

いらっしゃいませ!

(irashaimase; welcome)

To Blue Light Yokohama!

You have now stepped in to "Little Japan".
Here we serve dishes in the traditional
“居酒屋” izakaya way
- a lot of small dishes, served as soon as
they are made.

We want to let our food speak for itself:
Made in authentic and genuine
japanese ways with simple and raw
ingredients, that is true to japanese
flavours. (no bullsh*t or processed foods)
We do not follow recent trends,
so that you can enjoy our food,
as food is enjoyed in Japan.

Enjoy!

We just want to hear you say
“ごちそうさま” (Gochisou sama)!!!

- G** Gluten
- V** Vegetarian friendly
- VG** Vegan friendly

ÄR DU ALLERGISK ELLER
ÖVERKÄNSLIG?
FRÅGA OSS OM VAD MATEN
INNEHÅLLER!

ヨコハマ
ブルー
ライト
YOKOHAMA
ÄT SOM EN JAPAN

In the Japanese spirit we advise that you
“シェア”(share)! Start with 3-4 dishes per person.
All of our dishes are mid-small sized.

If you want more, you can do a “追加” (tsuika) and order again!

Starter/Side

Hakumai 白米 <i>Japanese white rice</i>	25 kr
Edamame 枝豆 VG <i>Salted soy beans</i>	35 kr
Mozuku もずく酢と味噌マリネ鮭 <i>Mozuku with miso marinated salmon</i>	65 kr
Tomato Mozzarella Nigiri トマトモッツアレラ握り寿し V <i>Tomato sushi, filled with mozzarella and shiso</i>	1pc 50 kr
Entrecôte Yakiniku nigiri BLY style リブ肉の握り <i>Seared thinly sliced entrecote sushi, garlic oil and wasabi bits</i>	1pc 60 kr
Shumai Dumplings 2pc/3pc 手作り海老シューマイ G <i>Steamed hand-crafted shrimp and edamame dumplings, served in kelp broth with glass noodles</i>	75/110 kr

Vegetable

Dengaku aubergine/tofu ナス/豆腐田楽 VG <i>Grilled aubergine or tofu with garlic miso. A Japanese samurai tradition</i>	115 kr
Vegetable “Kakiage” tempura 野菜のかき揚げ天ぷら VG <i>A ball of crispy fried mixed vegetable in a light tempura soup, infused with ginger</i>	115 kr
Fried Tofu 揚げ出し豆腐, 梅肉添え VG <i>Fried tofu in light soy broth with pickled plum</i>	135 kr
Crispy vege salad かりかりサラダ、半熟玉子添え V <i>Crispy vegetable salad with Yumi sesame dressing and a half boiled egg.</i>	115 kr

Fish/Shellfish

Sashimi avocado salad 鮮魚とアボカドのサラダ

Fresh sashimi bits and avocado with BLY's ginger miso dressing

110 kr

Spider tempura スパイダー天ぷら

Softshell crab tempura with shiso-sesame dressing

165 kr

Saikyo grilled salmon or black cod 鮭またはタラの西京焼き

Sweet miso marinated grilled salmon or ★black cod, with pickled radish

125 /★135kr

Assorted sashimi 刺身の盛り合わせ

8 pieces of assorted sashimi

135 kr

Meat/Poultry

Entrecôte Yukke BLY'Sスペシャルユッケ

Thinly sliced rare entrecote, with kimchi-miso and soy marinated quail egg

115 kr

Roasted duck breast with sesame yuzu oil

ロースト鴨胸肉、柚子ゴマ油ソース

135 kr

Teriyaki-marinated roasted duck breast with sesame yuzu pepper oil

Pork belly - Kakuni with truffle oil 豚の角煮 トリフオイル香り

BLY's traditional long simmered pork belly enriched with truffle oil

145 kr



Tatsuta chicken bits with a dip 立田鶏から揚げソース添え

Traditionally marinated and fried chicken bits. With a choice of sauce :

