

# Bluefin

## SUSHI & THAI

### APPETIZERS & SIDES

Agedashi Tofu	5.5
Asparagus Tempura	6
Bowl of Brown Rice	2.5
Bowl of Fried Rice	3.5
Bowl of White Rice	2
Broiled Squid	7
Calamari	7
Chicken Satay	6
Chicken Lettuce Wraps	9
Chicken Spring Roll (2)	4
Chicken Tempura	6
Crispy Shrimp Cocktail	8
Edamame	6
Edamame with Garlic Sauce	7
Fresh Summer Roll (2)	6
Fried Crab Wonton	7
Gyoza	5.5
Hamachi Kama	10
Jumbo Crab Cake	7
Ohitashi	6
Plain Stir-fried Lo Mein	5
Shrimp Shumai	6.5
Shrimp Tempura	7
Shrimp/Vegetable Tempura	6
Soft Shell Crab	8
Vegetable Spring Roll (2)	3.5
Vegetable Tempura	5.5

### SOUPS & SALADS

SOUP	
Egg Drop Soup	2.5
Hot and Sour Soup	2.5
Miso	2.5
Tom Ka or Tom Yum	
Vegetable	3.5
Chicken	3.5
Shrimp	4.5
Wonton Soup	3.5
SALAD	
Beef Salad	10
Cabbage Salad	5
Cucumber Salad	5
House Ginger Salad	3.5
Papaya Salad	6.5
Seafood Salad	11
Seared Tuna Salad*	11
Seaweed Salad	7
Squid Salad	8

### BLUEFIN SPECIALTIES

Served with house ginger salad, miso soup steamed white rice (+2 fried rice).

<b>Basil Salmon*</b> 20
<i>Grilled salmon served with sautéed vegetables and topped with delicious coconut sauce and basil leaves</i>
<b>Crispy Chicken or Pork Tenderloin</b> 16.5
<i>Deep fried with bread crumbs and served with a sautéed vegetable medley topped with tamarind sauce</i>
<b>Hawaiian Prawn</b> 18
<i>Sautéed giant prawn and mixed vegetables, with sweet and sour pineapple sauce</i>
<b>Pepper Steak</b> 17
<i>Sautéed beef with onions. Bell peppers, mushrooms, and carrots with a special sauce</i>
<b>Cod</b> 17
<i>Lightly fried cod with sautéed mixed vegetables and garlic sauce</i>

<b>Seafood Twist</b> 19
<i>Sautéed shrimp, scallop, squid, mussel, bell pepper, carrots, tomatoes, bamboo shoots, and mushrooms. Finished with basil leaves and chili sauce</i>
<b>Spicy Catfish</b> 17
<i>Fillet of catfish sautéed with spicy herbs and mixed vegetables</i>

<b>Tilapia Basil</b> 17
<i>Crispy tilapia sautéed with zucchini, basil leaves, and red curry sauce</i>
<b>Ahi Tuna*</b> 20
<i>Seared tuna with mixed vegetables and your choice of red curry sauce or tamarind sauce</i>
<b>Whole Fish</b> Mkt
<i>Deep fried fish topped with sautéed pineapple, bell pepper, and onions in a sweet and sour sauce</i>

### CURRY CORNER

<b>Vegetarian, Tofu, Chicken, or Pork</b>	15
<b>Beef or Shrimp</b>	16
<b>Combo</b>	17
<b>Green Curry</b>	
<i>Broccoli, bamboo shoots, carrots, baby corn, mushrooms, zucchini, bell peppers, and onions sautéed in a light creamy curry sauce, and fresh basil leaves</i>	
<b>Massaman Curry</b>	
<i>Bell peppers, onions, pineapple, mushrooms, potatoes, and massaman curry sauce</i>	

<b>Panang Curry</b>	
<i>Bamboo shoots, carrots, baby corn, mushrooms, zucchini, bell peppers, and onions sautéed in a thick, sweet and creamy curry sauce</i>	

<b>Red Curry</b>	
<i>Broccoli, bamboo shoots, carrots, baby corn, mushrooms, zucchini, bell peppers, and onions sautéed in a sweet curry sauce, and fresh basil leaves</i>	

### JAPANESE BENTO BOX

Served with house ginger salad, steamed white rice (+2 fried rice), shrimp and vegetable tempura, gyoza or California roll. Vegetarian box comes with vegetable tempura and cucumber roll. **No substitutions please.**

<b>Chicken Teriyaki</b>	17
<b>Beef Teriyaki</b>	18
<b>Shrimp Teriyaki</b>	18
<b>Salmon Teriyaki*</b>	20
<b>Vegetarian Teriyaki</b>	16
<b>Tofu Teriyaki</b>	15.5

