

# SUSHI MENU

## SALADS

- salmon kani salad** 14  
spring mix, kani, salmon sashimi-[raw], cucumber, asian dressing
- cajun tuna salad** 16  
spring mix, cajun tataki-[raw] seared tuna, red pepper, onion, avocado, asian dressing
- edamame** steamed & lightly salted 6

## APPETIZER

- forever “yong” salmon or tuna tartar**  
salmon tartar, avocado, tempura flakes, spicy teriyaki sauce served in avocado shell 14

## CHEF’S SPECIAL ROLLS

- cali spicy salmon** 14  
crab stick, avocado, spicy salmon-crab mix on top, chef’s special teriyaki sauce
- cali spicy tuna** 14  
crab stick, avocado, topped with spicy tuna mix, chef’s special teriyaki sauce
- seabass spring roll** 15  
chilean seabass, crab mix with teriyaki sauce
- vegetarian roll** 10  
cucumber, avocado, fresh red pepper, shiitake mushroom with teriyaki sauce

- spider roll** 9  
cucumber, avocado, tempura crab, teryaki
- crunchy double spicy roll** 14  
cucumber, spicy crab mix, crunchy, topped with spicy tuna, spicy-mayo & teriyaki sauce
- salmon mango roll** 14  
crab mix, avocado, fresh salmon with mango

- crispy & creamy salmon tempura roll** 14  
deep fried tempura roll with crab mix, fresh salmon-raw, avocado, creamy & teriyaki sauce
- crunchy tuna roll** 14  
cucumber, crab mix & tempura bites with fresh tuna topped with spicy-mayo sauce

- volcano roll** 16  
salmon, avocado, crab mix, spicy mayo baked
- jalapeno roll** 10  
broiled jalapeno spicy, cucumber, crab mix

- salmon skin** 8  
avocado, cucumber, red pepper, fried salmon skin teriyaki sauce

## BASIC ROLLS

- california roll** 6 **avocado roll** 5.50 **asparagus roll** 5.50 **tuna roll** 6 **battered yam** 7
  - salmon avocado** 8 **cucumber roll** 5 **spicy salmon roll** 8 **spicy tuna roll** 8
  - cucumber avocado** 6 **shiitake mushroom roll** 5.50 **kani crab roll** 6
- add avocado 2 | add cucumber .5 | extra spicy mayo 1 | extra teriyaki sauce 2 | brown rice add 1.5  
all crab served is mock | an 18% gratuity will be added to parties of 6 or more | \$19 min pp on saturday night

## RCBC-CHOLOV YISROEL

## PREMIUM CHEF ROLLS

- mocha bleu crisp** 17  
mango, cucumber, tempura crab stick, avocado, sweet potato flakes, topped with spicy mayo & teryaki sauce
- spicy tuna crispy rice**  
rice squares, hot sauce, spicy tuna, bruschetta mix, spicy mayo, teriyaki sauce, tempura flakes
- spicy salmon crispy rice**  
rice squares, hot sauce, spicy salmon, bruschetta mix, spicy mayo, teriyaki sauce, tempura flakes
- baked dynamite sea bass roll** 22  
regular california roll, baked chilean sea bass mix with dynamite sauce

- godzilla zumba roll** 15  
yellow tail, tuna, kani, salmon, tempura, spicy mayo & teriyaki sauce
- sushi sandwich** 19  
stuffed with spicy tuna, avocado, tempura crunch, spicy mayo & teriyaki sauce
- combination platter** 28  
2 pcs tuna nigiri, 2 pcs salmon nigiri, 1 pc california, 6 pcs sashimi

## HAND ROLLS - CONES

- choice of:** spicy tuna, spicy salmon, yellow tail scallion, veggie roll, salmon skin, california 8

## BOATS

- chef’s choice only
- celebrity** 55  
medium boat, assorted nigiri, sashimi & rolls
- norwegian** 85  
large boat, assorted nigiri, sashimi & rolls
- titanic** 130  
jumbo boat, assorted nigiri, sashimi & rolls

## NIGIRI 2pcs

- akami tuna, sake salmon, or yellow tail** 8

## SASHIMI

- yellow tail jalapeno** 12  
yellow tail, sliced jalapeno, scallions, ponzu citrus sauce six pcs

