
KITCHEN APPETIZERS

Miso Soup GF	7
Edamame <i>Steamed Soy Beans & Okinawa Sea Salt</i> GF	7
Wakame <i>Mixed Seaweed & Sesame Soy Sauce</i>	9
Hijiki & Edamame <i>Black Seaweed & Sweet Soy Sauce</i>	9
Poke <i>Tuna or Salmon - Hawaiian Style Sashimi & Ginger Soy Sauce</i>	13
House Salad <i>Ginger Dressing</i>	10

SUSHI BAR APPETIZERS

Una Kyu <i>Eel Wrapped in Cucumber</i>	15
Kanpachi Usuzukuri <i>Thinly Sliced Amberjack & Yuzu Pepper</i>	19
Hamachi Serrano <i>Yellowtail Topped with Sliced Serrano Pepper</i>	18

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

Chirashi <i>Assorted Sashimi on Sushi Rice</i>	26
Unadon <i>Eel on White Rice - 5pcs</i>	23.5

PLATTERS ASK FOR GF

Sushi <i>6pc + 1 Roll</i>	24
Sashimi <i>8pc</i>	27
Sushi & Sashimi Combo	40
Blue Ribbon Platter <i>12pc Sushi + 18pc Sashimi + 3 Special Rolls</i>	140

SPECIALTY ROLLS

California	10	Sakana Sanshu GF	15
Kanikama		<i>Tuna, Salmon, Yellowtail & Scallion</i>	
Blue crab	17	Spicy Crab	17
Spicy Tuna Special	15	<i>Blue Crab</i>	
<i>Cucumber Inside Out</i>		Dragon	21
Salmon Ikura GF	17	<i>Eel Avocado & Radish Sprout</i>	
Spicy Scallop	17	Shrimp Tempura	15

VEGETABLE ROLLS

Cucumber GF	10	Shiitake	10
Squash	10	Avocado GF	10

GF = Gluten Free



SUSHI A LA CARTE



Ebi <i>Shrimp</i>	6
Maguro <i>Tuna</i>	6
Sake <i>Salmon</i>	6
Sawara <i>Spanish Mackerel</i>	6
Hamachi <i>Yellowtail</i>	7
Madai <i>Sea Bream</i>	6
Kanpachi <i>Amberjack</i>	8.5
Hotate <i>Scallop</i>	9
Unagi <i>Fresh Water Eel</i>	9
Kani <i>Blue Crab</i>	10
Ikura <i>Salmon Roe</i>	10

EXTRAS

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



BLUE RIBBON

青 結 寿 司 素 旬 的 SUSHI BAR

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

30 ROCKEFELLER PLAZA

CONCOURSE LEVEL SPACE R
NEW YORK, NY 10112
212 937-0204

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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