### THAI CORNER

<b>Vegetarian, Tofu, Chicken, or Pork</b>	14
<b>Beef or Shrimp</b>	15
<b>Combo</b>	17
<b>Cashew Chicken</b>	
<i>Sautéed with minced garlic, bell peppers, baby corn, carrots, onions, mushrooms, bamboo shoots, zucchini, and roasted cashews</i>	
<b>Garlic Sauce</b>	
<i>Sautéed with crushed garlic, white pepper, carrots, cabbage, broccoli, and zucchini</i>	
<b>Ginger</b>	
<i>Fresh ginger, chili paste, peas, carrots, mushrooms, onions, baby corn, bell peppers, zucchini, and bamboo shoots</i>	
<b>Koi's Vegetarian</b>	
<i>Stir fried mixed vegetables with special house sauce</i>	

<b>Pad Ka Prow</b>	
<i>Sautéed with minced garlic, bell peppers, carrots, onions, mushrooms, bamboo shoots, and fresh basil leaves</i>	

<b>Peanut Chicken</b>	
<i>Grilled chicken with cabbage, zucchini, carrots, broccoli, and peanut sauce</i>	

<b>Spicy Eggplant</b>	
<i>Stir fried eggplants, chili paste, peas, carrots, onions, baby corn, bamboo shoots, mushrooms, cashews, basil, and zucchini</i>	

### TERIYAKI & TEMPURA

Comes with house ginger salad, and steamed white rice (+2 fried rice). **No substitutions please.**

TERIYAKI	
<b>Beef Teriyaki</b>	15
<b>Chicken Teriyaki</b>	14
<b>Salmon Teriyaki*</b>	18
<b>Shrimp Teriyaki</b>	15
<b>Tofu Teriyaki</b>	13.5

TEMPURA	
<b>Chicken Tempura</b>	15
<b>Mixed Tempura</b>	17
<b>Red Snapper Tempura</b>	16
<b>Shrimp Tempura</b>	17
<b>Vegetable Tempura</b>	13

### RICE & NOODLES

<b>Vegetarian, Tofu, Chicken, or Pork</b>	12.5
<b>Beef or Shrimp</b>	13.5
<b>Combo</b>	16

<b>Basil Fried Rice</b>	
<i>Stir fried rice with egg, onions, Chinese broccoli, and fresh basil leaves</i>	

<b>Fried Rice</b>	
<i>Stir fried rice with egg, peas, carrots, and your choice of protein or vegetables</i>	

<b>Lad Nah</b>	
<i>Stir fried wide noodles with onions, mushrooms, Chinese broccoli, carrots, baby corn, and eggs in a gravy sauce</i>	

<b>Lo Mein Noodles</b>	
<i>Stir fried lo mein noodles with onions, carrots, green onions, and baby corn</i>	

<b>Pad Kee Mao</b>	
<i>Stir fried noodles with basil leaves, chili paste, tomatoes, carrots, bell peppers, onions, and mushrooms</i>	

<b>Pad Woonsen</b>	
<i>Stir fried clear bean thread noodles with eggs, onions, carrots, baby corn, bell peppers, and bean sprouts</i>	

<b>Soy Sauce Noodles</b>	
<i>Stir fried wide noodles with egg, broccoli, and carrots in a sweet sauce</i>	

<b>Vermicelli Noodles</b>	
<i>Thin vermicelli rice noodles with a choice of shrimp, pork, beef served with sweet sauce</i>	

<b>Hawaiian Fried Rice</b>	
<i>Stir fried rice with egg, raisins, peas, carrots, and pineapple served in a pineapple shell</i>	

<b>Chicken or Pork</b>	14
<b>Beef or Shrimp</b>	15
<b>Combo</b>	17

<b>Beef Stew</b> 12.5
<i>Slow braised beef with carrots and onions served over rice noodles with sprouts, basil, jalapeño, and fresh lime</i>

<b>Nabeyaki Udon Soup</b> 13.5
<i>Thick flour noodles with spinach, vegetables, fish cakes, eggs, chicken, and deep fried shrimp</i>

<b>Pad Thai</b> 13.5
<i>Stir fried thin rice noodles with shrimp, chicken, green onions, bean sprouts, eggs, and ground peanuts</i>

<b>Pho Noodle Soup</b>	
<i>Rice noodles with bean sprouts, basil leaves, scallions, onions, fresh jalapeño peppers, cilantro, and lime in a savory beef broth</i>	

<b>Chicken or Vegetable</b>	12
<b>Beef or Meatball</b>	13
<b>Seafood, Combo, or Special</b>	14