## PLACE YOUR ORDER FOR SUSHI PLATTERS

# BEVERAGE MENU

## FOUNTAIN BEVERAGES

- 1.75
- coke
- diet coke
- sprite
- orange fanta
- ginger ale
- selzer
- iced tea
- cranberry
- lemonade
- cran-lemonade
- cran-ginger ale

## BOTTLED

- 2.50
- coke
- diet coke
- coke zero
- sprite
- sprite zero
- seltzer
- fresca
- lemonade
- root beer
- dr pepper
- fuze iced tea
- apple juice
- orange juice
- ginger ale

## ALUMINUM BOTTLES

- 2.75
- coke
- diet coke
- coke zero
- sprite

## COFFEE MENU

- CAFÉ**
- house coffee 2.5
- iced coffee 2.5

## LATTES

- house latte 5
- vanilla bleu 5.5
- caramel bleu 5.5
- mocha bleu 5.5
- hazelnut 5.5

## ARTISANAL TEAS 2.75

- pomegranate oolong, chamomille, tilleul with mint, dragon pearl jasmine, darjeeling, organic black tea, english breakfast, verveine, white vanilla grapefruit, organic green. caribe, earl grey supreme, raspberry, lemon, organic assam, verveine lemon verbena

## MILK SHAKES

- chocolate** 7
- vanilla** 7
- tropical breeze** vanilla, fresh fruit 9

## SMOOTHIES

- frozen margarita** 7
- strawberry banana** 7
- kiwi strawberry** 7
- banana colada** 7
- pina colada** 7
- many other flavors ask your server
- make your own

## DR BROWNS 1.75 | 2.5

- cream soda, diet cream soda, root beer, diet root beer, diet black cherry, black cherry
- VITAMIN WATER** 2.5

## STEWART’S 2.5

- birch beer, root beer, diet root beer

## GLASS BOTTLE 3.75

- coke, fanta orange, sprite 20 oz
- SNAPPLE**
- 2.50

- saratoga springs water & sparkling** 1L 5.75
- crystal water** 1.75

## CAPPUCCINO

- house cappuccino 5
- mochableuccino 5.5

## ESPRESSO

- solo espresso 2
- double espresso 2.5
- macchiato 2.5

## CHOCOLAT AU LAIT

- hot chocolate dream 4
- white mocha dream 4.5

## MOCHA BLENDS chilled chino

- vanilla ice ice baby 5.5
- mocha blended 5.5
- carameltaway 5.5
- soy milk add .50

# MOCHA BLEU

## Take-Away Menu

# DINNER

**S-W** 5:00-8:45PM **TH** 5:00-9:15PM  
**SAT** 1 hour after sundown-midnight

## WE DELIVER

RCBC -- CHOLOV YISROEL

1399 Queen Anne Rd Teaneck, NJ 07666

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# MOCHA BLEU DINNER

RCBC supervision | cholov yisroel

## LE PIZZE

from our traditional cherry wood burning oven | yoshon

**margherita** 12  
san-marzano tomato sauce, fresh mozzarella, basil

**american pie** 12  
marinara, mozzarella on top

**bruschcetta pizza** 14  
mozzarella, tomato, onion, kalamata olives, parsley, marinara

**portofino** 17  
pesto, roasted garlic, sun dried tomatoes, pine nuts, mozzarella, NO SAUCE

**grilled vegetable medley** 15  
eggplant, zucchini, yellow squash, tomato, bermuda onions, broccolinni, garlic, mozzarella, marinara

**mediterranean** 15  
kalamata olives, artichoke hearts, fresh tomatoes, crumbled feta, mozzarella

**al funghi** 15  
wild mushrooms, mozzarella, marinara

**preci pepperoni** 15  
pepperoni [mock], red onion, fresh mozzarella, marinara

**bianca** 17  
spinach, roasted garlic, ricotta, mozzarella, parmeggiano, fresh tomato, NO SAUCE

**mexican pie** 17  
cheddar cheese, mozzarella, fresh tomato, moch beef steak strips, jalapeno peppers, shredded lettuce, hot sauce

