



610-363-6606

<http://www.cuisinetogo.net>

Bluefin Eagleview

**Please enter number of chopstix in Comment Section

There may be an additional cost for special requests

Bluefin Eagleview Featured Menu

Oyster Half Shells \$26.50

6 pcs per order and served with Yuzu Ponzu Sauce and Scallions

Eagles Roll \$20.00

Toro, Scallion & Jalapeno Roll topped with Avacado Spicy Mayo, Cucumber, Roe & Scallions

Sweet Potato Oyster Mushroom Roll \$14.50

Tempura Sweet Potato, Avacado & Cucumber Roll. Topped with Sauteed Oyster Mushroom with a hint of Truffle Oil

Jeni Roll \$22.00

Toro, Scallion & Jalapeno Roll topped with Premium White Fish, Avacado, Spicy Mayo and Roe

Hot Kitchen

Stone Pot Bibimbap \$20.00

Sauteed beef, vegetables, fried egg, and gochujang (korean chile pepper paste) sauce on top of white rice

Shrimp Yaki Soba \$17.50

Sauteed shrimp and vegetables served over Japanese style noodles and our house brewed soy sauce

Japchae Gochan \$16.50

Sauteed Sweet potato clear noodles mixed with smoke ham and chefs choice mixed vegetables with soy sesame seed oil on top of white rice

Mango Shrimp \$12.25

Lightly tempura battered shrimp with mango salsa and wasabi aioli

Cucumber Pork Shumai (5pc) \$9.00

Steamed pork mixed with cucumber dumplings

Hot Entrees

Chilean Seabass \$37.50

Fresh 6 oz. Chilean sea bass marinated in rich miso served with seasonal vegetables, vegetable fried rice, and house salad.

Steak Teriyaki \$28.50

Pan-seared shallot and thyme marinated sliced 10 oz steak topped with our house made teriyaki sauce served with seasonal vegetables and vegetable fried rice.

Salmon Teriyaki \$24.25

Raw. Grilled salmon topped with our house made teriyaki sauce served with seasonal vegetables and vegetable fried rice.

Chicken Teriyaki \$21.00

Seared chicken breast marinated in a zesty shallot and thyme topped

Family Style Meals

Family Style 77 (Feeds 2-3) \$77.00

2 miso soup, 1 house salad, 1 seaweed salad, 1 gyoza, 1 Mango Shrimp, 1 chicken teriyaki, 1 sushi regular, 1 chef fruit, 1 mochi

Family Style 99 (Feeds 3-4) \$99.00

2 miso soup, 1 house salad, 1 seaweed salad, 1 gyoza, 1 beef avomaki, 1 udon noodles, 1 salmon teriyaki, 1 wellington roll, 1 bentley roll, 1 spicy tuna roll, 1 shrimp tempura cucumber roll, 1 mochi, 1 chef fruit

Family Style 137 (Feeds 5-7) \$137.99

2 miso soup, 1 house salad, 1 seaweed salad 1 gyoza, 1 wasabi shumai, 1 honey crisp salad, 1 chicken teriyaki, 1 steak teriyaki, 1 meridian roll, 1 noname l roll, 1 crunchy spicy tuna roll, 1 mochi, 1 chef fruit

Kids Dinner \$33.00

2 miso soup, 1 gyoza, 1 chicken yaki soba- (sauteed chicken and vegetables mixed with noodles), 1 california roll, 1 avocado roll, 1 chef fruit, icescream

Bluefin Favorites ROLLS (Maki)

Claremont Roll * \$20.73

Toro and jalapeno roll topped with avocado, spicy mayo, and roe.

Dragon Roll \$16.50

Grilled eel and cucumber roll topped with avocado, sauce, and sesame seeds.

Eagleview Roll \$16.50

Shrimp tempura and cucumber roll topped with grilled eel, sauce, and roe.

Exton Roll \$16.50

Raw. Vegetable roll (avocado, asparagus, and cucumber) topped with tuna, spicy mayo, tempura chips, roe, & scallions.

New Rainbow Roll * \$18.50

Crunchy spicy tuna roll topped with tuna, salmon, whitefish, and avocado.

Tropic Roll * \$17.50

Cooked shrimp and mango roll topped with spicy tuna, spicy mayo, and roe.

Spicy Tuna Sandwich * \$23.00

Spicy tuna and scallion between triangle shaped nori (seaweed wrap) & sushi rice garnished with sesame seeds (4pcs)

Speciality Maki Rolls

Ai Maki Roll * \$17.50

Crunchy spicy yellowtail roll topped with grilled eel, sauce, and roe.

