

Bluefin

SUSHI & THAI

APPETIZERS & SIDES

Agedashi Tofu	7
Asparagus Tempura	9
Bowl of Brown Rice	4
Bowl of Fried Rice	6
Bowl of White Rice	3
Broiled Squid	13
Calamari	9
Chicken Satay	8
Chicken Lettuce Wraps	11
Chicken Spring Roll (2)	7
Chicken Tempura	8
Crispy Brussels Sprout	10
Crispy Shrimp Cocktail	10
Edamame	8
Edamame with Garlic Sauce	9
Fresh Summer Roll (2)	8
Veg, Tofu, Shrimp (+1)	
Fried Crab Wonton	9
Gyoza	8
Jumbo Crab Cake	9
Plain Stir-fried Lo Mein	7
Shrimp Shumai	9
Shrimp Tempura	9
Shrimp / Vegetable Tempura	9
Soft Shell Crab	10
Vegetable Spring Roll (2)	6
Vegetable Tempura	7

SOUPS & SALADS

SOUPS

Egg Drop Soup	5
Hot and Sour Soup	5
Miso	4
Tom Yum	
Vegetable	6
Chicken	6
Shrimp	7
Tom Ka	
Vegetable	6
Chicken	6
Shrimp	7
Wonton Soup	5

SALADS

Cucumber Salad	
House Ginger Salad	5
Seared Tuna Salad*	13
Seaweed Salad	9
Squid Salad	10

KOI'S SPECIALITIES

Served with house ginger salad & steamed white rice (+1.50 brown rice, +2.50 fried rice)

Basil Salmon*	24
Grilled Salmon served with sautéed vegetable and topped with delicious coconut sauce and basil leaves.	
Crispy Chicken or Pork Tenderloin	21
Deep fried with bread crumbs served and sautéed vegetable medley topped with tamarind sauce.	
Duck Curry	23
Grilled duck breast served with sautéed mixed vegetable and top with homemade curry sauce.	
Hawaiian Prawn	22
Sautéed giant prawn and mixed vegetables, with sweet and sour pineapple sauce.	
Pepper Steak	23
Sautéed beef with onion, bell peppers, japanese mushrooms, and carrots with special sauce.	
Seafood Twist	22
Sautéed shrimp, scallop, squid, mussel, bell pepper, carrots, tomatoes, bamboo shoots, and mushrooms. Finished with basil leaves and chilli sauce.	
Spicy Calamari	22
Sautéed calamari in sweet-spicy sauce with onion, mushroom, bell pepper, and green onions.	

Spicy Catfish	21
Fillet of catfish sautéed with spicy herbs and mixed vegetable.	
Tilapia Basil	21
Crispy tilapia sautéed with zucchini, basil leaves, and red curry sauce.	

Ahi Tuna*	24
Seared tuna with mixed vegetables and your choice of red curry or tamarind sauce.	

Whole Fish	MKT
Deep fried red snapper topped with sautéed pineapple, bell pepper, tomatoes, and onions in a sweet & sour sauce.	

CURRY CORNER

Vegetable, Tofu, Chicken or Pork	19
Beef or Shrimp	20
Combo	21

Green Curry	
Broccoli, bamboo shoots, carrots, brussels sprout, mushrooms, zucchini, bell peppers, and onions sautéed in a light creamy curry sauce and fresh basil leaves.	

Massaman Curry	
Bell peppers, onions, pineapple, mushrooms, potatoes, and massaman curry sauce.	

Panang Curry	
Bamboo shoots, carrots, brussels sprout, mushrooms, zucchini, bell peppers, and onions sautéed with thick, sweet and creamy curry.	

Red Curry	
Broccoli, bamboo shoots, carrots, brussels sprout, mushrooms, zucchini, bell peppers, and onions sautéed in a sweet creamy curry sauce and fresh basil leaves.	

JAPANESE BENTO BOX

Served with house ginger salad steamed white rice (+1.50 brown rice, +2.50 fried rice), shrimp and vegetables tempura, gyoza or california roll. Vegetarian box comes with vegetable tempura and cucumber rolls. **NO SUBSTITUTION.**

Beef Teriyaki	22
Chicken Teriyaki	21
Salmon Teriyaki*	24
Shrimp Teriyaki	23
Tofu Teriyaki	20
Vegetarian Teriyaki	20

THAI CORNER

Vegetable, Tofu, Chicken or Pork	19
Beef or Shrimp	20
Combo	21

Cashew Chicken	24
Sauteed with minced garlic, chili, bell peppers, brussels sprout, carrots, onions, mushrooms, bamboo shoots, and roasted cashew.	

Garlic Sauce	21
Sauteed with crushed garlic, white peppers, carrots, cabbage, broccoli, and zucchini.	

Ginger	23
Fresh ginger, chili paste, peas, carrots, mushrooms, onions, brussels sprout, bell pepper, zucchini, and bamboo shoots.	

Koi's Vegetarian	21
Stir fried mixed vegetables with special house sauce.	

Pad Ka Prow	23
Sauteed with minced garlic, chili, bell pepper, carrots, onions, mushrooms, bamboo shoots, and fresh basil leaves.	

