

- VE VEGETARIAN
- VG VEGAN
- GF GLUTEN FREE

DINNER MENU



SMALL PLATES

- PORK BELLY BUNS** \$12.00
Shredded cabbage, kewpie mayonnaise, teriyaki drizzle
- FRIED RICE** GF \$15.00
Pork belly, shrimp, egg, corn, scallion, green peas
- SHRIMP SKEWER** GF \$12.00
Scallion, garlic, lemon
- PORK BELLY KIMCHI** GF \$14.00
- GARLIC NOODLES** \$9.95
- GYOZA** \$9.00
Steamed or deep-fried pork dumpling
- SHUMAI** \$7.50
Steamed or deep-fried shrimp dumpling
- TAKOYAKI** \$11.00
Round octopus pancakes, topped with katsu sauce, bonito flakes, pickled ginger
- TATSUTA-AGE** \$11.00
Ginger marinated crispy fried chicken
- IKA KARAAGE** \$13.00
Battered deep fried squid
- GINGER EGGPLANT** VG VE \$10.00
Pan-fried eggplant in a ginger sauce
- HOTATE HOKKAIYAKI** \$22.00
Baked scallops in the shell with crab stick, onions, flying fish eggs, cheese, spicy mayo
- SHRIMP & SPINACH PAN-FRIED** GF \$13.95
- EDAMAME** GF VG VE (SPICY +\$2.00) \$8.00
- GARLIC PAN-FRIED SPINACH** GF \$10.00
- HAMACHI KAMA** GF \$15.00
Broiled Yellowtail collar with ponzu sauce, scallions, and grated daikon radish

SOUPS

- AGEDASHI TOFU** \$9.00
Deep-fried tofu in a light broth with grated radish, and scallions
- KIMCHI CHIGE NABE** \$18.00
Pork belly, shrimp, tofu, kimchi, broccoli, scallion
- MINI UDON** \$8.00
Udon noodles, scallion and wakame
- MISO SOUP** \$5.00
Tofu, scallion and wakame seaweed
- RIGO'S UDON** \$18.00
Wheat-flour noodle soup, mixed tempura, sweet bean curd, seaweed, scallions

- RAMEN** \$19.00
- CHASHU, EGG, CORN, SCALLIONS, SEAWEED**

- **SPICY!**
- **HOUSE RAMEN** / Rich broth, sesame paste sauce with spicy garlic oil
- **MISO RAMEN** / Cabbage
- **SPICY MISO RAMEN** / Cabbage
- **SHOYU RAMEN**

- EXTRA TOPPINS**
- EGG (+\$2.00)**
- CHASHU (+\$5.00)**
- NOODLES (+\$5.00)**
- SHAVED SPICY BEEF (+\$7.00)**

SALADS

- AVOCADO SALAD** \$13.00
Avocado, crabstick, flying fish roe, mayo, and greens
- HOUSE SALAD** VG VE \$6.00
- SEAWEED SALAD** VG VE \$6.00



TEMPURA

- DEEP FRIED IN A LIGHT BATTER**
- SHRIMP TEMPURA (5)** \$14.95
- MIXED TEMPURA** \$12.00
- SWEET POTATO TEMPURA** \$10.00
- CHICKEN TEMPURA (WHITE MEAT)** \$11.00
- SOFT SHELL CRAB** \$14.00
Served over greens, grated daikon radish, scallions, and ponzu sauce

STARTERS FROM SUSHI BAR

- TUNA TOSTADAS** \$20.00
Crispy wonton, avocado, tempura flakes, scallions, jalapeño, spicy mayo
- SALMON TARTARE** \$22.00
Tempura flakes, avocado, spicy sauces, unagi sauce
- TUNA TARTARE** \$22.00
Tempura flakes, avocado, spicy sauces, unagi sauce
- HAMACHI CARPACCIO** \$18.00
Yellowtail sashimi, ponzu sauce, jalapeño, and scallions
- 6 PIECES OMAKASE** \$30.00
- DAILY CHEF SPECIAL

