



BONSAI

Teppangaki



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COCKTAILS

SAKE SANGRIA \$10.50

Sake, Triple Sec, Pineapple Juice,
Sierra Mist and Fresh Fruit

BONSAI BELLINI \$10.50

St Germain, Lychee syrup and
Domaine Ste. Michelle Sparkling Wine

GEISHA \$11.50

Stoli Citros Vodka, Pomegranate Liqueur,
Agave Nectar, Fresh Lime Juice

SAKETINI \$11.50

Tito's Vodka, Sake, Coconut Water

JAPANESE BEER

ASAHI \$7.50

SAKE

SHO CHIKU BAI

CARAFE \$5.50

750ml \$12

WINE

PINOT GRIGIO \$11.75

Ecco Domani, Italy

CHARDONNAY \$11.75

Kendall -Jackson, California

PINOT NOIR \$12.75

Ryder Estate, California

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



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YOUR EXPERIENCE BEGINS WITH

TEPPANYAKI WHITE SHRIMP
soy butter, salsa vinaigrette

PORK BELLY YAKITORI
sesame asparagus fries, seaweed salad

*SPICYTUNA ON THE ROCKS
onion sesame sauce, den miso

MISO SOUP -or- KABUKI SALAD, GINGER DRESSING

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CHOOSE YOUR ENTREE

served with fried rice and stir-fried vegetables

TERIYAKI SALMON
savory and sweet teriyaki glaze

LOBSTER TAIL
yuzu cream, citrus kosho

SHRIMP
young lettuce and gyukuro tea

SHICHIMI SPICED GRILLED CHICKEN
teriyaki sauce

GRILLED TOFU
vegetable, yaki udon, teriyaki anticucho sauce

BLACK COD
soy reduction

*FILET MIGNON
truffle salt, garlic chips,
champagne cognac flambe

OR CHOOSE A COMBINATION

*FILET MIGNON & SHRIMP

SHRIMP & SPICED GRILLED CHICKEN

*FILET MIGNON & TERIYAKI SALMON

*FILET MIGNON & LOBSTERTAIL

DESSERT

CHOCOLATE BENTO BOX
green tea ice cream

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