

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 DISH


HAKUMAI 白米 VG <i>Japanese white rice</i>	25 kr
EDAMAME 枝豆 VG <i>Salted soy beans</i>	35 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
SCALLOP "CIGAR" SPRINGROLL (2PC) ホタテの”葉巻”揚げ春巻き G <i>Fried "Cigar-shaped" spring roll with shiso, pickled plum and cheddar. Enjoy them like shogun would</i>	110 kr
TRIO OF JAPANESE PICKLES 本日の香の物、3種 VG <i>3 variations of Japanese pickles of the day. Turning into a Japanese?</i>	55 kr

VEGETABLE

DENGAKU AUBERGINE AND TOFU ナスと豆腐田楽 VG <i>Grilled aubergine and tofu with garlic miso. A Japanese samurai tradition</i>	125 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>	125 kr
AGEDASHI STYLE FRIED TOFU 揚げ出し豆腐, 梅肉添え VG <i>Fried tofu in light soy broth with pickled plum</i>	125 kr
JAPANESE SESAME CESAR SALAD 和風ゴマシーザーサラダ、揚げ餅と V <i>Sesame flavored cesar salad with grilled lettuce and mochi (rice cake) croutons. A classic yet fun!</i>	105 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 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 : 125 kr
- Traditional citrus soy
- Spicy mayo
- Sweet and sour with chili
- 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 <i>Sushi nigiri selected by our chef. Well-crafted with gem-like looks</i>	185 kr
SVENSSON GEMS 4PC サーモンの握り <i>All salmon nigiri sushi but with different flavors</i>	115 kr
SEARED "ABURI" GEMS 4PC 炙り寿司 <i>Assorted seared nigiri sushi, BLY style</i>	115 kr
SVENSSON ROLL 5PC /10PC サーモンロール <i>Swedish favourite, roll with Norwegian salmon</i>	100 /185 kr
THAI KICK ROLL 5PC /10PC タイキックロール <i>Roll with grilled salmon and scallop</i>	100 /185kr
VOLCANO ROLL 5PC/10PC ボルケーノロール <i>Roll with tuna and spicy mayo</i>	100 /185 kr
KAMIKAZE ROLL 5PC /10PC 神風ロール  <i>Roll with tempura shrimp and bbq eel, spicy mayo</i>	115 /195 kr
ALL-VEGETABLE FAT ROLL 6PC 野菜太巻き  <i>Selected vegetable roll</i>	135 kr
SPIDER ROLL スパイダーロール  <i>A fat roll with soft shell crab tempura</i>	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

 Incl, Lactose



@BLUELIGHTYOKOHAMASTHLM



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