

## Salads & Soups

<b>WAKAME</b>	<b>8</b>
<i>Seaweed salad tossed in a light sesame dressing</i>	
<b>SQUID SALAD (GF)</b>	<b>9</b>
<i>Poached squid in a light sesame oil, seeds and Japanese pickles</i>	
<b>MISO SOUP</b>	<b>8</b>
<i>Wakame, tofu, shiitake, scallions</i>	
<b>SMASHED CUCUMBER SALAD</b>	<b>7</b>
<i>Cucumbers, black Chinese vinegar, sesame oil &amp; seeds</i>	
<b>KALE SALAD</b>	<b>10</b>
<i>Baby kale, pangritata, sesame seeds and lemon ginger vinaigrette</i>	
<b>HOUSE SALAD (GF)</b>	<b>12</b>
<i>Mixed greens, heirloom cherry tomatoes, cucumbers, carrots, orange honey vinaigrette</i>	
<b>BLUE CHEESE ARUGULA SALAD (GF)</b>	<b>13</b>
<i>Arugula, blue cheese, candied pecans, tomatoes, balsamic vinaigrette.</i>	
<b>BEET SALAD</b>	<b>13</b>
<i>Red and golden beets, roasted almonds, mandarin orange, house made ricotta, orange cranberry dressing</i>	

## Hot Starters

<b>EDAMAME (GF)</b>	<b>7</b>
<b>BLISTERED SHISHITO PEPPERS</b>	<b>13</b>
<i>Drizzled with unagi sauce, sweet chili sauce, sesame</i>	
<b>CHICKEN WINGS 🍗 (GF)</b>	<b>12</b>
<i>Crispy fried chicken wings served with a sticky ginger honey sauce, sesame seeds</i>	
<b>CHICKEN MEATBALLS 🍗</b>	<b>11</b>
<i>Served on avocado herb sauce, Asian slaw, Korean Korean BBQ sauce, confit bacon</i>	
<b>CRISPY SWEET THAI SHRIMP</b>	<b>15</b>
<i>Tempura shrimp tossed in a sweet Thai chili sauce</i>	
<b>HOTATE KAI YAKI</b>	<b>16</b>
<i>Seared local scallops over braised pork belly, Asian slaw, spicy hoison drizzle</i>	
<b>OYSTERS TEMPURA</b>	<b>15</b>
<i>Served with horseradish aioli</i>	
<b>ASPARAGUS FRIES</b>	<b>15</b>
<i>Tempura battered asparagus served with chipolte aioli dipping sauce, togarashi</i>	
<b>BEEF KUSHI YAKI (GF)</b>	<b>15</b>
<i>Grilled beef skewers in a Korean BBQ marinade with Asian slaw</i>	
<b>KOREAN RIBS</b>	<b>17</b>
<i>Slow cooked baby back ribs tossed in hoisin BBQ sauce, sesame seeds</i>	

## Main Dishes

<b>WAGYU BEEF BURGER</b>	<b>16</b>
<i>8 oz American Wagyu burger on a brioche bun, house made pickles, chipolte aioli, togarashi fries</i>	
<i>add cheese \$2 • egg \$2 • pork belly \$3 • Asian slaw \$2</i>	
<b>CHATHAM PAD THAI 🍲 (GF)</b>	<b>19</b>
<i>Rice noodles in a spicy peanut sauce with egg, mushrooms, broccoli, carrots &amp; mung bean sprouts.</i>	
<i>*Add lobster MP • steak \$13 • shrimp \$8 • chicken \$4 • tofu \$2 *mild option available</i>	
<b>CHICKEN TERIYAKI (GF)</b>	<b>20</b>
<i>Marinated chicken breast finished with house made teriyaki sauce served with rice and vegetables</i>	
<b>STEAK FRITES</b>	<b>33</b>
<i>8oz Grilled flat iron steak, French fries, seasonal vegetables, avocado herb sauce</i>	
<b>BAKED COD (GF)</b>	<b>33</b>
<i>Miso glazed cod, Chinese broccoli, shiitake mushroom, snow peas, baby bok choy, mushroom bacon dashi</i>	
<b>SESAME SEARED TUNA (GF)</b>	<b>33</b>
<i>Tamari marinated sesame crusted seared tuna with braised Chinese broccoli, rice, wasabi ginger sauce</i>	
<b>SEARED SALMON (GF)</b>	<b>37</b>
<i>Served with lobster mashed potatoes, maple bacon brussel sprouts, ginger garlic sauce</i>	
<b>PAN SEARED HALIBUT (GF)</b>	<b>35</b>
<i>Served with black rice, broccoli, cauliflower, carrots, orange beurre blanc sauce</i>	