Peanut Chicken	22
Grilled Chicken with cabbage, zucchini, carrots, broccoli, peanut sauce.	

Spicy Eggplant	22
Stir fried eggplant, chili paste, pea, carrots, onions, brussels sprout, bamboo shoots, mushrooms, and cashew.	

Garlic Asparagus	22
Stir fried asparagus with garlic sauce and your choice of protein.	

TERIYAKI & TEMPURA

Comes with house ginger salad (Dinner) & steamed white rice (+1.50 brown rice, +2.50 fried rice).

NO SUBSTITUTION.

TERIYAKI

Beef Teriyaki	19
Chicken Teriyaki	18
Salmon Teriyaki*	22
Shrimp Teriyaki	19
Tofu Teriyaki	18

TEMPURA

Chicken Tempura	19
Mixed Tempura	21
Red Snapper Tempura	20
Shrimp Tempura	21
Vegetables Tempura	17

RICE & NOODLES

Vegetable, Tofu, Chicken or Pork	17
Beef or Shrimp	18
Combo	20

Basil Fried Rice	
Stir fried rice with egg, onions, broccoli, and fresh basil leaves.	

Fried Rice	
Stir fried rice with egg, carrots, peas and your choice of protein.	

Lad Nah	
Stir fried wide noodles with onions, mushroom, broccoli, carrots, brussels sprout, and egg with a gravy sauce.	

Lo Mein Noodles	
Stir fried lo mein noodles with onions, carrots, green onions and brussels sprout.	

Pad Kee Mao	
Stir fried noodles with basil leaves, chili paste, tomatoes, carrots, bell pepper, onions and mushrooms.	

Pad Woon Sen	
Stir fried clear bean thread noodles with eggs, onions, carrots, brussels sprout, bell pepper, green onion and bean sprouts.	

Pad Thai	18
Stir fried thin rice noodles with shrimp, chicken, green onions, bean sprouts, eggs and ground peanut.	

Soy Sauce Noodles	
Stir fried wide noodles with eggs, broccoli, and carrots in a sweet sauce.	

Singapore Rice Noodles	
Stirred rice noodles with egg, curry powder, cabbage carrot, green onions, onions with house sauces.	

Hawaiian Fried Rice	
Stir fried rice with egg, raisins, peas, carrots, and pineapple served in a pineapple shell	

Vegetable, Tofu, Chicken or Pork	18
Beef or Shrimp	20
Combo	21

SOUP ENTREE

Beef Stew	17
Slow braised beef with carrots and onions served over rice noodles with sprouts, basil, jalapeno and fresh lime	

Nabeyaki Udon Soup	18
Thick flour noodles with spinach, vegetables, fish cakes, eggs, chicken, and shrimp tempura	

Tempura Udon or Soba Soup	17
Thick wheat flour or buckwheat noodles with spinach, fish cakes and shrimp tempura	

Pho Noodles Soup	
Rice noodles with bean sprout, basil leaves scallions, onions, fresh jalapeno peppers, cilantro, and lime in a savory beef broth	

Vegetable or Chicken	16
Beef or Meatball	17
Seafood, Special, Combo	18
	18

ASIAN BISTRO SPECIALTIES

Vegetable, Tofu, Chicken or Pork	19
Beef or Shrimp	20

Hunan Spicy	
Mixed vegetables with a spicy brown sauce.	

Kung Pao	
Celery, water chestnuts, carrots, and peanuts.	

Sichuan Spicy	
Green peppers, onions, water chestnuts, carrots, wood ear mushrooms, and broccoli	

General Tso's	
Breaded and finished with a sweet and sour sauce.	

Sesame	
Breaded and finished with sweet and sour sauce and sesame seeds.	

Sweet and Sour	
Breaded and finished with a sweet and sour sauce.	

Tofu, Chicken, Pork	19
Beef or Shrimp	20

Chengdu Spicy Beef	20
Wok seared beef with mushrooms, carrots, bamboo shoots, scallions and jalapenos in a spicy sauce.	

Chongqing Hot Pepper Chicken	19
Wok seared chicken, bell pepper, jelepéno and hot chili.	

Mongolian Beef	20
Stir fried beef with scallions and onions in sweet oyster sauce.	

Triple Crown	22
Stir fried chicken, beef, shrimp and vegetables in spicy sichuan sauce.	

Happy Family	22
Stir fried chicken, beef, shrimp, scallops, and vegetables in a house sauce.	

Ma Po Tofu	17
Tofu in a spicy bean paste.	

Stir-Fried String Beans	15
Stir-fried with garlic and brown sauce. (+2 chicken or pork, +3 beef or shrimp)	

Stir-Fried Brussels Sprout	15
Stir-fried with garlic and brown sauce. (+2 chicken or pork, +3 beef or shrimp)	

Stir-Fried Bok Choy	15
Stir-fried with garlic and brown sauce. (+2 chicken or pork, +3 beef or shrimp)	

*These items are cooked to order and may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

An 18% gratuity is automatically added to your bill for parties of 6 or more. Our Corkage fee is \$10 per bottles.;

We are not responsible for any lost or stolen articles. We accept cash and all major credit cards, no personal checks. We reserve the right to refuse service to anyone. Prices are subject to change without notice.

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DINNER