



ECHO BLUE FIN GRILL



Renouncing Asian Cuisine

Paradise Valley Mall 4568 E. Cactus Rd suite 28 Phoenix Az. 85032
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www.bfgrill.com

APPETIZERS

Edamame	\$3.95
<i>Steamed soybeans seasoned with jasmine tea sprinkled with sea salt</i>	
Gyoza	\$4.55
<i>Pan fried pork dumplings with house dressing</i>	
Garlic Chicken Karaage	\$6.95
<i>Deep-fried chicken with Asian five spice</i>	
Blue fin Tofu	\$5.25
<i>Deep-fried tofu served with lemon sweet soy sauce</i>	
Chicken Yakitori	\$5.95
<i>Teriyaki marinated chicken strips</i>	
Beef Yakitori	\$6.95
<i>Teriyaki marinated beef strips</i>	
Baked Mussel	\$8.75
<i>Stuff mussel with langostino on top served with massago</i>	
5 spiced Soft Shell Crab	\$9.95
<i>Deep-fried soft shell crab with black ginger sauce</i>	
Mix Tempura appetizers	\$8.75
<i>Lightly battered shrimp & mix vegetable with tempura dipping sauce</i>	
House Special Glazed Ribs	\$9.55
<i>Slow braised short ribs served with house chili ova glaze sauce</i>	
Jumbo Lump Crab Cake	\$9.75
<i>Jumbo lump crab stuffed in the cake served with basil lobster butter sauce</i>	
Grill Salmon on Skewer	\$8.95
<i>Grilled salmon served with sweet & sour sauce</i>	
Grilled Steak Salad	\$16.25
<i>Gilled tender steak with seasoned vegetables served with crème choppily sauce</i>	

SALADS

Seaweed Salad	\$5.95
<i>House made special sea weed with sweet ginger sauce</i>	
Squid Salad	\$5.95
<i>Fresh squid mix with seasoned vegetables served with Korean spicy sauce</i>	
Octopus Salad	\$6.95
<i>Thin sliced octopus marinated cucumber, served with ginger garlic sauce</i>	
Sunomono	\$5.75
<i>Slice cucumber, seaweed, crab & shrimp served with ponzu sauce</i>	
Salmon Skin Salad	\$7.95
<i>Deep-fried marinated salmon skin served with seasonal greens & orange glaze</i>	
Tuna Poki Salad	\$8.95
<i>Fresh greens mix with marinated tuna poki</i>	
Grilled Steak Salad	\$16.25
<i>Gilled tender steak with seasoned vegetables served with crème choppily sauce</i>	

ON THE SIDE

Miso Soup	\$2.00
Steamed Rice	\$2.00
House Special Salad	\$3.00
Soup of the day	\$5.00
<i>Ask your server for detail</i>	
Golden Fried Rice	\$5.50
<i>House special egg fried rice</i>	

BLUEFIN DINNER SPECIAL

Teriyaki Chicken	\$7.55
<i>Sautéd chicken & vegetables with teriyaki sauce</i>	
Teriyaki Beef	\$8.95
<i>Sautéd beef & vegetables with teriyaki sauce</i>	
Calamari French Fried	\$8.25
<i>Lightly battered deep-fried calamari sticks</i>	
Mahi Mahi Tempura	\$8.95
<i>Lightly beer battered Mahi Mahi fish served with miso mayo sauce</i>	
Shrimp Tempura	\$9.95
<i>Lightly battered shrimp served with tempura dipping sauce</i>	
Baked Miso Black Cod	\$10.95
<i>Miso marinated black cod, slow baked in oven served with ginger sauce</i>	
Grilled Yellowtail Kama	\$10.95
<i>Seasoned yellowtail jaw served with house dipping sauce</i>	
Spicy Seafood Udon Quick-Fire	\$12.95
<i>Shrimp, scallop, mussel, squid with mushroom and bell pepper, served with spicy yuzu sauce</i>	
Sautéd Ocean Scallop	\$13.95
<i>Fresh scallops topped with mixed vegetables served with yuzu honey batter sauce</i>	
Tokyo Duck	\$18.95
<i>Smoked thinly sliced duck breast, served with Blue Fin's black pepper sauce</i>	
Blue Fin's Rock Lamb	\$19.95
<i>Blue Fin's oven-roasted of rock lamps serve with yuzu batter sauce</i>	
Grille Steak	\$34.99
<i>Top choice New York strip</i>	

SPECIAL DESSERT

Creme Brulee	\$5.00
<i>Served with fresh berries</i>	
Tempura Banana	\$5.00
<i>Lightly battered banana served with spiced rum glaze & ice crème</i>	
Cheese Cake	\$5.00
<i>Special home made cheese cake</i>	
Tempura Ice Cream	\$5.00
<i>Lightly battered deep-fried ice crème</i>	