

ヨコハマ  
ブルー  
ライト  
マ  
**BLUE LIGHT  
YOKOHAMA™**  
ÄT SOM EN JAPAN

 @BLUELIGHTYOKOHAMASTHLM  
 @BLUELIGHTYOKOHAMA

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



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.

In the Japanese spirit we advise that you  
“シェア”(share)! Start with 3 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!

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
- VG** Vegan friendly
- E** Incl, Egg
- L** Incl, Lactose

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



## STARTER / SIDE DISH

- HAKUMAI** 白米 **VG** 25 kr  
*Japanese white rice*
- EDAMAME** 枝豆 **VG** 35 kr  
*Salted soy beans*
- ENTRECÔTE YAKINIKU NIGIRI BLY STYLE** リブ肉の握り 1pc 60 kr  
*Seared thinly sliced entrecote sushi, garlic oil and wasabi bits*
- SHUMAI DUMPLINGS 2PC/3PC** 手作り海老シューマイ **G E** 75/110 kr  
*Steamed hand-crafted shrimp and edamame dumplings, served in kelp broth with glass noodles*
- SCALLOP "CIGAR" SPRINGROLL (2PC)** ホタテの"葉巻"揚げ春巻き **G E L** 115 kr  
*Fried "cigar" spring roll with fresh scallop, pickled plum, shiso, and cheddar*
- TRIO OF JAPANESE PICKLES** 本日の香の物、3種 **VG** 55 kr  
*3 variations of Japanese pickles of the day.*

## VEGETABLE

- DENGAU AUBERGINE AND FENNEL** ナスとフェネル田楽 **VG** 135 kr  
*Grilled aubergine and fennel with garlic sesame miso*
- VEGETABLE "KAKIAGE" TEMPURA** 野菜のかき揚げ天ぷら **VG** 125 kr  
*A ball of crispy fried mixed vegetable in a light tempura soup, infused with ginger*
- ATSU-AGE TOFU WITH JAPANESE MUSHROOM SOUP** 揚げ豆腐キノコ餡かけ **VG** 135 kr  
*Crispy fried tofu served with thickened soup, with Japanese mushrooms, hints of sansho pepper*
- BANCHA TEA-INFUSED WARM SALAD** 番茶煮の温サラダ、黒ごま添え **VG** 125 kr  
*Roasted tea-infused warm vegetable, served with thick black sesame dressing*



## 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 **G E**  
*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* 135kr

**ASSORTED SASHIMI** 刺身の盛り合わせ  
*Assorted sashimi 8 pc* 135 kr

*Assorted sashimi Deluxe 12 pc* 185 kr

## MEAT / POULTRY

**BLY BEEF TARTAR "YUKKE"** BLYスペシャルユッケ **E**  
*Raw entrecôte tartar with kimchi miso and apple, sake marinated raw quail egg* 135 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 **E**  
*Traditionally marinated and fried chicken bits. With a choice of sauce :* 135 kr  
- Traditional citrus soy  
- Spicy mayo  
- Sweet and sour with chili

**SIMMERED BEEF-TENDON, "GYU-SUJI" WITH KONNYAKU JELLY**  
*牛すじ煮込み, わさび菜添え* 115 kr  
*Long simmered beef tendon, with konnyaku potato jelly, mustard miso celery*



## SUSHI

<b>TODAY'S SELECTION BLY GEM - 7PC</b> 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>	<b>185 kr</b>
<b>SVENSSON GEMS 4PC</b> サーモンの握り <i>All salmon nigiri sushi but with different flavors</i>	<b>115 kr</b>
<b>SEARED "ABURI" GEMS 4PC</b> 炙り寿司 <i>Assorted seared nigiri sushi, BLY style</i>	<b>115 kr</b>
<b>SVENSSON ROLL 5PC /10PC</b> サーモンロール <i>Swedish favourite, roll with Norwegian salmon</i>	<b>100 /185 kr</b>
<b>THAI KICK ROLL 5PC /10PC</b> タイキックロール <i>Roll with grilled salmon and scallop</i>	<b>100 /185kr</b>
<b>VOLCANO ROLL 5PC/10PC</b> ボルケーノロール <i>Roll with tuna and spicy mayo</i>	<b>100 /185 kr</b>
<b>KAMIKAZE ROLL 5PC /10PC</b> 神風ロール <b>G E</b> <i>Roll with tempura shrimp and bbq eel, spicy mayo</i>	<b>115 /195 kr</b>
<b>ALL-VEGETABLE FAT ROLL 6PC</b> 野菜太巻き <b>V</b> <i>Selected vegetable roll</i>	<b>135 kr</b>
<b>CHICKEN KARA-AGE SUSHI, ULTIMATE JUNK, YET FUN! 5PC</b> <b>E L</b> <i>鶏唐揚げの巻き寿司 Rolled sushi with fried chicken, yuzu tartar sauce</i>	<b>185 kr</b>
<b>NOSSNEVS ROLL 5 PC/10PC</b> 炙りサーモン&焼き皮ロール <i>Roll with grilled salmon and grilled salmon skin</i>	<b>100 /185 kr</b>

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 **E**

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

95 kr

### MATCHA TIRAMISU

抹茶ティラミス **E**

*Green tea tiramisu with a ginger twist*

95 kr

### GREEN TEA ICE CREAM

抹茶アイスクリーム **L E**

85 kr

### BLACK SESAME ICE CREAM

黒胡麻アイスクリーム **L E**

85 kr

### YUZU SORBET

柚子ソルベ **V**

85 kr

### NERIKIRI: JAPANESE TRADITIONAL BEAN PASTE

練り切り (Produced by Hinata.eu) **VG**

Served with traditional Maccha (from Fukuoka)

95 kr



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