<b>Tempura Udon or Soba Soup</b> 13
<i>Thick wheat flour or buckwheat noodles with spinach, fish cakes, and shrimp tempura</i>

### ASIAN BISTRO SPECIALITIES

<b>Vegetarian, Tofu, Chicken, or Pork</b>	12
<b>Beef or Shrimp</b>	14
<b>Scallop</b>	18

<b>Hunan Spicy</b>	
<i>Mixed Vegetables with a spicy brown sauce</i>	

<b>Kung Pao</b>	
<i>Celery, water chestnuts, carrots, and peanuts</i>	

<b>Sichuan Spicy</b>	
<i>Green peppers, onions, water chestnuts, carrots, wood ear mushrooms, and broccoli</i>	

<b>General Tso's</b>	
<i>Breaded and finished with a sweet and sour sauce</i>	

<b>Vegetarian, Tofu, or Chicken</b>	13
<b>Beef or Shrimp</b>	14

<b>Sweet &amp; Sour</b>	
<i>Breaded and finished with a sweet and sour sauce</i>	

<b>Chicken or Pork</b>	13
<b>Shrimp</b>	14

<b>Sesame</b>	
<i>Breaded and finished with a sweet and sour sauce &amp; sesame seeds</i>	

<b>Tofu or Chicken</b>	13
<b>Beef or Shrimp</b>	14

<b>Chengdu Spicy Beef</b> 14
<i>Wok seared beef with mushrooms, carrots, bamboo shoots, scallions &amp; jalapeños in a spicy sauce</i>

<b>Chongqing Hot Pepper Chicken</b> 13
<i>Wok seared chicken, bell peppers &amp; hot chili</i>

<b>Mongolian Beef</b> 14
<i>Stir-fried beef with scallions &amp; onions in sweet oyster sauce</i>

<b>Triple Crown</b> 15
<i>Stir fried chicken, beef, shrimp, and vegetables in spicy sichuan sauce</i>

<b>Happy Family</b> 16
<i>Stir fried chicken, beef, shrimp, scallops, and vegetables in a house sauce</i>

<b>Ma Po Tofu</b> 12
<i>Tofu in spicy bean paste</i>

<b>Stir-fried String Beans</b> 11
<i>Stir fried with garlic and brown sauce (+2 chicken or pork, +3 beef or shrimp)</i>

\*These items are cooked to order and may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

An 18% gratuity is automatically added to your bill for parties of 6 or more. Our corkage fee is \$10.00 per bottle.

We are not responsible for any lost or stolen articles. We accept cash and all major credit cards, no personal checks. We reserve the right to refuse service to anyone. Prices are subject to change without notice.

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# Bluefin

## SUSHI & THAI

### BEVERAGES

CAN SODA	
Coke	2
Coke Zero	2
Diet Coke	2
Diet Dr. Pepper	2
Mountain Dew	2
Root Beer	2
Sprite	2
Sprite Zero	2
JUICE	
Apple Juice	3
Cranberry Juice	3
Lemonade	3
Orange Juice	3
WATER	
Bottled Water	2
Perrier	3
TEA	
Hot Green Tea (Free refills)	2
Iced Tea (Free refills)	3
Thai Tea	3

### SPECIALS

<b>Caribbean Bay</b> 10
<i>Rum, Myer's Dark Rum, Peach schnapps, Pineapple Juice, Sweet &amp; Sour topped with Kahlua</i>
<b>Geisha Special</b> 10
<i>Rum, Vodka, Triple Sec, Pineapple Juice, Sweet &amp; Sour</i>
<b>Ginger Mojito</b> 10
<i>Domaine De Canton, White Rum, Lime wedges and mint</i>
<b>St. Germain Cocktail</b> 10
<i>Korbel Champagne or White Wine, St. Germain, and Club Soda</i>
<b>Tropical Island</b> 10
<i>Vodka, Elderberry Liqueur, Rum, slice of strawberry, pineapple, and pineapple juice</i>
<b>Tropical Mojito</b> 10
<i>Rum, Mint Leaves, Lime, Simple syrup, and Lemon-Lime Soda</i>

### BOTTLED BEER

LOCAL	
Gerst Amber Tennessee	4.5
Hap & Harry's Tennessee	4.5
Yazoo Ale Pale Tennessee	4.5
Yazoo Dos Perros Tennessee	4.5
Yazoo Hopry Hazy IPA Tennessee	4.5
DOMESTIC	
Blue Moon USA	5
Bud Light USA	4
Bud Lime USA	4
Budweiser USA	4
Coors Light USA	4
Fat Tire USA	4.5
Michelob Ultra USA	4
Miller Light USA	4
* O'Doul's USA	5
* Reed's Ginger Beer USA	4
Sam Adams USA	4.5
Yuengling USA	4.5
IMPORT	
Amstel Light Netherlands	4.5
Asahi Japan	5
Beerlao Lao (11oz)	5
Corona Mexico	5
Corona Light Mexico	5
Guinness Ireland	5.5
Heineken Netherlands	5
* Heineken O.O Netherlands	5
Hite (Can) Korea	5
Kirin Ichiban Japan (22oz)	8
Kirin Light Japan	5
Orion Japan (720ml)	9
San Miguel Premium Lager Philippines	5
Sapporo (Bottle) Japan (16oz)	6.5

