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BLUE RIBBON

青結寿司 素材の SUSHI BAR

30 Rockefeller Plaza Concourse

CATERING

Call to order - 212 937-0204

30 ROCKEFELLER PLAZA  
CONCOURSE LEVEL  
NEW YORK, NY 10112  
BLUERIBBONSUSHIBAR.COM





# BLUE RIBBON

青結寿司

素材旬の

SUSHI BAR

## CATERING



### PLATTERS

#### Sushi + Maki for 5 **180**

5 Pieces Each: Tuna, Yellowtail, Salmon, Albacore, White Fish, Shrimp & Scallop

1 Roll Each: Spicy Tuna, Yellowtail, Salmon Avocado, California, Futomaki

#### Sushi + Maki for 10 **360**

10 Pieces Each: Toro, Tuna, Yellowtail, Salmon, Albacore, White Fish, Scallop, Salmon Roe

2 Rolls Each: Spicy Tuna, Yellowtail & Yuzu, Salmon Avocado, California, Futomaki

#### Sushi + Maki for 20 **720**

20 Pieces Each: Toro, Tuna, Yellowtail, Salmon, Albacore, White Fish, Scallop, Salmon Roe

4 Rolls Each: Spicy Tuna, Yellowtail & Yuzu, Salmon Avocado, California, Futomaki

#### Maki for 5 **170**

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 **80**

2 Avocado & Cucumber Rolls, 2 Mixed Vegetable Rolls, 2 Shiitake & Enoki Rolls, 2 Spinach & Asparagus Rolls

#### Blue Ribbon Special Platter **200**

20 Pieces Sashimi - 4 Pieces Each: Tuna, Yellowtail, Salmon, Albacore & White Fish

12 Pieces Sushi: Chef's Choice

2 Rolls: Blue Ribbon Roll & Chef's Choice

### SIDES

#### Edamame **45**

Steamed Soy Beans & Okinawa Sea Salt

#### Wakame **45**

Mixed Seaweed & Sesame Soy Sauce

#### Hijiki & Edamame **45**

Black Seaweed & Sweet Soy Sauce

#### House Salad **60**

Quinoa, Flax Seeds & Tahini Miso Dressing

#### Ebi Karamayo **45**

Steamed Shrimp & Spicy Masago

#### Poke **60**

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.