Wharton Roll * \$18.50

Tuna, salmon, kani, avocado, mango, and roe wrapped with

Soups & Salads

Miso Soup \$3.00

Shitake Miso \$3.30

Bluefin style miso soup with shiitake mushrooms.

Calamari Salad \$17.50

Fried calamari, watercress, and heirloom tomatoes in our soy onion dressing.

Heirloom Tuna Tataki* \$17.50

Raw. Slices of seared tuna, heirloom tomatoes, and arugula in our soy onion dressing.

Honeycrisp Salad \$17.50

Grilled Thai-style shrimp, watercress, and honeycrisp apple in our soy onion dressing.

House Salad \$5.50

Fresh romaine, iceberg lettuce, carrot, and cucumber served with our house-made ginger dressing.

Seaweed Salad \$5.50

Small Plates from Kitchen

Edamame \$5.50

Miso Baked Eggplant \$8.80

Baked eggplant with sweet red miso and sesame seeds.

Hamachi Kama Yaki \$16.50

Grilled yellowtail cheek served with our ponzu sauce and scallions.

Oysters Tempura \$13.25

4 pieces. Crispy tempura batter on fresh Blue Point CT oysters served with our yuzu aioli.

Shrimp and Vegetable Tempura \$11.25

2 pieces of crispy shrimp tempura with mixed vegetable tempura served with a side of our tempura sauce. Add extra shrimp for an additional charge.

Beef Avo Maki \$19.75

Raw. New York strip rolled with avocado and maitake mushrooms in our soy ginger sauce.

Beef Spring Rolls \$12.25

3 pieces of beef spring rolls served over guacamole and mango salsa.

Agedashi Tofu \$8.75

Tofu tempura with bonito broth.

Side of Rice

White Rice \$2.25

Sushi Rice \$3.50

Brown Rice \$4.50

Dumplings

Gyoza (5pc) \$8.75

Fried vegetable dumplings.

Shumai (5pc) \$8.75

Steamed shrimp dumplings.

Wasabi Shumai (5pc) \$7.75

Steamed wasabi flavored pork & shrimp dumplings.

Cucumber Pork Shumai (5pc) \$8.75

Steamed pork mixed with

cucumber dumplings

Small Plates from the Sushi Bar

- Toro Sashimi Appetizer* \$22.00
Raw. Slices of fatty tuna topped with our house-brewed soy sauce and fresh wasabi.
- Fluke Usuzukuri \$19.75
Raw. Thinly sliced fluke served in our yuzu dressing with jalapeno paste.
- Tako Carpaccio \$17.50
Raw. Thinly sliced octopus topped with cucumber and our yuzu dressing.
- Jalapeno Kanpachi \$17.50
Raw. Slices of Japanese amberjack topped with fresh jalapenos and our house-brewed soy sauce.
- Spicy Tuna Sundae \$12.25
Raw. Tuna, avocado, and cashews, topped with spicy mayo, and roe.
- Shrimp Sundae \$12.25
Lightly tempura battered pink shrimp with avocado, cashews, topped with spicy mayo, and roe.

Desserts

- Chef's Fruit \$5.00
- Chocolate Molten Lava Cake \$10.00

Beverages

- Japanese Soda- Melon \$4.00
- Japanese Soda- Strawberry \$4.00
- Sprite \$2.75
- San Pelligrino \$9.00
- Diet Coke \$2.75
- Coke \$2.75
- Panna \$7.75
1 liter. Still water.

with our house-made teriyaki sauce served with seasonal vegetables and vegetable fried rice.

- Udon Noodles \$13.50
Served with seasonal vegetables in bonito broth.

