



BONSAI SUSHI MENU

COCKTAILS

Sake Sangria

Sake, Triple Sec, pineapple juice, sparkling wine

Tokyo Sangria

Sake, Chinola, pineapple and orange juice, Starry

Geisha

Stoli Citrus Vodka, pomegranate liqueur, agave nectar, fresh lime juice

Saketini

Tito's Vodka, Sake, coconut water

Bonsai Mule

Sake, St. Germain Elderflower Liqueur, lychee syrup, lemonade, lemon juice and ginger beer

BEVERAGES

Japanese Beer

Asahi Beer, 500ml

Sake

Junmai

Gekkeikan Traditional

Junmai Nigori

Tozai Snow Maiden

Junmai Ginjo

Pure Bloom (sweet), 300ml

Rihaku 'Wandering Poet', 300ml

Tokubesa Honjōzō

Mamotsuru 'Demon Slayer', 300ml

Have fun. But drink responsibly while you're at it, okay?



WINE glass/bottle

Pinot Grigio

Torresella, Italy

Chardonnay

Chateau Ste. Michelle, Washington

Rosé

Gerard Bertrand, France

Pinot Noir

Cherry Pie, 'Tri-County', California

UMESHU

Hakutsuru, carafe

(Plum wine, semi-sweet)

APPETIZERS

Miso Soup \$3.50

shiro miso

Green Salad \$3

vibrant orange dressing of carrot and fresh ginger

Kakuni \$5

slow braised beef short ribs, caramelized onion and teriyaki sauce

Edamame \$3

YAKITORI \$3.50 each

Grilled meat on kushi skewers

Gyuniku beef

Chikin chicken

Butaniku pork

SUSHI OR SASHIMI

\$2.50 per piece

Ebi - shrimp

*Sake - salmon

*Maguro - yellow fin tuna

*Hamachi - amberjack

ROLLS

\$9 per piece

California Roll

crab, avocado, cucumber, sesame, tobiko mayo

*Spicy Tuna

spicy tuna, tempura flakes, asparagus, tobiko, yukon gold potato straws, spicy mayo

\$10 per piece

* Bang Bang Bonsai Roll

salmon, cucumber, spicy tobiko, crab, shrimp, wasabi mustard

Tempura Roll

fried shrimp, cucumber, tenka, yuzu mayo, avocado, bonsai sushi sauce

CHEF SPECIALS

*Bento Box \$17

side salad, California roll, 3 pcs sushi (tuna, salmon, shrimp)

*Ship For 2 \$34

side salad, Bang Bang Bonsai roll, California roll, 6 pcs sushi (2 tuna, 2 salmon, 2 shrimp)

*Public Health Advisory: consuming raw or undercooked seafood may increase your risk for foodborne illness, especially if you have certain medical conditions.

IZAKAYA Japanese plates

*Chirashizushi \$12

sashimi (salmon, hamachi, tuna, shrimp) avocado, salmon roe on top of sushi rice bowl

Shrimp Tempura \$8

dipping sauce, tempura vegetables

*Miso Salmon \$9

crispy rice cakes, wasabi, edamame

Rock Shrimp \$8

tobanjan mayo, sesame seeds, scallions

Chicken Kara-age \$7

tonkatsu sauce, pickled onion & tomato

Buta Kakuni \$10

braised pork belly with mashed yuca and bok choy

*Teriyaki Filet Mignon \$10

kabocha , peas & green garlic, sweet potato chips

*Gyuniki Yaki \$10

grilled steak, sesame ginger sauce, sautéed mushrooms, tempura broccoli

Gyu Nimono \$10

braised short ribs, sautéed mushrooms and spinach, furikake rice, yakiniku sauce

NOODLE BOWLS \$8 each

Dashi broth with fresh vegetables

1st choose your noodle - ramen or udon

2nd choose your meat - beef or chicken or mushrooms

Add: *egg or tempura vegetables for \$3

DESSERTS \$3 each

Tempura Green Tea Ice Cream

Yuzu Custard

yuzu custard with konbu rice and sesame biscuit

****Please let your server know if you have any food allergies we need to be aware of. *Public Health Advisory: consuming raw or undercooked seafood may increase your risk for foodborne illness, especially if you have certain medical conditions.**