いらっしゃいませ!

(irashaimase; welcome)

To Blue Light Yokohama!



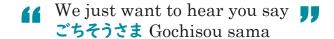
ÄT SOM EN JAPAN

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!



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

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



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!

CTAPTED / SIDE DISH

STARTER / SIDE DISH		
HAKUMAI	25 kr	
EDAMAME 枝豆 vo Salted soy beans	35 kr	
ENTRECÔTE YAKINIKU NIGIRI BLY STYLE リブ肉の握り Seared thinly sliced entrecote sushi, garlic oil and wasabi bits	1pc 60 kr	
SHUMAI DUMPLINGS 2PC/3PC 手作り海老シューマイ G Steamed hand-crafted shrimp and edamame dumplings, served in kelp broth with glass noodles	75/110 kr	
SCALLOP "CIGAR" SPRINGROLL (2PC) ホタテの"葉巻"揚げ春巻き G Fried "Cigar-shaped"spring roll with shiso, pickled plum and cheddar. Enjoy them like shogun would	110 kr	
TRIO OF JAPANESE PICKLES 本日の香の物、3種 VG 3 variations of Japanese pickles of the day. Turning into a japanese?	55 kr	
VEGETABLE		
DENGAKU AUBERGINE AND TOFU ナスと豆腐田楽 VG Grilled aubergine and tofu with garlic miso. A Japanese samurai tradition	125 kr	
VEGETABLE "KAKIAGE" TEMPURA 野菜のかき揚げ天ぷら v G A ball of crispy fried mixed vegetable in a light tempura soup, infused with ginger	125 kr	
AGEDASHI STYLE FRIED TOFU 揚げ出し豆腐, 梅肉添え vg Fried tofu in light soy broth with pickled plum	125 kr	
JAPANESE SESAME CESAR SALAD 和風ゴマシーザーサラダ、揚げ餅と V Sesame flavored cesar salad with grilled lettuce and mochi (rice cake) croutons. A classic yet fun!	105 kr	



FISH / SHELLFISH

110 kr	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
165 kr	SPIDER TEMPURA スパイダー天ぷら G Softshell crab tempura with shiso-sesame dressing
125 / ★ 135kr	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
135 kr	ASSORTED SASHIMI 刺身の盛り合わせ 8 pieces of assorted sashimi

MEAT / POULTRY

ENTRECÔTE YUKKE BLY'Sスペシャルユッケ Thinly sliced raw entrecote, with kimchi-miso and soy marinated quail egg	125 kr
ROASTED DUCK BREAST WITH SESAME YUZU OIL ロースト鴨胸肉、柚子ゴマ油ソース Teriyaki-marinated roasted duck breast with sesame yuzu pepper oil	145 kr
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	135 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: - Traditional citrus soy - Spicy mayo - Sweet and sour with chili	125 kr
CHICKEN "TSUKUNE" WITH WASABI BITS 鶏のつくね、漬け卵と粒山葵 Grilled chicken meatball served with marinated raw-egg and wasabi bits. Japanese "husmans" with a kick.	125 kr



SUSHI

TODAY'S SELECTION BLY GEM - 7PC 本日の握り寿司 7ピース Sushi nigiri selected by our chef. Well-crafted with gem-like looks	185 kr
SVENSSON GEMS 4PC サーモンの握り All salmon nigiri sushi but with different flavors	115 kr
SEARED "ABURI" GEMS 4PC 炙り寿司 Assorted seared nigiri sushi, BLY style	115 kr
SVENSSON ROLL 5PC /10PC サーモンロール Swedish favourite, roll with Norwegian salmon	100 /185 kr
THAI KICK ROLL 5PC /10PC タイキックロール Roll with grilled salmon and scallop	100 /185kr
VOLCANO ROLL 5PC/10PC ボルケーノロール Roll with tuna and spicy mayo	100 /185 kr
KAMIKAZE ROLL 5PC /10PC 神風ロール G Roll with tempura shrimp and bbq eel, spicy mayo	115 /195 kr
ALL-VEGETABLE FAT ROLL 6PC 野菜太巻き V Selected vegetable roll	135 kr
SPIDER ROLL スパイダーロール G A fat roll with soft shell crab tempura	165 kr

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!







JAPANESE DESSERT

DAIGAKU IMO

大学イモ

Vanilla ice cream and sweet potato, with caramelized soy sauce (Available lactose-free)

85 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 🕕

75 kr

BLACK SESAME ICE CREAM

黒胡麻アイスクリーム 🕕

75 kr

YUZU SORBET

柚子ソルベ

75 kr

Incld, Lactose



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