

いらっしやいませ!

Irashaimase; Welcome
To Blue Light Yokohama

You have now stepped into “Little Japan” Here we serve dishes in the traditional “居酒屋” Izakaya way. - A lot of small/medium size dishes, served as soon as they are made, with no particular order to share with everyone in the table!

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!

SHINKA 進化 EVOLUTION, TO STEP UP

For over 10 years, we have delighted Stockholm and created a wider and deeper understanding of authentic Japanese cooking, but there is still so much to show, cook and experience. We fight daily battles against misunderstandings and prejudices about Japanese cuisine. Like, what's the deal with pouring soy sauce on well-made dishes and completely ruining the flavor balance? And well-made sushi pieces swimming in soy sauce. And, why expect that a bowl of rice or miso soup will come with any dish? Just... please don't. These are customs that have been established in not-so-authentic Japanese restaurants over the years with no harm intended, but now it's time to eat Japanese food in a true Japanese way. I promise you, it will be worth it.

I'm proud to announce the next step in our quest to serve you the best possible Japanese food experience:

AUTHENTIC 伝統 (DENTOU)

We will present new exciting dishes for you, periodically, based on traditional Japanese cooking traditions and ingredients in season.

AS LOCAL AS CAN BE 地消地産 (CHISHOU CHISAN)

In Japan, each region has developed its own style and flavors depending on available foodstuffs and traditions enjoyed by the locals. B.L.Y is a Japanese Izakaya in Stockholm, so naturally we are constantly experimenting with Japanese cooking methods on locally grown ingredients for sustainable and super tasty dishes.

NO BULLSHIT 誠実 (SEIJITSU)

At B.L.Y we don't use prefabricated foodstuffs or second rate ingredients, Never have, never will.

TRUE IZAKAYA 本格 (HONKAKU)

An Izakaya is a place for great food and drinks where you and your friends relax and have a good time. We are proud to call ourselves the most authentic Izakaya in town and we will keep improving the atmosphere and feeling to make you feel as comfortable as possible.

Enjoy!

Tom Ishidori, Executive chef and founder of Blue Light Yokohama

- G** Incl. Gluten
- V** Vegetarian friendly
- VG** Vegan friendly
- E** Incl. Egg
- L** Incl. Lactose

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



Appetizer / Side Dish

- EDAMAME 枝豆**  45 kr
Salted soy beans
- ENTRECÔTE YAKINIKU NIGIRI B.L.Y STYLE** リブ肉の握り 1pc 80 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   85/120 kr
Made with only scandinavian havskräftor and edamame, steamed and served in light kelp broth
- NORWEGIAN SCALLOP FRIED CIGAR (2PC)** ホタテの”葉巻”揚げ春巻き    135 kr
Fried spring roll with fresh scallop, plum, shiso, and cheddar
- TRIO OF JAPANESE PICKLES** 本日の香の物、3種  65 kr
3 variations of Japanese pickles of the day

Greens

- DENGAKU AUBERGINE** ナスの田楽焼き  140 kr
Grilled aubergine with saseme garlic miso
- VEGETABLE “KAKIAGE” TEMPURA** 野菜のかき揚げ天ぷら  135 kr
A ball of crispy fried mixed vegetable in a light tempura soup, infused with ginger
- ATSU-AGE TOFU IN SWEET CHILI SOUR JAPANESE MUSHROOM SOUP**  140 kr
厚揚げ豆腐、きのこ甘辛酢あんかけ
Fried tofu served in sweet, chilly, and sour thick kelp and mushroom soup
- AGEDASHI STYLE ZUCCHINI AND AVOCADO**  145 kr
ズッキーニとアボカドの揚げ出し、根菜チップス、とろろ昆布
Fried zucchini and avocado in light kelp-broth, roots-chips, and Tororo seaweed

Fish / Shellfish



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| 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 | 120 kr |
| HAVSKRÄFTOR TENPURA, SALAD STYLE 北欧産手長海老の天ぷら G E Tempura fried scandinavian havskräftor, with mizuna salad, radish and citrus soy sesame dressing | 170 kr |
| SAIKYO GRILLED BLACK COD 銀鱈西京焼き Sake and sweet miso marinated, and grilled | 150kr |
| FRIED SCANDINAVIAN CALAMARI 北欧産イカのフライ、シソと柚子皮まみれ Covered with shiso-leaves and yuzu skin | 150 kr |
| NORTHERN EUROPEAN YELLOWTAIL SEARED-CARPACCIO ヒラマサの炙り・カルパッチョ Served with ponzu-gelé, koriander oil and truffle salt | 135 kr |

Meat / Poultry

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| BLY BEEF TARTAR "YUKKE" B.L.Y スペシャルユッケ E Raw entrecôte tartar with kimchi miso and apple, sake marinated raw quail egg | 140 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 | 150 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 : <ul style="list-style-type: none">• Traditional citrus soy• Spicy mayo• Sweet and sour with chili | 150 kr |
| SIMMERED BEEF-TENDON 牛すじ煮込み、わさび菜添え Long-simmered beef tendon in its own sweet miso broth, with fried root vegetables | 130 kr |
| PORK DUMPLINGS IN TONKOTSU SOUP (3PC) 豚シュウマイ、豚骨スープ G E Served in pork-bone based soup, a touch of black garlic oil | 140 kr |



Sushi / Sashimi



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| TODAY'S SELECTION B.L.Y 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 | 245 kr |
| SVENSSON GEMS 4PC サーモンの握り All salmon nigiri sushi but with different flavors | 135 kr |
| SEARED "ABURI" GEMS 4PC 炙り寿司 Assorted seared nigiri sushi, BLY style | 135 kr |
| SVENSSON ROLL 10PC サーモンロール Swedish favourite, roll with Norwegian salmon | 195 kr |
| THAI KICK ROLL 10PC タイキックロール Roll with grilled salmon and scallop | 205kr |
| KAMIKAZE ROLL VER.2 10PC 神風ロール G E Roll with havskräftor tempura, spicy mayo | 215 kr |
| ALL-VEGETABLE FAT ROLL 6PC 野菜太巻き V Selected vegetable roll | 155 kr |
| ASSORTED SASHIMI 刺身の盛り合わせ Assorted sashimi 8 pc Assorted sashimi Deluxe 12 pc | 155 kr 210 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!



Dessert

DAIGAKU IMO 大学イモ

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

105 kr

GREEN TEA ICE CREAM

抹茶アイスクリーム

95 kr

BLACK SESAME ICE CREAM

黒胡麻アイスクリーム

95 kr

YUZU SORBET 柚子ソルベ

95 kr

NERIKIRI 練り切り

Japanese traditional bean paste
Served with traditional Maccha (from Fukuoka)
Produced by Hinata.eu

105 kr

RARE-BAKED CHEESECAKE

バスクチーズケーキ

Rare-baked Matcha cheesecake with yuzu sorbet.

110 kr



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