for sharing (4 pcs)	
volcano	\$ 12.50
your tastebuds will erupt for this roll which combines avocado, pollock, kanpyō (calabash gourd), topped with masago, jalapeño, spicy mayo, & tobiko (8 pcs)	
spicy tuna	\$ 12.00
tuna in a creamy spicy sauce with cucumber, jalapeños, & sesame seeds (8 pcs) **substitute salmon \$1.00, scallop \$1.50	
crunchy salmon	\$ 12.00
gently seared salmon surrounding a spicy & crunchy centre topped with a unique daikon ponzu sauce & garlic (8 pcs)	
cajun shrimp	\$ 11.50
cajun shrimp enveloped in a roll tempuraed & served with a drizzling of sweet mango sauce (5 pcs) **changed to 10pc bite size add \$2	
california	\$ 9.75
fresh crabmeat, cucumber, avocado & masago wrapped in delicious rice paper topped with sweet mango sauce (6 pcs)	
avocado yam 🍣	\$ 9.50
avocado outside surrounding a delicious tempura yam centre (8 pcs)	
garden party 🍣	\$ 8.50
a colourful celebration with red peppers & avocado; topped with toasted black & white sesame, miso dressing and spicy mayo; complemented with a serving of Inari (6 pcs)	
agedashi tofu 🍣	\$ 8.50
Japanese san-sai vegetables with deep-fried tofu topped with a spicy miso sauce – perfect for the vegetarian (8 pcs)	

Entrées entrées include a daily selection of vegetables & rice (excludes namban & chirashi don)

maguro steak	\$ 27.50
ahi-tuna steak seared to tender perfection with house-special savoury sauce	
maguro katsu	\$ 17.50
tempura coated white tuna is flash-fried & served with a savoury onion sauce	
wasabi steak	\$ 19.50
6oz. beef tenderloin steak topped with a flavourful wasabi sauce (mildly spicy)	
teriyaki chicken	\$ 17.50
6oz chicken breast with flavourful teriyaki sauce	
chicken namban	\$ 17.50
tempura chicken with a delicious sweet & savoury sauce (includes bowl of rice)	
chirashi don	\$ 21.50
an assortment of 7 kinds fresh sashimi served on a bed of sushi rice	