
KITCHEN APPETIZERS

Miso Soup GF	6
Edamame <i>Soy Beans & Okinawa Sea Salt</i> GF	7
Wakame <i>Mixed Seaweed & Sesame Soy Sauce</i>	7
Hijiki & Edamame <i>Black Seaweed & Sweet Soy Sauce</i>	7
Ika Chuka <i>Sliced Squid, Bamboo Shoots & Sesame Soy Sauce</i>	7
Poke <i>Tuna or Salmon Hawaiian Style Sashimi & Ginger Soy Sauce</i>	12

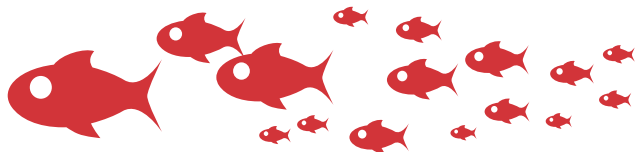
SUSHI BAR APPETIZERS

Oshinko <i>Assorted Japanese Pickles</i>	8
Bonsai Tree <i>Kanikama, Avocado & Radish Sprouts Wrapped in Cucumber with Ponzu</i>	8
Una Kyu <i>Eel Wrapped in Cucumber</i>	13

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

Chirashi <i>Assorted Sashimi on Sushi Rice</i>	24
Oyako Don <i>Salmon & Salmon Roe on Sushi Rice</i>	21
Tekka Don <i>Tuna & Avocado on Sushi Rice</i>	22
Unadon <i>Eel on White Rice</i>	24

GF = Gluten Free



PLATTERS ASK FOR GF

Sushi <i>6pc + 1 Roll</i>	21
Sashimi <i>8pc</i>	24
Sushi & Sashimi	40
Blue Ribbon Special Platter	
Option 1 <i>12pc Sushi + 18pc Sashimi + 2 Special Rolls</i>	110
Option 2 <i>35pc Sushi + 5 Rolls</i>	145

HAKOZUSHI BOX PRESSED SUSHI

Sake Avocado <i>Salmon & Avocado</i> GF	15
Maguro Avocado <i>Tuna & Avocado</i> GF	18
Unagi Avocado <i>Eel & Avocado</i>	22

SPECIALTY ROLLS

California		Spicy Scallop	10
Kanikama	7	Salmon Ikura GF	10
Blue crab	9	Ebi Tempura <i>5pc</i>	11
Enoki Hamachi GF	9	<i>Fried Shrimp, Radish Sprouts & Avocado</i>	
<i>Yellowtail & Straw mushrooms</i>		Futomaki <i>5pc</i>	11
Spicy Tuna Special	11	Kyuri Special	14
<i>Cucumber Inside Out</i>		<i>Eel, Crabstick, Cucumber & Avocado</i>	
Sakana Sanshu GF	10	Dragon	19
<i>Tuna, Salmon, Yellowtail & Scallion</i>		<i>Eel Avocado & Radish Sprout</i>	
Spicy Crab	10		
<i>Blue Crab & Shiso</i>			

CRISPY RICE





Spicy Tuna & Avocado

14

VEGETABLE ROLLS

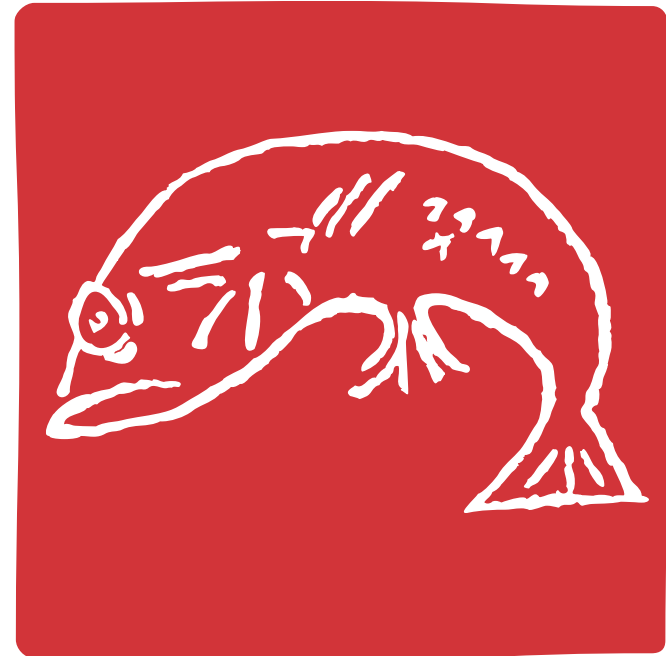
Cucumber GF	7	Shiitake	7
Takuan	7	Enoki <i>Mushroom</i> GF	7
Squash	7	Avocado GF	8

SUSHI A LA CARTE

				
Tako <i>Octopus</i>	5		8	
Tamago <i>Egg</i>	5		8	
Binnaga <i>Albacore</i>	5		8	
Ikura <i>Salmon Roe</i>	6		9	
Hirame <i>Fluke</i>	6		9	
Maguro <i>Tuna</i>	6		9	
Kani <i>Blue Crab</i>	6		10	
Anago <i>Sea Eel</i>	6		10	
Sake <i>Salmon</i>	6		10	
Hamachi <i>Yellowtail</i>	6		11	
Hotate <i>Scallop</i>	7		13	
Unagi <i>Fresh Water Eel</i>	8		13	
Kanpachi <i>Amberjack</i>	8		13	
Toro <i>Fatty Tuna</i>	MP		MP	

EXTRAS

Quail Egg	+1.25	Cucumber	+0.75
Spicy Smelt Roe	+1	Inside Out	+1
Avocado	+1		



BLUE RIBBON

青結寿司 素旬の SUSHI BAR

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

SERVING FROM 11:00AM DAILY

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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