**penne alla vodka** 19  
house vodka sauce, penne, mozzarella

**eggplant rollatini** 16  
breaded eggplant, ricotta, mozzarella, marinara

**baked ziti** 19  
pink tomato sauce, ricotta, penne, mozzarella

**grilled cheese pizza** 12  
mozzarella, parmeggiano NO SAUCE

ASK YOUR SERVER ABOUT WHOLE WHEAT OPTION \$2 supp | GLUTEN FREE ADD \$6

## CALZONE

all served with marinara on side | not served on saturday nights | yoshon

**three cheese** 16  
mozzarella, edam, cheddar, marinara sauce TOPPINGS \$2ea: brocoli, mushroom, spinach, olives

## STROMBOLI

all served with marinara on side | not served on saturday nights | yoshon

**all vegetable** 14  
zucchini, eggplant, mushroom, broccolinni, mozzarella

**mediterranean** 15  
kalamata olives, artichoke hearts, fresh tomatoes, crumbled feta, mozzarella

**eggplant parmeggiano stromboli** 14  
breaded eggplant, mozzarella

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## SOUP

**soup du jour** 7  
ask your server for today's selection

**traditional french onion soup** 9  
baked and served in a HOT dish

## APPETIZERS

**traditional bruschetta artichoke on baguette** 13  
farm vine ripened tomato, artichoke, garlic, parsley, onion, parmeggiano, olive oil, on baguette, six pcs

**hummus platter** 11 *extra pita* 4  
served with a jumbo garlic herb pita

**avocado spring roll** 13  
avocado, sundried tomato, cilantro, red onion, sesame

**edamame** 6 steamed & lightly salted

**crispy fries** 6 **sweet potato fries** 6

**forever “yong” salmon or tuna tartar** 14  
in avocado shell

**poutine-disco fries** 10 | family 16  
home cut potato, gravy, mozzarella, baked & served in a HOT dish

## INSALATE

**traditional caesar** 12 tuna salad on side 4

**caprese** 14  
fresh farm tomatoes, fresh mozzarella, red onions, roasted red pepper, basil vinaigrette

**chisaya salad** 14  
spring mix, quinoa, fresh mushroom, pumpkin seeds, carrots, sunflower seeds, balsamic vinaigrette

**tunisian salad** 14  
romaine, hard boiled egg, red potato, kalamata olives, mayo tuna, flat bread, pepper mayo dressing

**tuna nicoise** 14 seared tuna add 12  
citrus tuna salad, tomatoes, garlic, anchovies, haricot-vert, hard boiled eggs, citrus vinaigrette

**traditional greek salad** 14  
mesculin, romaine, diced tomato, cucumber, olives, onions, feta, pita bread, creamy italian dressing

**roasted asparagus** 14  
fennel, marinated artichokes, orange segments, candied nuts, balsamic vinaigrette

**belgian endive salad** 15  
endives, hearts of palm, fennel, red onions, cucumber, artichoke hearts, pepper mayo dressing

**mocha bleu** 14  
hearts of palm, mandarin orange, sugared nuts, strawberries, red onion, raspberry vinaigrette

**tri-color** 14  
baby spinach, avocado, endive, radicchio, cherry tomato, shredded cheddar, pepper mayo dressing

**salmon kani salad** 15  
spring mix, kani, salmon sashimi [raw], masago, cucumber, asian dressing

**cajun tuna salad** 16  
spring mix, cajun tatakí [raw] seared tuna, red pepper, red onion, avocado, ponzu citrus vinaigrette  
tuna salad on side 4 | extra cheese 2 | side salmon steak 10 | seared tuna steak 12  
\*ASK YOUR SERVER ABOUT WHOLE WHEAT PENNE OPTION\* \$3 Supp  
GLUTEN FREE OPTION: PENNE \$6 supp, please allow extra preparation time

**udon soup** 9  
mushrooms, scallions, tofu, udon noodles

**traditional french onion soup** 9  
baked and served in a HOT dish

**cherrywood brick oven** 12  
cherrywood brick oven

**battered cauliflower** 12  
exotic basil dip, eight pcs

**mozzarella puffs** 13  
battered mozzarella, marinara *six pcs*

**portabella mushroom** 11  
served on a HOT skillet, teriyaki sauce, from our cherrywood-brick oven

**seabass spring rolls** 15  
chillean seabass, crab mix, with asian garlic sauce

**spanish onion rings**  
home battered jumbo rings 9

**mocha bleu sampler** 19  
2 onion rings, 1 avocado spring roll, 2 tempura cauliflower, 2 mozzarella puffs

## PASTA

**fettuccine alfredo** 19  
wild mushrooms, toasted pistachios, roasted garlic

**penne alla vodka** 18

**baked ziti** 22  
penne tossed in marinara, ricotta, mozarella, baked in a HOT dish  
**ravioli fromage** 19  
stuffed with cheese, fresh roasted tomato marinara, 7 pcs

