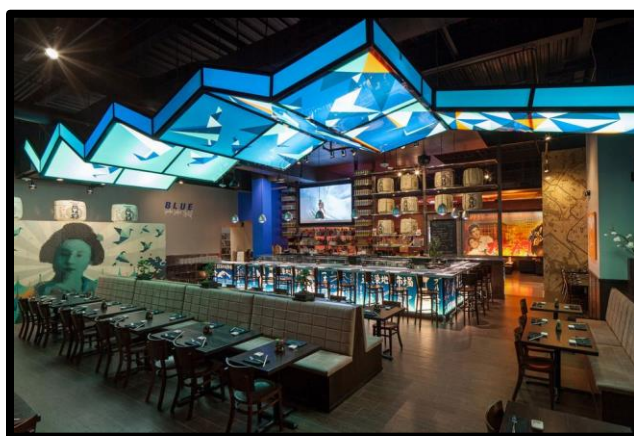




Blue Sushi Sake Grill Boasts Best Dallas Happy Hour

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Attention, Dallas, happy hour enthusiasts!

There's a real hot spot you need to check out: Blue Sushi Sake Grill. This restaurant serves up the best happy hour in town. And best of all, it's high quality at reasonable prices – serving only the finest fish, which is flown in daily.

Now everyone can enjoy sushi and sake.

Fresh and energetic, Blue Sushi Sake Grill features a vibrant scene that offers a dining experience full of creative flavor and intense with spirited atmosphere, perfect for happy hour.

Diners can choose from a large maki, sashimi, and nigiri menu, along with Asian-inspired cold plates, hot plates, entrees, soups, salads, desserts, and an extensive sake selection.

Kick off your happy hour with a drink. Blue Sushi Sake Grill offers a wide variety of signature martinis for only \$6.50, including the Classic Saketini (made with American Harvest organic vodka, sake, simple syrup and fresh lime juice) and the Pacific Rim



(with Cruzan coconut rum, pineapple-infused vodka, pineapple juice and coconut puree).



One of the most popular martinis that should be tried at least once is the Samurai Saketini, made with cucumber-infused vodka, unfiltered sake, simply syrup and fresh lime juice.

If you're in the mood for sake, you're in luck. Blue Sushi Sake Grill features one of the most extensive sake menus in Dallas, complete with cold sake, hot sake and a sake bomb.

Other drink options include imported Japanese beer, margaritas and wine.

After you've quenched your thirst, try some of the delicious happy hour plates! A great place for sushi purists, adventurers and newbies alike, the happy hour menu is divided into sections that include cooked, raw and vegan options.



Some of the most popular happy hour starters include the calamari, mango crab rangoon, edamame hummus and pork gyoza. Then move on to the sushi, which features favorites like the yellowtail serrano – made with yellowtail, cilantro, serrano and ponzu – and the Itchy Salmon – made with baked salmon, spicy crab, serrano, cilantro and ponzu.

If you want a real treat, get the Itchy Sea Bass!

Other crowd-pleasers there include the Kampachi Crudo – comprised of amberjack, cherry tomatoes, shallots, cilantro, olive oil and sea salt – and the Snapper Chimichurri – made with madai, Japanese cucumber, cherry tomatoes, rocoto pepper, olive oil, marcona almonds, and house-made chino chimichurri.

The vibe at Blue Sushi Sake Grill is casual, cool. Guests can chill out on the comfy outdoor patio overlooking the shopping center, get a funky table at the sake bar or sit at a table in the electrifying dining room.

Happy hour at Blue Sushi Sake Grill takes place Monday through Saturday from 3 p.m. to 6:30 p.m.; Friday and Saturday from 10:30 p.m. to 12 a.m.; and Sunday from noon to 8 p.m.

<http://www.10best.com/destinations/texas/dallas/articles/blue-sushi-sake-grill-boasts-best-dallas-happy-hour/>

