

# Konnichiwa

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

Watashi wa

(My name is)

nickname / name

desu

## 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

## Rolls

\$8 per roll

\$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

- \*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 \$16  
miso soup, side salad,  
California roll, 3 pcs sushi  
(tuna, salmon, shrimp)
- \*Ship For 2 \$32  
miso soup, side salad,  
Bang Bang Bonsai roll  
California roll, 6 pcs sushi  
(2 tuna, 2 salmon, 2 shrimp)

## 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

## Poke Bowls

\$10 each

- \*Salmon

- \*Tuna

steamed rice,  
nori chips, cucumber,  
edamame

## Omakase

\*Omakase is a Japanese phrase  
that means "I'll leave it up to you"

At the sushi bar let the chef prepare  
a series of dishes just for you -  
we promise you won't leave hungry!

- \$20  
for one
- \$39  
for two

## Izakaya

Japanese small plates

- Shrimp Tempura \$8  
dipping sauce, tempura  
vegetables

- \*Miso Salmon \$9  
crispy rice cakes,  
wasabi, edamame

- Chicken Katsu \$7  
tonkatsu sauce, yakitori onion  
& pickled tomatoes

- \*Teriyaki Steak \$10  
kabocha, peas & green garlic,  
sweet potato chips

## Desserts

\$3 each

- Tempura Green Tea  
Ice Cream
- 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.

\*\*Please let your server know if you have any food allergies we need to be aware of.