Sushi OR Sashimi A La Carte (2PCS per order)

PLEASE CHOOSE: Sushi (sushi rice topped with wasabi paste and thinly sliced fish) OR Sashimi (thinly sliced fish alone)

- Akami * \$11.00
Raw. Hon Maguro
- Bronzini * \$7.75
Raw. Mediterranean sea bass.
- Masago * \$7.75
Raw. Smelt fish roe.
- O Toro * \$19.75
Raw. Premium toro from Bluefin Tuna
- Chu Toro * \$15.50
Raw. Medium toro.
- Smoked Salmon \$9.00
- Ebi \$7.75
Shrimp.
- Sake * \$9.00
Raw. Salmon.
- Hamachi * \$9.00
Raw. Yellowtail.
- Tako \$7.75
Octopus.
- Hirame * \$9.00
Raw. Fluke.
- Tamago \$5.50
Japanese style egg.
- Hotategai \$11.00
Scallops
- Tobiko * \$7.75
Raw. Flying fish roe.
- Ikura * \$11.00
Raw. Salmon roe.
- Unagi \$9.00
Fresh water eel.
- Kanpachi * \$9.00
Raw. Greater amberjack.
- Wasabi Tobiko * \$7.75
- Madai * \$9.00
Raw. Japanese red snapper.
- Maguro* \$9.00
Raw. Tuna.

Sushi and Sashimi Dinners

Served with miso soup.

- Sushi Regular * \$30.75
Raw. 8 pieces of assorted sushi and a crunchy spicy tuna roll. And a bowl of miso soup.
- Sashimi Regular * \$36.25
Raw. 6 kinds of assorted sashimi. And a bowl of miso soup.
- Sushi Omakase * \$35.25
Raw. 8 pieces of chef's choice premium-quality sushi served with our house brewed soy sauce. And a bowl of miso soup.
- Sashimi Omakase * \$58.25
Raw. 8 kinds of chef's choice premium-quality sashimi served with our house brewed soy sauce. And a bowl of miso soup.
- Chirashi Bowl * \$30.75
Raw. 15 pieces of assorted sashimi on a bed of sushi rice. And a bowl of miso soup.

Platters

- Bluefin Platter \$160.00
15 pieces of assorted sashimi, 1

cucumber topped with our ponzu sauce.

- Bentley Roll * \$18.50
Spicy yellowtail and avocado roll topped with tuna, salmon, avocado, spicy mayo, and roe.
- Bluefin Roll \$16.50
California roll (Kani, cucumber, and avocado) topped with grilled eel, sauce, and roe.
- Boston Spider Roll \$15.25
Soft shell crab tempura with Boston lettuce, light Japanese mayo, and cucumber.
- Meridian Roll * \$18.50
Crunchy spicy yellowtail and avocado roll topped with tuna, spicy mayo, and roe.
- Noname Roll I \$15.50
Shrimp tempura and cucumber roll topped with avocado, sauce, tempura chips, and roe.
- Noname Roll II * \$18.50
Shrimp tempura and cucumber roll topped with spicy yellowtail, spicy mayo, tempura chips, scallions, & roe.
- Oyster Mushroom Roll \$18.50
Shrimp tempura, cucumber, & avocado roll topped with sauteed oyster mushrooms with a hint of truffle oil.
- Stockton Roll \$12.00
Cooked shrimp, kani, Boston lettuce, cucumber, avocado, and roe.
- Town Center Roll \$12.00
Avocado, cucumber, asparagus, and cream cheese roll topped with smoked salmon, spicy mayo, and roe.
- Wellington Roll * \$18.50
Crunchy spicy tuna roll topped with salmon, spicy mayo, tempura chips, roe, and scallions.

Classic Maki Rolls

- Avocado Roll \$7.50
- California Roll \$8.75
Kani, cucumber, and avocado.
- Crunchy Spicy Tuna Roll * \$11.00
Tuna, spicy mayo, tempura chips, and scallions
- Cucumber Roll \$6.50
- Hamachi and Scallion Roll * \$10.00
Yellowtail and scallion roll
- Philadelphia Roll \$10.00
Smoked salmon, cucumber, and cream cheese.
- Salmonavo Roll * \$10.00
Salmon and avocado.
- Shrimp Tempura and Cucumber Roll \$10.00
Shrimp tempura and cucumber roll topped with sauce
- Spicy Salmon Roll * \$11.00
Salmon, spicy mayo, and scallions roll
- Spicy Tuna Roll * \$11.00
Tuna, spicy mayo, and scallions roll
- Tuna Roll * \$11.00
- Vegetable Roll \$7.50
Avocado, asparagus, and cucumber.

*toro sashimi appetizer, 2 spicy tuna
sundaes, and 6 rolls (bikini roll,
Bentley roll, Wellington roll, dragon
roll, meridian roll, and spicy tuna roll)*
Eagleview Platter **\$110.00**
*8 Rolls: Bentley roll, Bluefin roll,
Boston spider roll, crunchy spicy tuna
roll, Wellington roll, new rainbow roll,
oyster mushroom roll, and meridian
roll.*