SUSHI ENTREES

FOR DINE IN ONLY. INCLUDES: MISO SOUP AND SIDE SALAD

- MIYABI BOAT** \$95.00
(16 PIECES NIGIRI AND 3 ROLLS, TOTAL 40 PIECES)
3 tuna, 3 salmon, 3 hamachi, 3 striped bass, 2 shrimp, 2 unagi, Celtics roll + choice of 2 rolls from the sushi menu (Explosion roll excluded)
- DELUXE NIGIRI FEAST** GF \$60.00
Chef's choice of 6 premium nigiri, 2 pieces each, total 12
- NIGIRI & MAKI COMBO** GF \$43.00
2 tuna, 2 salmon, 2 yellowtail, 2 unagi and 1 Tora Roll (shrimp tempura wrapped with torched spicy crab stick, tobiko, scallions, eel sauce)



SUSHI DONBURI - SUSHI RICE BOWLS

FOR DINE IN ONLY. INCLUDES: MISO SOUP AND SIDE SALAD

CHIRASHI ^{GF} \$45.00

Chef's choice sashimi over sushi rice

JOYCE DON ^{GF} \$45.00

Salmon, tuna, Yellowtail sashimi over sushi rice

SAKE-IKURA DON \$45.00

Salmon sashimi and salmon roe over sushi rice

TEKKA DON ^{GF} \$45.00

Tuna sashimi over sushi rice

SAKE DON ^{GF} \$45.00

Salmon sashimi over sushi rice

POKE BOWL \$45.00

Salmon, tuna, mango, edamame, Seaweed, avocado

KITCHEN MAIN DISHES

SERVED WITH GARLIC NOODLES, RICE, AND MISO SOUP

STEAK AND SHRIMP \$48.00

Teriyaki sauce

WAFU STEAK ^{GF} \$40.00

Ginger sauce, grated daikon radish, scallions

STEAK TERIYAKI \$40.00

BEEF YAKINIKU \$40.00

A blend of spicy and sweet sauce

CHICKEN TERIYAKI \$25.00

GARLIC LEMON CHICKEN ^{GF} \$25.00

BENTO BOX

SERVED WITH SHRIMP AND SWEET POTATO TEMPURA, GYOZA, RICE, SALAD, AND MISO SOUP

CHEF MATSU'S SASHIMI BENTO \$45.00

BROILED SALMON BENTO \$30.00

HAMACHI KAMA BENTO \$30.00

SPICY CURRY CHICKEN BENTO \$30.00

CHICKEN CUTLET BENTO \$25.00

PORK CUTLET BENTO \$25.00

CHICKEN TERIYAKI BENTO \$30.00

PORK YAKINIKU BENTO \$30.00

SABA (BROILED MACKERAL) BENTO \$25.00

TATSUTA-AGE BENTO \$25.00

DONBURI-RICE BOWLS \$23.00

FOR DINE IN ONLY. INCLUDES: MISO SOUP AND SIDE SALAD

SPICY BEEF

Sliced beef, onions, yakiniku sauce

SPICY PORK

Pork belly, onions, yakiniku sauce

KATSU DON

Breaded pork, simmered with onions and eggs in a savory-sweet sauce

CHICKEN KATSU DON

Breaded chicken, simmered with onions and eggs in a savory-sweet sauce

CHICKEN TERIYAKI DON

Stir-fried white meat and vegetables

YAKISOBA OR YAKI UDON \$20.00

PAN-FRIED NOODLES AND MIXED VEGETABLES

CHOICE OF:

SHRIMP | PORK BELLY | WHITE MEAT | TOFU ^{VE} | BEEF (+\$2)

MORE OPTIONS

CRISPY CHICKEN CUTLET \$22.00

Panko- breaded fried chicken, served with tonkatsu sauce, shredded cabbage, rice, miso soup

CHICKEN CUTLET CURRY \$22.00

Breaded chicken cutlet served over rice and Japanese curry sauce

PORK CUTLET CURRY \$22.00

Breaded pork cutlet served over rice and Japanese curry sauce

KIMCHI TOFU SPINACH ^{GF} \$20.00

Pan- fried kimchi, tofu and spinach served with a side of white rice

VEGETARIAN OPTIONS

VEGGIE POKE BOWL ... \$30.00

Fried tofu, edamame, mango, carrots, cucumber, avocado, and seaweed over a bed of sushi rice, drizzled with sesame sauce

TOFU PAN-FRIED VEGETABLES ^{GF} ^{VG} ^{VE} \$19.00

Ginger sauce served with a side of white rice



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RESTAURANT & BAR