

## Blue Sushi and Sake Grill Debuts a New Menu [Photos]

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Where: 1616 16th St, Denver

Neighborhood: Downtown, LoDo

When: Monday- Wednesday, 11 a.m.- 10 p.m.; Thursday, 11 a.m.- 10:30 p.m.; Friday, 11 a.m.-12 a.m.; Saturday 12 p.m.- 12 a.m.; Sunday, 12 – 10 p.m.

Regionally known for its diverse selection of nigiri and sashimi-styled sushi, Blue Sushi and Sake debuted a more fusion-focused menu last week with the addition of new rolls, appetizers and salads. Highlights include a seaweed salad (\$6) and its squid rendition (\$7) made with pickled cucumbers and carrots, a chilled sesame-chili oil, Japanese tree mushrooms, bamboo shoots and tender squid or seaweed. Other star appetizers are the tangy shishito peppers (\$6.50) dressed in lime, butter, garlic and soy. For sushi, the Itchy Sea-bass (\$8, 2 pieces) with delicate sea-bass laid on a pillow of spicy crab topped with Serrano chilis is a truly satisfying non-traditional nigiri that forgoes any rice. Continue on to see other selections from Blue Sushi's new menu:



squid salad japanese tree mushrooms, bamboo shoots, cucumber sunomono, pickled carrots, daikon, sesame chili oil \$7



Yellowtail serrano with cilantro and ponzu



(From first) Roja, Spanish fly and Godzilla bomb rolls.

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