**traditional mac n’ cheese** 12 | family Size 17  
elbow, cheddar/parmesan crust served in a HOT dish

**home made gnocchi** 22  
hand rolled gnocchi with choice of pesto, marinara or cream sauce

**eggplant parmeggiano** 19  
breaded eggplant layered with three cheeses & marinara served from brick oven on HOT skillet

**capellini angelica** 22  
angel hair pasta, roasted cherry tomato sauce, basil, shaved tuscan pecorino cheese

**pappardelle con funghi selvatici** 23  
wide pasta with mixed wild mushrooms, roasted garlic & white truffle oil

ALL PASTAS: garnished with parmeggiano and fresh parsley  
\*Ask your server about whole wheat penne option\* \$3  
GLUTEN FREE OPTION: PENNE \$6 supp  
please allow extra preparation time

## KIDS MENU

children 10 & under

**linguini pasta** 10  
tomato or butter sauce and long noodles

**penne pasta** 10  
tomato or butter sauce and penne

**grilled cheese & frites** 13  
seared texas toast, mozzarella with french fries

**traditional mac n’ cheese** 12  
elbow, cheddar/parmesan, italian bread crumbs crust served in a HOT dish

**poutine-disco fries** 10  
julienne potato, gravy, mozarella, baked & served in a HOT dish

## SIDES

**jasmine rice** 6

**sweet potato mash** 6

**potato mash** 6

**truffle infused potato mash** 7

**scallion potato mash** 7

**sweet potato fries** 6

**crispy fries** 6  
**garden season vegetables** 7

**sauteed spinach** 7

**sauteed string beans** 6

**rosemary roasted potatoes** 7

**red kidney beans** 6

**sauteed asparagus** 7

## FISH

**baja chipotle fish tacos** 29  
3 tortillas with filet of sole, cabbage, pico de gallo, cilantro cream sauce, chipotle mayo, side of jasmine rice, home made spanish beans

**maple mustard salmon** 32  
pan seared, topped with maple mustard glaze and apple chutney served with sweet potato mash and asparagus

**coconut crusted mahi mahi strips** 32  
roasted rosemary potatoes, roasted garlic green beans, orange ginger beurre blanc sauce

**pistachio crusted tuna** 28  
rosemary roasted potatoes, spinach, garlic oil

**grilled dill salmon** 28  
topped with zucchini, red pepper, courgette, roasted garlic, citrus, served with jasmine rice

**fish n' chips** 19  
battered tilapia filet, shoestring fries. lemon zest tartar sauce

**stacked sole filet brioche sandwich** 17  
fried filet of sole, wasabi tartare sauce, ginger glaze pickles, tomato, lettuce, pommes frites

**herb crusted filet of sole** 29  
light breaded oven baked, lemon sauce, scallion potato mash, seasonal mixed garden vegetables

## CRISPY RICE SQUARES

**spicy tuna crispy rice** 19

rice squares, hot sauce, spicy tuna, bruschetta mix, spicy mayo, teryaki sauce, tempura flakes

**spicy salmon crispy rice** 19  
rice squares, hot sauce, spicy salmon, bruschetta mix, spicy mayo, teriyaki sauce, tempura flakes

**guacamole crispy rice** 16  
guacamole, sour cream, teriyaki sauce

## DESSERT

**churros** 7  
a specialty sweet from Spain served with chocolate syrup

**fried oreos** 10  
4 fried oreos, vanilla ice cream, chocolate syrup, whipped cream

**belgian waffle** *upon availability* 13  
ice cream, whip cream, fruit, chocolate syrup

**crème brûlée classique** 10

**tiramisu** 10

**chocolate lava cake** 10  
served with vanilla ice cream

**mocha bleu cheesecake** 10

**daily desserts** 9  
ask your server about our selection of desserts from our vitrine served with ice cream

**ice cream** chocolate or vanilla 5

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