

Whisk yourself away to an intimate and elegant space. With seasonal, ever-changing fish selection & premium ingredients.

丹
精
込
め
た
真
心
の
握
り
を

Blōōfin at Hughes Landing, Woodlands. We offer a Japanese culinary adventure for our guests, and provide a welcome dining experience. Served with meticulous attention to detail and fresh ingredients imported daily from Japan. Chef Billy, is as adept at guiding the novice through the traditional yet contemporary menu as meeting and exceeding the expectations of the sophisticated and experienced dining.

Stepped in the tradition, yet anything but conventional, the concept from the “Kyōto” zen garden base. The reinterpretation of traditional Japanese architectural elements features color and ornaments symbolic to Kyōto. We thoughtfully chooses all the tableware, decorated and produced in Kyōto, ranging from antiques to modern designs.

"Many varieties of fish lack desired flavor when served too soon after the catch, hence the need for aging raw sashimi. Dry-aging enhances both taste and consistency by reducing moisture and breaking down the protein, resulting in umami flavor and tenderness."

Executive Chef Billy

HOT TASTING

ホット前菜

72-hour slow cooked wagyu skewer 20
sous vide texas wagyu, teriyaki, sesame

edamame

- truffle garlic 10
- spicy garlic 7
- steamed 5

cherry pepper calamari 15
lightly battered calamari, cherry pepper, chili sauce

oyster mushroom 12
spicy aioli, micro greens, fried

saké mussels 17
black mussels in thai red curry

ebi tempura 11
with seasonal vegetables

hamachi kama 20
grilled yellowtail collar

kurobuta gyoza 10
heritage berkshire pork dumpling

king crab chawanmushi 18
japanese style egg custard with king crab, mushroom, ikura (10-15 minutes) ‡

foie gras caviar chawanmushi 18
japanese style egg custard with foie gras, caviar, mushroom (10-15 minutes) ‡

COOL TASTING

冷製前菜

uni king crab spoon 15
dashi vinaigrette, king crab, fresh uni ‡

ceviche 18
madai, hamachi, salmon, asian pear, thai chili ‡

tuna tartar 18
maguro, taro chips, caviar ‡

hama chili 18
baby hamachi, mandarin, fuji apple, thai chili, tobiko ‡

wagyu tataki 18
wagyu, pear, onions, chives, truffle ‡

crudo hirame 20
truffle, caviar, lime, cilantro ‡

truffle salmon 18
chives, summer truffle, yuzu, sesame ‡

tuna foie 20
maguro, foie gras, oba, caviar ‡

SOUP + GREEN

スープ、サラダ

miso soup 4
tofu, mushroom, wakame, onions

sea bass suimono 14
chilean sea bass, mushroom, ginger

blōōfin salad 10
seasonal green, baby carrots, radish, cucumber, tomato, ginger dressing, olive oil

seaweed salad 6
fresh wakame

‡ items are served or contained raw/ undercooked ingredients. consuming raw/ undercooked poultry, meats, seafood, shellfish, eggs may increase your risk of foodborne illness

SIGNATURE MAKI

名物卷

truffle	24
<i>ebi tempura, cucumber, spicy mayo, seared hamachi, summer truffle, caviar ‡</i>	
robusuta	26
<i>lobster tempura, cucumber, avocado, kunbu seaweed</i>	
white tiger	22
<i>akami, avocado, asparagus, tobiko, scallop, yuzu ‡</i>	
wagyu	24
<i>snow crab, cucumber, top with wagyu beef, eel sauce, spicy mayo, jalapeño ‡</i>	
amazing tuna	22
<i>bluefin tuna, escolar, avocado, tobiko ‡</i>	
toro special	24
<i>hon tuna, escolar, avocado, chopped toro, chives ‡</i>	
naruto	21
<i>tuna, sake, hamachi, snow crab, avocado, cucumber-wrapped ‡</i>	
lion king	27
<i>alaska king crab, cucumber, avocado, seared salmon on top, spicy mayo, eel sauce, tobiko ‡</i>	
endo	22
<i>madai, asian pear, avocado, akami ‡</i>	
hughes landing	27
<i>king crab, unagi, avocado, toro, hotate, uni, ikura ‡</i>	
king's	27
<i>ōra king, avocado, toro, uni, ikura ‡</i>	
edogawa	50
<i>foie gras, scallop, avocado, o-toro, truffle, uni ‡</i>	

