

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

“ 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** 110 kr
Fried "Cigar-shaped" spring roll with shiso, pickled plum 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 TOFU** ナスと豆腐田楽 **VG** 135 kr
Grilled aubergine and tofu with garlic 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
- BLACK SESAME-TOFU & ZUCCHINI FLOWER TEMPURA** 135 kr
黒ごま豆腐とズッキーニの花の天ぷら、梅しそ風 **V G E**
Lightly fried, served in kelp bouillon with pickled plum and shiso
- ATSU-AGE TOFU WITH KRASSE SALAD** 厚揚げ豆腐と香草サラダ **VG** 125 kr
Crispy fried tofu with yuzu and many different flavors of cresses, roasted onion 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 125 /★135kr

ASSORTED SASHIMI 刺身の盛り合わせ
8 pieces of assorted sashimi 135 kr

SHRIMP STUFFED ZUCCHINI FLOWERS TEMPURA
ズッキーニの花天ぷらの海老真丈詰め **G E**
Zucchini flower tempura-fried, served with flavored salts 165 kr

MEAT / POULTRY

BLY BEEF TARTAR "YUKKE" BLYスペシャルユッケ **E**
Raw beef tartar BLY "Yukke" style, with kimchi miso, raw quail egg 125 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 **E**
Long simmered beef tendon, with konnyaku potato jelly, mustard miso celery 115 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
NOSSNEVS ROLL 5 PC/10PC 炙りサーモン&焼き皮ロール <i>Roll with grilled salmon and grilled salmon skin</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 G E <i>Roll with tempura shrimp and bbq eel, spicy mayo</i>	115 /195 kr
ALL-VEGETABLE FAT ROLL 6PC 野菜太巻き V <i>Selected vegetable roll</i>	135 kr
SPIDER ROLL スパイダーロール G E <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 **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 **L 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



@BLUELIGHTYOKOHAMASTHLM



@BLUELIGHTYOKOHAMA



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 **L 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



@BLUELIGHTYOKOHAMASTHLM



@BLUELIGHTYOKOHAMA