

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, teriyaki

- 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

PREMIUM CHEF ROLLS

- mocha bleu crisp** 17
mango, cucumber, tempura crab stick, avocado, sweet potato flakes, topped with spicy mayo & teriyaki 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 california, 6 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

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

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 margharita** 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

MOCHA BLEU

Take-Away Menu

LUNCH

S-TH | 11:30AM-3:30PM

FR | 11:15-2:30

WE DELIVER

RCBC -- CHOLOV YISROEL

1399 Queen Anne Rd Teaneck, NJ 07666

T: 201-837-2538 **F:** 201-353-2323

E: info@mochableu.com

W: www.MOCHABLEU.com

**some items not available on fridays*

MOCHA BLEU LUNCH

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

bruschetta 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, broccolini, 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, mock 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: broccoli, mushroom, spinach, olives

STROMBOLI

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

all vegetable 14
zucchini, eggplant, mushroom, broccolini, mozzarella

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

eggplant parmeggiano stromboli 14
breaded eggplant, mozzarella
an 18% gratuity will be added to parties of 6 or more | \$19 min pp on saturday night

SOUP

soup du jour 7
ask your server for today’s selection

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

INSALATE

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

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 tatakı [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

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

udon soup 9
mushrooms, scallions, tofu, udon noodles

PANINI

grilled eggplant provencal 11
marinated eggplant, kalamata olives, tomato

al caprese 12
fresh mozzarella, basil leaf, roma tomato, olive oil

three cheese 12
plum tomato, mozzarella, cheddar, edam, fresh basil

eggplant parmeggiano 12
breaded eggplant, marinara, mozzarella

tuna melt 12
plum tomato, mozzarella

tuna sandwich 12
toasted bread, mayo tuna, lettuce, tomato, pickles

grilled cheese 11
mozzarella

LUNCH COMBO: add jumbo side caesar or garden salad \$6
ALL PANINIS SERVED WITH SMALL SIDE SALAD & PICKLE

PASTA

fettuccine alfredo 19
wild mushrooms, toasted pistachios, roasted garlic

penne alla vodka 18

baked ziti 22
penne tossed in marinara, ricotta, mozzarella, 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, cream sauce, or marinara
eggplant parmeggiano 19
breaded eggplant layered with three cheeses & marinara served from brick oven on HOT skillet

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

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 crust served in a HOT dish

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

WRAPS

grilled vegetable medley 12
eggplant, zucchini, yellow squash, plum tomato, red onion, basil tapenade, herb goat cheese

spicy salmon avocado wrap 18
salmon, romaine, avocado, tomato, chipotle mayo

avocado 11
plum tomatoes, cheddar, herb mayo

tuna salad wrap 10
lettuce, tomato

tunisian wrap 11
moroccan black olives, sliced potato, hard-boiled egg, citrus tuna

teriyaki salmon wrap 16
grilled salmon, tempura flakes, red pepper, teriyaki

FISH

baja chipotle fish tacos 24
2 tortillas with filet of sole, cabbage, pico de gallo, cilantro cream sauce, chipotle mayo, side of jasmine rice, home made spanish beans

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

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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