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## KITCHEN APPETIZERS

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

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## SUSHI BAR APPETIZERS

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

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## 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 &amp; Salmon Roe on Sushi Rice</i>	22
Spicy Tuna Don <i>Chopped Spicy Tuna &amp; Scallion on Sushi Rice</i>	22

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## 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

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## SPECIALTY ROLLS

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

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## VEGETABLE ROLLS

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

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GF = Gluten Free



## SUSHI A LA CARTE

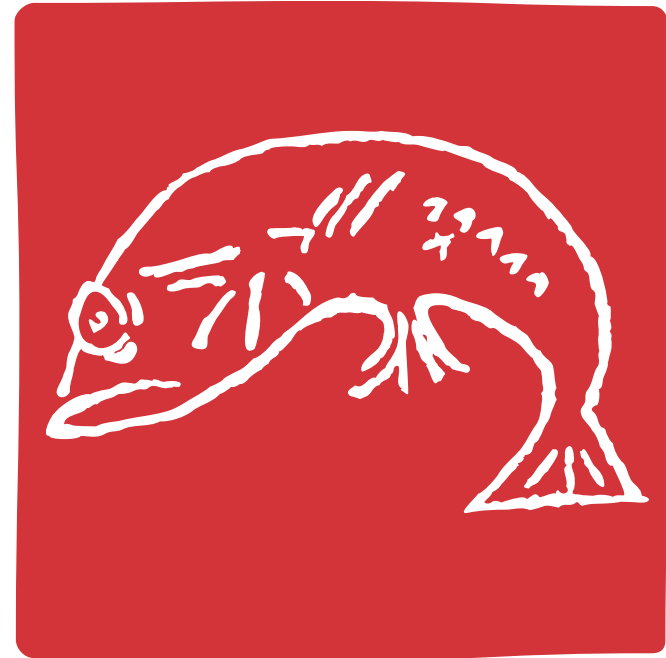


Ebi <i>Shrimp</i>	6
Hotate <i>Scallop</i>	9
Kani <i>Blue Crab</i>	10
Maguro <i>Tuna</i>	8
Sake <i>Salmon</i>	7
Sawara <i>Spanish Mackerel</i>	6
Hamachi <i>Yellowtail</i>	8
Madai <i>Japanese Red Snapper</i>	6
Kanpachi <i>Amberjack</i>	9
Unagi <i>Fresh Water Eel</i>	9
Ikura <i>Salmon Roe</i>	10
O-Toro <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

## EXTRAS

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

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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