

Rosanjin Tribeca
141 Duane St., New York, NY 10013
Reservations 212.346.0664
Catering 212.346.7999
Email contact@rosanjintribeca.com



CATERING & DELIVERY MENU

1 KYO CHIRASHI \$26

“Assorted fish and vegetable over sushi rice”
shrimp, mackerel, halibut, sea eel, shrimp powder,
kampyo, shiitake mushroom, egg, edamame



2 KYO CHIRASHI BLOSSOM \$17

**“Half size Kyo chirashi
in a traditional paper pop up box”**



3 OSHI SUSHI

“Kansai style rectangular sushi”

- a. Salmon \$22
- b. Halibut \$18



4 UNAGI BO SUSHI \$23
“A set of braised fresh water eel sushi
with sansho wrapped in a bamboo leaf” (8pc)



5 TEMARI SUSHI \$24
tuna, halibut, squid, scallop, sea eel,
mackerel, salmon, shrimp, egg



6 VEGETARIAN SUSHI \$21
myoga, turnip, shiitake mushroom,
cabbage, yuba, edamame, kampyo, radish



7 FUTOMAKI (large size roll)
a. Futomaki Special \$29
toro, squid, sea eel, egg, shrimp,
raddish, mitsuba, cucumber, kampyo
b. Futomaki \$19
sea eel, egg,shrimp powder,
cucumber, kampyo, mitsuba



8 KOMAKI \$17
Tekka Maki (tuna),
Kappa Maki (cucumber),
Ebisoboro Maki (shrimp powder)



9 NANZENJI \$26
Nigiri Sushi
fatty tuna (chu-toro), salmon, squid,
halibut, shrimp, sea eel (anago), scallop



10 PONTOCHO \$26

Futomaki,
Oshi Sushi

salmon

Nigiri Sushi

tuna, halibut, scallop, shrimp



11 YASAKA \$47

Bo Sushi

fresh sea eel

Nigiri Sushi

tuna, halibut, shrimp,
sea eel, scallop, egg custard



12 KANDA \$60

Nigiri Sushi

toro (fatty tuna), halibut,
salmon, shrimp, maguro (tuna),
scallop, sea eel, mackerel,
sea urchin, salmon roe, egg custard



13 ASAKUSA \$50

Nigiri Sushi

toro (fatty tuna), halibut, salmon,
shrimp, sea eel, mackerel, scallop,
sea urchin, squid, egg custard

Kappa Maki

(cucumber)



14 KYO CHIRASHI BENTO \$25

Kyo Chirashi

salmon, lotus root, potato,
pumpkin, carrot, snow peas,
scallop, shrimp, egg custard



15 UNAGI BO SUSHI BENTO \$23

Unagi Bo Sushi (6pc),

grilled salmon, scallop, potato,
pumpkin, snow peas, lotus root, carrot



16 COMBINATION \$65

(for 2 pp)

Vegetarian Sushi

myoga, brussels sprout

Komaki

tekkamaki (tuna), kappamaki (cucumber), salmon maki

Nigiri Sushi

tuna, halibut, salmon, scallop, squid, fresh water eel, shrimip, ikura (salmon roe), Tamago Yaki, Edamame



17 CHEF'S CHOICE ROLLS \$70

(for 3 pp)

Eel Roll

eel, cucumber, avocado, onion, sesame

Spicy Tuna Roll

tuna, avocado, cucumber, lettuce, flying fish roe

Italian Salmon Roll

salmon, cheese, cucumber

Fried White Fish Roll

white fish, asparagus, pickled radish

Soft Shell Crab Roll

soft-shell crab, flying fish roe, avocado, egg, cucumber

Cold Appetizers

scallop, shrimp, smoked salmon,
salmon roe, caviar & green pepper



Glossary

Bo Sushi: A set of sushi wrapped in a bamboo leaf

Chakin Suhi: Seafood Seasoned rice wrapped in a thin egg crepe

Kakinoha Sushi: A set of Sushi individually wrapped with a persimmon leaf

Kyo Chirashi: Assorted fish and vegetable over sushi rice bed

Kampyo: marinated sweet squash

Sansho: Japanese pepper buds

Yuba: tofu sheet