### Steak Ordering Guide

Rare: cool red center

Medium Rare: warm red center

Medium: warm pink center

Medium Well: pink in the center only

## SIDE DISHES

SIDE OF VEGETABLES \$6	NAAN BREAD \$3
FRENCH FRIES \$5	BLACK RICE \$6
SIDE OF RICE \$4	ASIAN SLAW \$3

## Cold Starters

<b>SUSHI ROSE</b>	<b>20</b>
<i>Your choice of tuna, salmon or yellowtail, micro greens, cucumber with chef's special wasabi sauce</i>	
<b>HIRO'S SPECIAL</b>	<b>15</b>
<i>Toro, tobiko, scallions, micro greens, wasabi/soy mustard sauce</i>	
<b>HAMACHI CARPACCIO</b>	<b>20</b>
<i>Yellowtail, scallions, with mustard sauce</i>	
<b>SILKY TOFU</b>	<b>8</b>
<i>Tofu, spicy soy sauce, scallion, mango sauce</i>	
<b>TAKO SUNOMONO</b>	<b>14</b>
<i>Octopus, cucumber, micro greens with ponzu-mustard sauce</i>	
<b>TUNA TATAKI</b>	<b>20</b>
<i>Seared tuna with micro greens, ponzu sauce</i>	
<b>TUNA POKE</b>	<b>17</b>
<i>Chopped tuna, sambal infused soy sauce and sesame oil served with rice, wakame, yuzu wontons</i>	

## Specialty Rolls (RAW)

<b>TORO JALAPENO</b> 🔥	<b>23</b>
<i>Spicy tuna &amp; cucumber topped with torched toro, jalapeno, tobiko &amp; mustard soy sauce</i>	
<b>CAPE COD MONSTER</b>	<b>20</b>
<i>Spicy tuna &amp; cucumber topped with torched yellowtail, tobiko, scallions, lime slices spicy mayo &amp; unagi sauce</i>	
<b>BLUEFIN</b>	<b>20</b>
<i>Spicy tuna &amp; cucumber topped with tuna sashimi, mango, tempura crumbs &amp; mango sauce</i>	
<b>HAPPY GIRL ROLL</b> 🔥	<b>20</b>
<i>Spicy tuna &amp; cucumber topped with salmon &amp; yellowtail sashimi, jalapeno &amp; sriracha</i>	
<b>*ALASKAN</b>	<b>19</b>
<i>Spicy salmon, cucumber, avocado &amp; crab surimi topped with seared salmon, spicy mayo &amp; unagi sauce</i>	
<b>*DYNAMITE</b> 🔥	<b>19</b>
<i>Spicy yellowtail, cucumber, avocado, &amp; crab surimi topped with tempura crumbs, spicy tuna &amp; sriracha</i>	
<b>CHATHAM'S SUNSET</b>	<b>20</b>
<i>Spicy scallop with tempura crumbs, topped with tobiko &amp; mango</i>	
<b>*RED SOX</b>	<b>20</b>
<i>Tuna, cucumber, avocado &amp; crab surimi topped with fresh tuna sashimi, avocado, spicy mayo &amp; unagi sauce</i>	
<b>*ROLL 513</b>	<b>21</b>
<i>Tuna, salmon, yellowtail, cucumber, avocado, crab surimi &amp; topped with tobiko, tempura crumbs, spicy mayo &amp; unagi sauce</i>	
<b>TUNA CRUNCH</b>	<b>14</b>
<i>Tuna &amp; avocado topped with tempura crumbs &amp; sweet chili sauce</i>	
<b>RAINBOW</b>	<b>18</b>
<i>Crab, cucumber &amp; avocado topped with assorted fish</i>	
<b>NEGI TORO</b>	<b>20</b>
<i>Toro &amp; scallion topped with fresh wasabi, drizzled with mango sauce</i>	

## Special Rolls (COOKED)

<b>TORNADO</b>	<b>21</b>
<i>Shrimp tempura, crab &amp; avocado wrapped in soy paper, covered with fried potato strings, drizzled with spicy mayo &amp; unagi sauce</i>	
<b>SHAGGY DOG</b>	<b>16</b>
<i>Shrimp tempura &amp; avocado topped with crab surimi, drizzled with balsamic reduction, spicy mayo &amp; unagi sauce</i>	
<b>HAWAIIAN ROLL</b>	<b>19</b>
<i>Shrimp tempura, cucumber, mango, lettuce, avocado, soy paper, topped with pineapple salsa &amp; sweet Thai chili sauce</i>	
<b>ANGRY DRAGON</b>	<b>19</b>
<i>Shrimp tempura, avocado and spicy tuna topped with crab surimi, spicy mayo &amp; unagi sauce</i>	
<b>VOLCANO</b> 🔥	<b>20</b>
<i>Avocado, cucumber &amp; crab topped with a baked spicy mayo scallop &amp; crab surimi mix, drizzled with unagi sauce, scallions and tobiko</i>	
<b>*SURF &amp; TURF</b>	<b>22</b>
<i>Shrimp tempura, crab, avocado &amp; cucumber, topped with seared kobe beef drizzled with eel sauce, spicy mayo &amp; sweet chili sauce.</i>	
<b>DRAGON</b>	<b>17</b>
<i>Avocado, cucumber &amp; crab topped with BBQ eel, avocado &amp; unagi sauce</i>	
<b>SCORPION</b>	<b>16</b>
<i>Avocado, cucumber &amp; crab topped with steamed shrimp and mango</i>	
<b>CATERPILLAR</b>	<b>18</b>
<i>Avocado, cucumber &amp; crab topped with avocado, unagi sauce &amp; tempura crumbs</i>	
<b>*PATRIOTS</b>	<b>21</b>
<i>Steamed shrimp, crab, avocado &amp; cucumber topped with lobster, tobiko, spicy mayo &amp; unagi sauce</i>	
<b>TIGER EYE</b>	<b>12</b>
<i>Salmon, jalapeno &amp; cream cheese, deep fried &amp; topped with unagi sauce</i>	

