

旬の
素材

青

寿

司

結

海老

雲丹

鮭

鰻

鮒

蟹

鯛

鰻

鰻

蟹

鮪

鰻

鰹

鮭

鰻

海老

蟹

鯛

鰻

雲丹

蟹

鰻

鰹

鮭

雲丹

鯛

海老

鰹

鰻

BLUE RIBBON

青 結 寿 司

旬の
素材

SUSHI BAR

22 VANDERBILT

CATERING

Call to order - 646 415-9001

22 VANDERBILT
ENTRANCE AT 337 MADISON AVE.
NEW YORK, NY 10017
BLUERIBBONSUSHIBAR.COM





BLUE RIBBON

青結寿司

素旬の
素材

SUSHI BAR

22 VANDERBILT

CATERING



PLATTERS

Sushi + Maki for 5 **240**

5 Pieces Each: Tuna, Yellowtail, Salmon, Branzino, Spanish Mackerel, Shrimp & Scallop

1 Roll Each: Spicy Tuna, Yellowtail Scallion, Salmon Avocado, California, Sakana

Sushi + Maki for 10 **480**

10 Pieces Each: Tuna, Yellowtail, Salmon, Branzino, Spanish Mackerel, Shrimp & Scallop

2 Rolls Each: Spicy Tuna, Yellowtail Scallion, Salmon Avocado, California, Sakana

Sushi + Maki for 20 **920**

20 Pieces Each: Tuna, Yellowtail, Salmon, Branzino, Spanish Mackerel, Shrimp & Scallop

4 Rolls Each: Spicy Tuna, Yellowtail Scallion, Salmon Avocado, California, Sakana

Maki for 5 **185**

3 Spicy Tuna Rolls, 3 Salmon Avocado Rolls, 3 Yellowtail Scallion Rolls, 3 Tuna Avocado Rolls, 3 California Rolls with Blue Crab

Vegetable Maki for 5 **90**

2 Avocado & Cucumber Rolls, 2 Avocado Rolls, 2 Squash Rolls, 2 Shiitake Rolls, 2 Cucumber Rolls

Blue Ribbon Special Platter **225**

Serves 4

20 Pieces Sashimi - 4 Pieces Each: Tuna, Yellowtail, Salmon, Striped Bass, Spanish Mackerel

12 Pieces Sushi: Chef's Choice

3 Rolls: Dragon Roll, Ebi Tempura Roll, Sakana Roll

SIDES Serves 8-12

Edamame **55**

Steamed Soy Beans & Okinawa Sea Salt

Wakame **55**

Mixed Seaweed & Sesame Soy Sauce

Hijiki & Edamame **55**

Black Seaweed & Sweet Soy Sauce

House Salad **70**

Quinoa, Flax Seeds & Tahini Miso Dressing

Poke **100**

Tuna or Salmon Hawaiian Style Sashimi & Ginger Soy Sauce



Consuming raw or under-cooked meat, seafood or eggs, may increase your risk of foodborne illness, especially in case of certain medical conditions.