

Second DFW Blue Sushi Sake Grill

7.15.15 Becca Kouser

The up and coming **Preston Hollow Village** has added sushi to its mix with **Blue Sushi Sake Grill**. This Nebraska import (the first Texas location is in Fort Worth) is a prime place to enjoy sushi, drinks and amazing service. Blue Sushi Sake Grill offers indoor seating with a Sake Bombers bar lounge, sushi bar seats, and dining room tables. They also have a fabulous patio that is perfect for people watching those wandering around Preston Hollow Village. We're huge fans of happy hour so we paid a visit to Blue Sushi Sake Grill during their happy hour. Monday through Saturday from 3 pm to 6:30 pm and Sunday from 12 pm to 10 pm enjoy steals on sushi, sashimi, hot and cold plates and drinks. Blown away by prices we tried a few different selections off the happy hour menu to get a taste of it all!

The happy hour drink selection was almost too good to be true. With Sapporo pours and Sake Bombs at \$3, Signature Martinis at \$7, House Wines at \$4 and much more, we were very pleased with such a wide selection.





The maki menu is phenomenal, offering over 20 different maki rolls including vegetarian, cooked and raw options. We chose the Crunchy Blue Roll and the Cabo Roll. The Crunchy Blue is filled with spicy crab, cilantro, and crispy panko topped with eel sauce. The crispy panko adds a filling factor so we suggest sharing if you want to try a few different rolls. The Cabo Roll was refreshing and delicious filled with spicy tuna, crab and Japanese cucumber. Other happy hour maki options to try are the Snow White, Crunchy L.A. and Silly Rabbit.



Try specialty sashimi for a steal at \$5 to \$8 during happy hour. We ordered the Yellowtail Serrano; fresh strips of yellowtail topped with jalapeno slices, cilantro and ponzu. Each bite was a little piece of heaven.



If sushi isn't your thing, Blue Sushi Sake Grill offers plenty of fine selections on their grill menu. From appetizers to larger items, the grill menu features something for everyone. We tried the Lump Crab Cakes topped with roasted corn, seaweed, Asian slaw and a fire-roasted pepper aioli. The combination of flavors was superb and we couldn't resist finishing the entire plate. The Shishito Peppers were also perfection, tossed in garlic, soy, butter and shichimi. Next time we hope to try a few more grill items such as the Lettuce Wraps and Pork Gyoza Dumplings.

With so many options it's hard not to make Blue Sushi Sake Grill your happy hour hot spot. We loved everything from their drinks and food to outstanding service and can't wait till our happy hour visit.