125 kr

- Traditional citrus soy
- Spicy mayo
- Sweet and sour with chili

Sushi

Today's selection BLY gem - 7pc 本日の握り寿司 7ピース	185 kr
<i>Sushi nigiri selected by our chef. Well-crafted with gem-like looks</i>	
Svensson gems 4pc サーモンの握り	115 kr
<i>All salmon nigiri sushi but with different flavors</i>	
Seared "aburi" gems 4pc 炙り寿司	115 kr
<i>Assorted seared nigiri sushi, BLY style</i>	
Svensson Roll 5pc /10pc サーモンロール	100 /185 kr
<i>Swedish favourite, roll with Norwegian salmon</i>	
Thai Kick Roll 5pc /10pc タイキックロール	100 /185kr
<i>Roll with grilled salmon and scallop</i>	
Volcano Roll 5pc /10pc ボルケーノロール	100 /185 kr
<i>Roll with tuna and spicy mayo</i>	
Kamikaze Roll 5pc /10pc 神風ロール 	115 /195 kr
<i>Roll with tempura shrimp and bbq eel, spicy mayo</i>	
All-vegetable Fat Roll 6pc 野菜太巻き 	135 kr
<i>Selected vegetable inside out roll</i>	
Spider Roll スパイダーロール	165 kr
<i>A fat roll with soft shell crab tempura</i>	

Here at Blue Light Yokohama we would like to highlight ethical fishing in our oceans, therefore we always try to use fishes marked with MSC (marine stewardship council) or ASC (aquatic stewardship council) when possible!



House-Made Dessert

Daigaku Imo 大学イモ (Available lactose-free) Vanilla ice cream and sweet potato, with caramelized soy sauce	95 kr
Matcha Tiramisu 抹茶ティラミス Green tea tiramisu with a ginger twist	95 kr
Green tea ice cream 抹茶アイスクリーム L	75 kr
Black sesame ice cream 黒胡麻アイスクリーム L	75 kr
Yuzu Sorbet 柚子ソルベ	75 kr

L Incl, Lactose

ブルーライト横浜

Yes! We have Instagram and Facebook!



@bluelightyokohamastlm



@bluelightyokohama

Follow and connect with us!

BLY SPECIAL DRINK

Yuzu Breeze 柚子ブリーズ 85 kr
Yuzu liquor with sparkling sake

Fruity umeshu sunset フルーティー梅酒サンセット
Plum wine, blood orange, passion fruit with mixed berries 85 kr

WINE MENU

SPARKLING スパークリング

Nombra Prosecco, Veneto Salamon
Fresh, fruity, notes of pear, citrus and white flowers Glass 115kr
Bottle 385kr

Rosé ロゼ

Haedus Rose Ch.Ferry Lacombe
Elegant and fresh, tones of red berries, citrus, mineral and herbs Glass 115 kr
Bottle 385kr

WHITE 白ワイン

Vermentino Durin, Liguria
Fresh, elegant, notes of pear, citrus, almond and honey Glass 115kr
Bottle 385 kr

Ribolla gialla torre rozza
Complex with a full body, notes of yellow apples, citrus and melon Glass 120kr
Bottle 415 kr

"Le Creete" Lugana DOC Ottella
Fresh and aromatic, notes of yellow fruit, tropical fruit, citrus and nice minerality Bottle 435 kr

RED 赤ワイン

Barbera d'Alba, Franco Mollino
Complex and spicy, notes of cherries, blackberry and chocolate Glass 115 kr
Bottle 405 kr

Chianti colli senesi bindi segrade
Elegant and intensive, notes of cherries, violet and herbs Glass 115 kr
Bottle 385kr

Fumin Otin
Dark and smokey, notes of berries, charcuterie and spices Bottle 460 kr

JAPANESE BEER

Sapporo 33cl (4,7% vol)	70 kr
Asahi 33cl (5,2% vol)	70 kr
Kirin 33cl (5,0% vol)	70 kr

JAPANESE CRAFT BEER

Hitachino Red Rice 33cl (7,0% vol)	95 kr
Hitachino Japanese Classic Ale 33cl(7,0% vol)	95 kr

UMESHU/SHOCHU

Ninki ichi umeshu 人気一梅酒	95 kr
<i>Made only with hand picked plums blended with Japanese liqueur “sho-chu” All natural, alc 18% - With mineral water +20kr</i>	

Kai 界	95 kr
• <i>Made from sweet potato</i>	
Michi e Sougu 未知ゑ遭遇	95 kr
• <i>Made from rice</i> - With mineral water +20kr	

Japanese whisky is also available!

SOFT DRINKS

Alcohol free beer	50 kr
- <i>Ginger Joe</i> - <i>Organic Sigtuna NAPA</i>	

Juice Apple/Orange	35 kr
Mineral water	35 kr
Soda Coca cola/Cola zero/Sprite	35 kr

Coffee & Tea	35 kr
- <i>Högakusten kaffe</i> - <i>Ippodo Sencha</i> Green tea - <i>Genmai Houjicha</i> Roasted touch tea and brown rice	

Calpis	
<i>A japanese favourite,yogurt-like soft drink.</i>	
(with mineral water +20kr)	55 kr