

Konnichiwa

(ko-ne-che-wa) "Welcome"

Watashi wa _____ desu

(My name is)

nickname / name

Appetizers

\$4 each

- *Salmon Tiradito
blue cheese cream,
dashi infused citrus tea
- *Tuna & Mango Tartare
tama miso sauce, tobiko
and cilantro
- Wagyu Kakuni
slow braised wagyu short
ribs, caramelized onion
and teriyaki sauce

Soup & Salad

\$2 each

- Bonsai Noodle Salad
ginger, sake, cold rice
noodles, tomatoes, mushrooms,
chilled tomato dressing
- Side Salad
mixed field greens with
home-made ginger-
carrot dressing
- Miso Soup
white miso soup, silken tofu,
scallions, garnished with
daikon and nori

Sushi Sashimi

\$1.50 per piece

- *Ebi
shrimp
- *Sake
salmon
- *Maguro
yellow fin tuna
- *Hamachi
amberjack

Rolls

\$5 per roll

- California Roll
crab, avocado, cucumber,
sesame, tobiko mayo
- *Spicy Tuna
spicy tuna, tempura flakes,
asparagus, azuki, tobiko,
yukon gold potato straws,
spicy mayo

\$7 per roll

- *Bonsai Triple E Roll
fresh water eel, bbq
eggplant, tamago
(Japanese egg omelet),
panko
- Tempura Roll
fried shrimp, cucumber,
tenka, yuzu mayo,
Bonsai Sushi sauce

Chef Specials

- *Bento Box \$10
miso soup, side salad,
california roll, 3 pcs sushi
(tuna, salmon, shrimp)
- *Ship For 2 \$17
miso soup, side salad, Bonsai
Triple E Roll, california roll,
6 pcs sushi (2 tuna, 2 salmon,
2 shrimp)

Beverages

Japanese Beer

- Kirin \$4.95
- Kirin Light \$4.95

Wine

- Pinot Grigio \$6.25
Zonin, Italy
- Chardonnay \$7.25
Bogle, California
- Pinot Noir \$8
Mirassou, California

Sake

Sho Chiku Bai

(served hot)

- Carafe \$5.50
- 750 ml \$12

Nigori, Snow Maiden

- \$20 300ml (unfiltered)

Junami Ginjo, TYKU

- \$25 330ml

Desserts

\$2 each

- Green Tea Cupcake
- Yuzu Custard
yuzu custard with
konbu rice and
sesame biscuit

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