Sapporo (Can) Japan (22oz)	8
Singha Thai Beer Thailand	5
Stella Artois Belgium	5
Tiger Beer Singapore	5.5
Tsingtao China	5

### WHITE WINE

SPARKLING WINE		GLASS	BOTTLE
Korbel California	7.5		
CHARDONNAY			
o Flip Flop California	7	24	
Kendall Jackson California	10	36	
Rodney Strong California	11	33	
Sea Sun California	9	32	
MOSCATO			
o Flip Flop California	7	24	
PINOT GRIGIO			
o Flip Flop California	7	24	
Saturday Night Italy	7	27	
Ecco Domani Italy	8	30	
REISLING			
Relax Germany	8	30	
SAUVIGNON BLANC			
Lonely Cow New Zealand	8.5	31	

### RED WINE

CABERNET SAUVIGNON		GLASS	BOTTLE
Bonanza by Caymus California	11	39	
o Flip Flop California	7	24	
Matchbook California	9	32	
Rodney Strong California	9.5	34	
MALBEC			
Santa Julia Argentina	7	27	
MERLOT			
o Tunnel of Elms California	7	24	
PINOT NOIR			
o Flip Flop California	7	24	
Mirassou California	8	30	
Nicolas Idiart France	9.5	34	
RED BLEND			
14 Hands Hot to Trot Washington	10	36	
SANGRIA			
P.A.C.O. Spain	7	24	
SHIRAZ			
19 Crimes Australia	7	27	

### ROSÉ WINE

ROSÉ		GLASS	BOTTLE
La Vieille Ferme France	7	27	

### SAKE

SERVED CHILLED		GLASS	BOTTLE
Hana USA Fiji Apple	8	28	
Ozeki Nigori USA Unfiltered (375ml)			13
Sho Chiku Bai Ginjo USA (300ml)			13
Sho Chiku Bai Daiginjo Japan (640ml)			80
Koshu USA Plum Wine (750ml)	8	25	
Gekkeikan Japan Plum Wine	8.5	29	
Kurosawa Japan (300ml)			20
SERVED HOT		SMALL	LARGE
Sho Chiku Bai USA	5.5	10	

### SOJU

Jinro Chamisul Fresh Korea (375ml)	12.5
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### MARTINI'S

Apple Martini 9
<i>Vodka, Sour Apple Schnapps, topped with a Cherry</i>
Asian Pear Martini 11
<i>Domain De Canton. Grey Goose La Poire Vodka, and fresh Pear Juice</i>
Bluefin Lemon Drop Martini 10
<i>Mizu Lemongrass Shochu, Pink Lemon Liqueur, Simple Syrup, splash of Lemon Juice, with Sugar rim and Lemon Twist</i>
Gentleman Jack Manhattan 12
<i>Gentleman Jack Tennessee Whiskey, Sweet Vermouth, Bitters, garnished with a Cherry</i>
Ginger Lychee Martini 11
<i>Domain De Canton. Grey Goose Vodka, and Pureed Lychee</i>
Jack & Ginger Martini 11
<i>Jack Daniel's &amp; Domaine De Canton ginger liqueur with fresh lime and mint</i>
PB&J Martini 11
<i>Choice of Bourbon or Rye, Skrewball Peanut Whiskey, dash of Cherry Syrup, topped with a Cherry</i>
Smirnoff Pomegranate Martini 11
<i>Smirnoff Vodka. Grand Marnier, Pomegranate Juice and Tonic Water</i>
Strawberry Ginger Martini 11
<i>Domain De Canton. Gin (or Vodka), muddled strawberries</i>
Titos Cucumber Cosmo Martini 10
<i>Tito's Handmade Vodka, Cointreau, Simple Syrup, Cranberry Juice, Muddled Cucumber &amp; Lime with Cucumber garnish</i>

### DESSERT MARTINI'S

Chocolate Martini 10
<i>Godiva Chocolate Vodka, Godiva Liqueur</i>
Tiramisu Martini 10
<i>RumChata Liqueur, Smirnoff Espresso Vodka</i>

#### o House Wine

#### \* Non-Alcoholic

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