\* 10-piece Roll

## Combination Sushi Sashimi Dinner

<b>CHEF'S CHOICE NIGIRI</b> 10 pc nigiri	<b>39</b>
<b>CHEF'S CHOICE SASHIMI</b> 15 pc sashimi	<b>54</b>
<b>CHIRASHI</b> assorted sliced fish with rice	<b>33</b>
<b>YELLOWFIN DINNER</b> 5 pc nigiri & 9 pc sashimi	<b>52</b>
<b>BIG EYE DINNER</b> 8 pc nigiri & 15 pc sashimi	<b>76</b>
<b>LOVE BOAT</b>	<b>170</b>
<i>California roll, Tuna roll, Cucumber roll, 2 Specialty rolls, 15 pcs nigiri &amp; 21 pcs Sashimi.</i>	

## Nigiri and Sashimi a la Carte

nigiri 2 pc per order | sashimi 3 pc per order

**HANDROLLS AVAILABLE PRICED AS NIGIRI**

	nigiri	sashimi
<b>MAGURO</b> (tuna)	9	12.50
<b>SAKE</b> (salmon)	8	11.50
<b>TAMAGO</b> (egg omelette)	5	7.50
<b>TAKO</b> (octopus)	8	11.50
<b>HOTATE</b> (scallop)	11	14.50
<b>EBI</b> (cooked shrimp)	7	9.50
<b>AMA EBI</b> (sweet shrimp)	11	14.50
<b>SHIROMI</b> (white fish)	7	10.50
<b>SABA</b> (mackerel)	8	11.50
<b>HAMACHI</b> (yellowtail)	9	12.50
<b>TOBIKO</b> (flying fish roe)	8	11.50
<b>IKURA</b> (salmon roe)	9	12.50
<b>UNI</b> (sea urchin)	mp	mp
<b>UNAGI</b> (eel)	9	12.50
<b>TORO</b> (fatty tuna)	mp	mp
<b>IKA</b> (squid)	7	9.50
<b>INARI</b> (tofu skin)	5	7.50
<b>SHIITAKE</b> (mushroom)	5	7.50
<b>KANIKAMA</b> (crab stick)	6	8.50
<b>HOKIGAI</b> (surf clam)	7	10.50

## Traditional Sushi Rolls

<b>SPICY ROLL</b> 🍷	10
<i>Choice of tuna, salmon or yellowtail add rainbow sashimi \$5</i>	
<b>SPICY SCALLOP</b> 🍷	13
<i>Add rainbow sashimi \$5</i>	
<b>CALIFORNIA MAKI</b>	10
<i>Crab, avocado, cucumber &amp; tobiko</i>	
<b>PHILLY</b>	10
<i>Salmon, cream cheese &amp; cucumber</i>	
<b>EEL &amp; CUCUMBER ROLL</b>	8
<b>TUNA &amp; AVOCADO</b>	10

## Hoso Maki Rolls *(seaweed on the outside)*

<b>TEKKA MAKI (TUNA)</b>	8
<b>SAKE MAKI (SALMON)</b>	8
<b>NEGI HAMACHI (YELLOWTAIL &amp; SCALLION)</b>	10
<b>SHRIMP TEMPURA</b>	10
<i>Shrimp tempura, avocado, cucumber, tobiko, unagi sauce</i>	
<b>SPIDER</b>	14
<i>Fried soft shell crab, avocado, cucumber, tobiko, unagi sauce</i>	

## Vegetarian Rolls

<b>KAPPA MAKI (CUCUMBER ROLL)</b>	5
<b>AVOCADO ROLL</b>	7
<b>VEGI ROLL</b> 5 Japanese pickles with asparagus	9
<b>TRIPLE A</b> apple, avocado, asparagus & mango sauce	9



**Curbside Takeout**  
**Open 7 days a week**  
**from 1pm onwards**

**Please call early to  
reserve your pickup  
time**

**508-348-1573**

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