

LATE NIGHT BAR MENU

Blue Pearl

SUSHI ROLLS

TUNA

Tuna Tartare, Szechuan Chili Aioli,
Avocado, Crispy Quinoa 21

RAINBOW

Yellowtail, Tuna, Salmon, Cucumber,
Avocado, Lemongrass & Thai Chili Oil,
Ginger Teriyaki 26

SALMON

Ora King Salmon, Scallion Cream Cheese,
Cherry Tomato, Everything Spice,
Crispy Onion 21

YELLOWTAIL

Pineapple, Jalapeño, Kimchi Aioli 22

TERIYAKI BEEF

Torched Filet Mignon, Scallion,
Mushroom Tartare, Ginger Teriyaki 28

SHRIMP & LOBSTER

Shrimp Tempura, Avocado,
Maine Lobster, Cucumber-Yuzu Aioli 31

CRISPY RICE (4 Per Order)

SPICY TUNA	22	GINGER-SCALLION LOBSTER	30
SPICY SALMON	22	PINEAPPLE TERIYAKI SHRIMP	25
SPICY YELLOWTAIL	23	BLACK GARLIC BEEF TARTARE	28
SPICY CRAB	33	TRUFFLE TOMATO & AVOCADO	20
SPICY SAMPLER	46	CAVIAR	59

(2 PC EA.)

RAW BAR

(Saffron Mustard Aioli, Vietnamese Cucumber
Vinaigrette, Pink Peppercorn Mignonette, Citrus &
Horseradish Marmalade)

BLUE POINT OYSTERS	23 (6 pc)
KUMAMOTO OYSTERS	28 (6 pc)
EAST COAST OYSTERS	MP
WEST COAST OYSTERS	MP
SHRIMP COCKTAIL	24 (3 pc)
MAINE LOBSTER TAIL	32
SNOW CRAB MERUS	42
LITTLE NECK CLAMS	16 (6 pc)

SEAFOOD TOWER

East & West Coast Oysters,
Little Neck, Clams, Shrimp, Ceviche

Petite (2-3 ppl) 79 Grand (4-6 ppl) 144

SASHIMI & NIGIRI

(2 Per Order)

KING SALMON	15
YELLOWTAIL	16
TUNA	15
SEARED FILET MIGNON	17
SNOW CRAB MERUS	27

SMALL PLATES

BLUE PEARL BABY BUNS

Warm Brioche Buns, Sesame Seeds,
Spicy Tomato Miso Butter 12

CRISPY SPICY SHRIMP

Creamy Chili-Yuzu Aioli, Shaved Scallion 26

FRIED CAULIFLOWER

Bell Pepper, Truffle Miso Caramel,
Bonito Flakes 18

SHISHITO PEPPERS

Blistered Shishito Peppers, Maple &
Gochujang Honey, Crispy Quinoa,
Togarashi 16

FRIED CALAMARI

Fried Cherry Peppers,
Piquillo Pepper Romesco 25

CHILI GARLIC EDAMAME

Szechuan Chili Oil, Crispy Garlic,
Yuzu Salt 15

TRUFFLE TOGARASHI FRIES

White Truffle, Japanese Chili,
Ginger Aioli 16

KALUGA CAVIAR CAROUSEL

All 1oz,
Served with
Buttered Petite Toast,
Buckwheat Blinis,
Hard Boiled Egg,
Pickled Shallot,
Chive Creme Fraiche
129

DESSERT

MATCHA PANNA COTTA

Oatmilk Matcha Panna Cotta, Pink Pineapple,
Matcha Puffed Rice 16

CRÈME BRÛLÉE TRIO

Earl Grey, White Peach, Cherry-Lime 17

MANGO MOCHI

Mango Mochi Ice Cream, Fresh Strawberries,
Strawberry Whipped Cream, Lychee Compote 15

WARM CHOCOLATE CAKE

Soft Center, Coconut Gelato, Miso-Soy Caramel,
Brown Butter Toasted Coconut 17

CHEESECAKE

NY Cheesecake, Blueberry-Yuzu Jam,
Fresh Blueberries 16

TARO CREPE CAKE

Taro Cream & Mille Crêpe Cake,
Wild Flower Honey 16

STRAWBERRY-MANDARIN ALMOND CAKE

Strawberry Compote, Almond Butter Cake,
Tahitian Vanilla Gelato, Mandarin Coulis 16

PISTACHIO CANNOLI

Crispy Wonton, Pistachio Mousse,
Pistachio Granola 16

DIAMONDS & PEARLS

(Extravagant Presentation-Great for Celebrations)

THAI TIRAMISU

Amaretto & Espresso Dipped Lady Fingers,
Thai Tea & Mascarpone Mousse,
Dark Chocolate Pearls 28

Chef Peter Botros