MAKI / TEMAKI

tuna	9 7
<i>akami ‡</i>	
hamachi chive	9 7
<i>hamachi, chopped chives ‡</i>	
salmon	9 7
<i>scottish salmon ‡</i>	
california	9 7
<i>cucumber, avocado, crab</i>	
shrimp tempura	10 8
<i>cucumber, avocado, kaiware</i>	
soft shell crab	11 9
<i>cucumber, avocado, kaiware</i>	
spicy tuna	10 8
<i>cucumber ‡</i>	
spicy salmon	10 8
<i>avocado ‡</i>	
philadelphia	9 7
<i>smoked salmon, avocado, cream cheese</i>	
houston	15 13
<i>salmon, tuna, hamachi, avocado ‡</i>	
eel avocado	10 8
<i>eel, avocado</i>	
salmon avocado	9 7
<i>salmon, avocado ‡</i>	
baked king crab	18
<i>king crab, avocado, chive, mayo, caviar</i>	
toro uni caviar	20
<i>toro, sea urchin, caviar ‡</i>	
baked sea bass	18
<i>sea bass, black tobiko, chive</i>	
a5 uni caviar	22
<i>wagyu a5, sea urchin, caviar ‡</i>	
foie unagi truffle	18
<i>foie gras, unagi, truffle</i>	

‡ items are served or contained raw/ undercooked ingredients. consuming raw/ undercooked poultry, meats, seafood, shellfish, eggs may increase your risk of foodborne illness

MAKI

tiger eye <i>smoked salmon, cream cheese, jalapeño ‡</i>	10
caterpillar <i>eel, cucumber, avocado, sesame, eel sauce, ebi</i>	16
crazy salmon <i>spicy salmon, avocado, orā king, ikura ‡</i>	20
crazy <i>spicy tuna, ebi tempura, cucumber, avocado, potato strip, eel sauce, spicy mayo ‡</i>	15
jalapeño <i>ebi tempura, smoked salmon, jalapeño, cream cheese</i>	11
yami <i>spicy salmon, cream cheese, avocado, lightly fried, pepper tuna, honey wasabi, eel sauce</i>	18
crunch <i>ebi tempura, cucumber, crunch, eel sauce</i>	16

まきずし

shaggy dog <i>tempura ebi, cucumber, avocado, crab, eel sauce, spicy mayo</i>	16
rainbow <i>crab, cucumber, avocado, assorted fish ‡</i>	18
dragon <i>tempura ebi, cucumber, avocado, unagi, eel sauce</i>	18
nemo <i>spicy tuna, avocado, salmon ‡</i>	16
red moon <i>spicy salmon, avocado, pepper tuna, honey wasabi ‡</i>	17
rainbow spider <i>soft shell crab, cucumber, assorted fish</i>	22

FROM SUSHI BAR

寿司バーン

includes miso soup + salad

sushi a <i>chef's selection nigiri (6 pieces), tuna roll ‡</i>	29
sushi b <i>chef's selection premium nigiri including a5 wagyu, hokkaido scallop (10 pieces) ‡</i>	55
sashimi a <i>chef's selection sashimi (8 pieces)</i>	32
sashimi b <i>chef curated first-class sashimi (16 pieces) ‡</i>	65

chirashi ちらし寿司 <i>assorted exclusive fish over seasoned rice, hon wasabi included ‡</i>	35
sake ikura don <i>salmon, salmon roe over seasoned rice ‡</i>	30
blööfin special お店の別格 <i>sashimi: chu- toro, salmon nigiri: hamachi, unagi halibut tartar scallop king crab, uni tuna roll salmon roll ‡</i>	38
deluxe platter 盛り合わせ <i>chef's selection of 10pc sashimi, 5 pc nigiri, rainbow maki</i>	65

