

Blue Fin

SUSHI & SASHIMI per piece

Shrimp	3	Toro	MP
Hamachi	4	Salmon	3
BBQ Eel	4	Salmon Roe	4
Tuna	4	Kampachi	5
Uni	8	Fluke	4

DRESSED SUSHI two pieces each

Tuna ~ avocado / ponzu	9
Kampachi ~ hot chile / seaweed	10
Salmon ~ lime kosho / ginger blossom	9
Hamachi ~ serrano chile	9
Eel ~ grilled pineapple / kojulang	8
Alaskan King Crab ~ toban djan / cilantro	10
Six Piece Sampler	28

SUSHI ROLLS

Red Hot Roll	15
spicy shrimp / hamachi / tarragon / jalapeño / avocado	
Spicy Tuna ~ sesame / sriracha aioli	12
Times Square	15
crab / spicy hamachi / mango / avocado / yuzu-miso	
Miso Chile Lobster Salmon Roll	16
daikon / avocado / oregano	
Eel Avocado	13
salmon / crispy wonton / yuzu-kosho	
Californication	13
crab / shrimp / cucumber / avocado / mango sauce	
Spicy Crab and Tuna Roll	16
mango / avocado / jalapeño / wasabi crème fraîche	

BOO-SHI

Plum Yuzu Japanese Madai	16
endive / shiso / kaiware / plum salt	
Tuna Tataki	18
truffle citrus soy / pickled daikon / crispy shallots	
47th Street Sashimi	16
flake / sizzle sesame oil / chili ponzu / ginger	

Blue Fin

Jumbo Shrimp ~ each	6
Montauk Cherrystones ~ six	10
Oysters ~ east or west	MP
Market Lobster Cocktail	MP
Montauk Littlenecks ~ six	10
Oyster Sampler ~ six	19

SHELLFISH TOWERS

The Balcony (serves 1-2) 52

The Mezzanine (serves 2-4) 92

The Orchestra (serves 4-6) 146

SUSTAINABLE

PETROSSIAN CAVIAR 30 gr

Classic 65 Royal 80

ALASKAN KING CRAB LEGS

1/2lb MP 1lb MP

Broiled Alaskan King Crab Leg 23
sea urchin butter / sea salt / chives

we serve holy schmitt's horseradish

Blue Fin is committed to using fresh, local and sustainable products whenever possible. We're proud to serve free-range chicken, Creekstone Farms beef, fresh line-caught and MSC Certified fish, and Sullivan County farm fresh eggs. *Items that are served raw or undercooked, or that contain undercooked ingredients may increase your risk of food borne illness. Young, elderly and individuals with certain health conditions may be at higher risk.

10.12.15