

Grab an [accessible menu](#).



BONSAI

Sushi

Konnichwa (kon-ne-che-wa) "Welcome"

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

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)



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



BONSAI

Sushi

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 Sashimi

\$2.50 per piece



Ebi

shrimp



***Sake**

salmon



***Maguro**

yellow fin tuna



***Hamachi**

amberjack



.....

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



\$9 per roll



California Roll

crab, avocado, cucumber,
sesame, tobiko mayo



***Spicy Tuna**

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

\$10 per roll



*** 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.



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 yuka 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 ☐ udon

2nd choose your meat

- ☐ beef ☐ chicken ☐ mushrooms

Add

- ☐ *egg ☐ tempura vegetables \$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.