

Konnichiwa

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

Appetizers

- *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

- 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

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

Rolls

- California Roll**
crab, avocado, cucumber,
sesame, tobiko mayo
- *Bonsai Triple E Roll**
fresh water eel, bbq
eggplant, tamago
(Japanese egg omelet),
panko
- *Bento Box**
miso soup, side salad,
California roll, 3 pcs sushi
(tuna, salmon, shrimp)
- *Spicy Tuna**
spicy tuna, tempura flakes,
asparagus, azuki, tobiko,
yukon gold potato straws,
spicy mayo
- Tempura Roll**
fried shrimp, cucumber,
tenka, yuzu mayo,
Bonsai Sushi sauce
- *Ship For 2**
miso soup, side salad, Bonsai
Triple E Roll, California roll,
6 pcs sushi (2 tuna, 2 salmon,
2 shrimp)

Chef Specials

Beverages

Japanese Beer

- Kirin
- Kirin Light

Wine

- Pinot Grigio**
Ecco Domani, Italy
- Chardonnay**
Layer Cake, California
- Pinot Noir**
Mirassou, California

Sake

Sho Chiku Bai

(served hot)

- Carafe
- 750 ml

Nigori, Snow Maiden

- 300ml (unfiltered)

Junami Ginjo, TYKU

- 300ml (unfiltered)

Desserts

- 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.