
KITCHEN APPETIZERS

Miso Soup GF	8.5
Edamame <i>Steamed Soy Beans & Sea Salt</i> GF	9
Wakame <i>Mixed Seaweed</i>	10
Hijiki & Edamame <i>Black Seaweed & Soy Beans</i>	10
Poke <i>Tuna or Salmon - Hawaiian Style Sashimi & Ginger Soy Sauce</i>	15
House Salad <i>Ginger Dressing</i>	13

SUSHI BAR APPETIZERS

Una Kyu <i>Eel Wrapped in Cucumber</i>	17
Kanpachi Usuzukuri <i>Amberjack & Yuzu Pepper</i>	22
Hamachi Serrano <i>Yellowtail Topped with Sliced Serrano Pepper</i>	22
Tako Sunomono <i>Octopus with Vinegar Sauce</i>	16
Kani Sunomono <i>Blue Crab Wrapped in Cucumber with Vinegar Sauce</i>	18

DONBURI RICE BOWL TOPPED WITH FISH & JAPANESE PICKLES (ASK FOR GF)

Chirashi <i>Assorted Sashimi on Sushi Rice</i>	26
Una Don <i>Eel on White Rice</i>	24
Tekka Don <i>Tuna on Sushi Rice</i>	25
Oyako Don <i>Salmon & Salmon Roe on Sushi Rice</i>	22
Spicy Tuna Don <i>Chopped Spicy Tuna & Scallion on Sushi Rice</i>	22

PLATTERS ASK FOR GF

Sushi <i>6pc + 1 Roll</i>	27
Sashimi <i>8pc</i>	29
Sushi & Sashimi Combo	48
Blue Ribbon Platter <i>12pc Sushi + 18pc Sashimi + 3 Special Rolls</i>	225

SPECIALTY ROLLS

California		Sakana Sanshu GF	15
Kanikama	11	<i>Tuna, Salmon, Yellowtail & Scallion</i>	
Blue crab	18	Spicy Crab	17
Spicy Tuna Special	15	Dragon	24
<i>Cucumber Inside Out</i>		<i>Eel Avocado & Radish Sprout</i>	
Spicy Tuna Crispy Rice	19	Shrimp Tempura	15
Salmon Ikura GF	18		
Spicy Scallop	17		

VEGETABLE ROLLS

Cucumber GF	10	Takuan	10
Squash	10	Shiitake	10
Yasai	10	Avocado GF	11
<i>Shiitake, Squash, Takuan</i>			

GF = Gluten Free

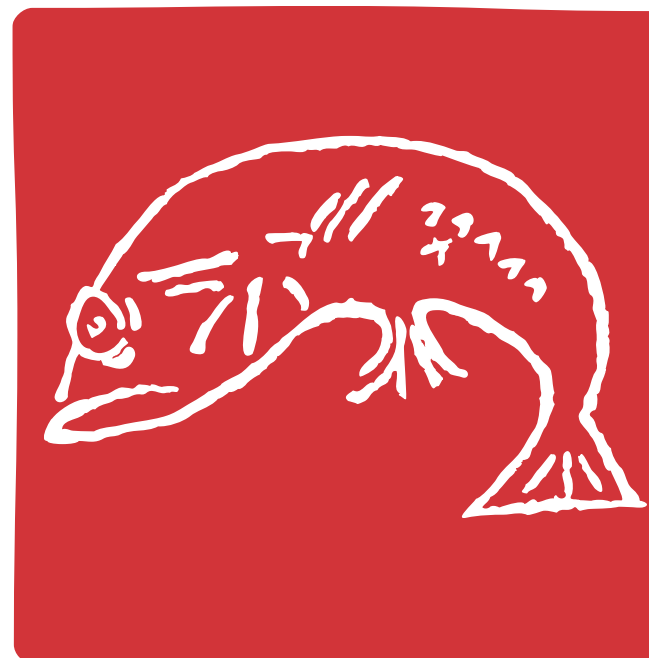


SUSHI A LA CARTE

Ebi <i>Shrimp</i>	6
Hotate <i>Scallop</i>	9
Kani <i>Blue Crab</i>	10
Maguro <i>Tuna</i>	8
Sake <i>Salmon</i>	7
Sawara <i>Spanish Mackerel</i>	6
Hamachi <i>Yellowtail</i>	8
Madai <i>Japanese Red Snapper</i>	6
Kanpachi <i>Amberjack</i>	9
Unagi <i>Fresh Water Eel</i>	9
Ikura <i>Salmon Roe</i>	10
O-Toro <i>Bluefin Tuna Belly</i>	15
Chu-Toro <i>Medium Bluefin Tuna Belly</i>	13
Sake Toro <i>Seared Salmon Belly</i>	7
Branzino	7
Shima Aji <i>Striped Jack</i>	7
Binnaga <i>Albacore</i>	6
Tako <i>Octopus</i>	6

EXTRAS

Spicy Smelt Roe	+2	Cucumber	+1
Avocado	+2	Inside Out	+2



BLUE RIBBON
青結寿司 素旬の SUSHI BAR

EAT IN • TAKE OUT • DELIVERY
CORPORATE CATERING • PRIVATE CHEF

30 ROCKEFELLER PLAZA

CONCOURSE LEVEL SPACE R
NEW YORK, NY 10112
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Consuming raw or under-cooked meat, seafood or eggs, may increase your risk of foodborne illness, especially in case of certain medical conditions.

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