‡ items are served or contained raw/ undercooked ingredients. consuming raw/ undercooked poultry, meats, seafood, shellfish, eggs may increase your risk of foodborne illness

FROM KITCHEN

キッチン

sea scallop 30
 ホタテ貝
pan seared, hokkaido u10 scallop, japanese fried rice

ny strip (8oz angus) 34
 うま味が深いステーキ (8oz angus)
ginger, nigari, sea salt, bone marrow ‡

chilean sea bass 34
 スズキ チリ産
pan seared, yuzu miso

miso cod 34
 タラの味噌漬け
sweet saikyo miso marinated

lamb chop with foie gras 28
 骨付ラム肉 + フォアグラ
xo tonic, foie gras ‡

teriyaki salmon 26
 鮭の焼
seasonal vegetables, teriyaki ‡

lobster + crab rāmen 26
 伊勢海老 + タラバ蟹 ラーメン
lobster, crab, chili oil, soy milk, green onions, micro cilantro

japanese fried rice
 焼き飯
 chicken 14
 shrimp 15
 steak ‡ 17
 combination 17

ISHIYAKI

石焼き

served with hot lava stone, heated to 240 degrees, cook at your table

texas wagyu テキサス州和牛 (3oz) 34
texas snake river farm ‡

miyazaki a5 wagyu 宮崎極上等級 (3oz) 56
highest grade ny strip ‡

kagoshima a5 wagyu 鹿児島極上等級 (3oz) 56
highest grade ny strip ‡

DESSERT

creme brûlée 10
seasonal flavor

cheesecake 13
seasonal flavor

olive oil citrus manifesto cake 13

lemon ripieno 13

KAWA-SAKI BOX

川崎

25

served with miso soup + salad | side of the day | steamed rice/ fried rice +\$2 | veggie tempura | creme brûlée

choose any 2 items

chicken

steak ‡ +\$2

salmon

shrimp

miso cod +\$1

chilean sea bass +\$3

12 & UNDER

お子様

teriyaki steak 12
fries

teriyaki chicken 10
fries

‡ items are served or contained raw/ undercooked ingredients. consuming raw/ undercooked poultry, meats, seafood, shellfish, eggs may increase your risk of foodborne illness

LUNCH

available monday - friday, 11am - 2:30pm, except holidays
includes miso soup or salad

lunch kawasaki 川崎

20

choose two item below

- chicken,
- steak ‡ +\$1,
- salmon,
- shrimp,
- miso cod

shrimp crab rāmen 蟹 ラーメン

18

shrimp, crab, chili oil, soy milk, green onions, micro cilantro

bara chirashi ちらし寿司

20

chef's choice daily fish on seasoned rice ‡

unagi don 鰻丼

20

unagi on seasoned rice

lunch nigiri + roll 握り5貫盛り

16

5 chef's choice daily nigiri + choice of 1 maki ‡

lunch sashimi + roll 昼食刺身

18

6 chef's choice daily sashimi + choice of 1 maki ‡

lunch sushi sumo 昼食盛り合わせ

25

5 chef's choice nigiri, 6 chef's choice sashimi, 1 maki ‡

lunch maki 巻き寿司2種

18

2 choices

spicy tuna ‡	snow crab california
spicy salmon ‡	yellowtail ‡
tuna ‡	spider
salmon ‡	tiger eye
shrimp tempura	ocean roll ‡
eel avocado	Philadelphia
jalapeño roll	salmon avocado

‡ items are served or contained raw/ undercooked ingredients. consuming raw/ undercooked poultry, meats, seafood, shellfish, eggs may increase your risk of foodborne illness