



Three Dishes You Must Try at Blue Sushi Sake Grill

Roll the blues away at Blue Sushi Sake Grill

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A decade ago, it was a lot harder to find fresh seafood in landlocked Denver. Today, there are many high-quality options right in the heart of the city. And if you haven't yet been to **Blue Sushi Sake Grill**—with locations in both LoDO {1616 16th Street, Denver} and South Glenn {2154 East Commons Avenue, Suite 326, Centennial}, here's your opportunity to get primed for your first visit.

Blue Sushi is part of Flagship Restaurant Group based in Omaha, NE. But there's nothing midwestern about Blue Sushi here in the Denver area. Here, diners experience a hip, dynamic atmosphere, a social bar and lounge, and a large maki, sashimi and nigiri menu—not to mention Asian-inspired cold and hot plates, entrées, soups, and desserts. Almost everything here is designed for sharing, and there are happy hour food and drink specials every day of the week. What's not to love?

Need a little more persuasion? We've got three tempting dishes you need to try.

1. The Cherry Bomb. You'll learn that Blue Sushi loves a fun name, and this dish delivers a burst of flavor, too. With fresh tuna, thinly sliced serrano peppers, rice tempura, a dab of Sriracha, and just a splash of ponzu, this dish is a great way to begin the night with a bang.

2. The Itchy Salmon or Itchy Sea Bass. Another specialty nigiri option, these plates are unique because they aren't traditional sushi at all. The fish—either salmon or sea bass, depending on your preference—is baked and served over rice with spicy crab, paper-thin serrano, fresh cilantro, and a dash of ponzu. You'll get a flash of heat and a burst of buttery umami flavor that you'll want to savor as long as possible.

3. Yellowtail Serrano Sashimi. We love Blue Sushi's playful menu items and relaxed ambiance, but that doesn't mean they're short on elegance. The Yellowtail Serrano Sashimi serves up the freshest tuna in thin slices, showcasing the raw delight with only a few additional ingredients to bring out the flavor. No doubt about it; this one is dressed to impress.

Of course, this is only a small portion of what Blue Sushi Sake Grill has to offer. Don't overlook the grill menu, where you can find shared plates like River Rock Beef Tenderloin—an interactive dish designed to let you sear the meat to your preference on burning hot river stones. Leaning toward a hearty entrée? Look no further than the



Shishito Pepper Filet, pan-seared and served with plum glaze, asparagus, cherry tomatoes, and sautéed shiitake mushrooms over wasabi potato gratin. Pair it all with a wine, beer, or creative cocktail, or choose from their color-coded, user-friendly premium sake list, with 10 options ranging from sweet to dry.



Surf the possibilities at Blue Sushi.



Cherry Bomb Nigiri



Itchy Salmon Nigiri



Yellowtail Serrano Sashimi



Blue Sushi Sake flight

<http://diningout.com/denverboulder/what-to-eat-now-blue-sushi/>