



BONSAI

Sushi

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

Cocktails \$12.25



Sake Sangria

Sake, Triple Sec, pineapple juice, sparkling wine



Tokyo Sangria

Sake, Chinola, pineapple and orange juice, lemon-lime soda



Lucky Cat

Hakutsuru Plum Wine, Blue Curaçao, Peach Schnapps, orange and fresh lime juice



Geisha

Stoli Citrus Vodka, pomegranate, 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 \$8.5

Sake

Junmai

Gekkeikan Traditional, \$7.25 *carafe* / \$15.25 *750ml*

Junmai Nigori

Tozai Snow Maiden, \$23 *300ml*

Junmai Ginjo

Pure Bloom (sweet), \$25 *300ml*
Rihaku 'Wandering Poet', \$29 *300ml*

Tokubesa Honjōzō

Mamotsuru 'Demon Slayer', \$24 *300ml*

Wine

glass/bottle

Pinot Grigio \$12.5/\$42

Torresella, Italy

Chardonnay \$13/\$44

Chateau Ste. Michelle, Washington

Rosé \$12/\$40

Gerard Bertrand, France

Pinot Noir \$14.5/\$50

Cherry Pie, 'Tri-County', California



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

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Yakitori

\$3.50 each

Grilled meat on kushi skewers



Gyuniku

beef



Chikin

chicken



Butaniku

pork

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Sushi Sashimi

\$2.50 per piece



Ebi

shrimp



***Sake**

salmon



***Maguro**

yellow fin tuna



***Hamachi**

amberjack



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***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



\$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)

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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

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Noodle Bowls

\$8 each

Dashi broth with fresh vegetables

1st choose your noodle

☐ ramen ☐ udon

2nd choose your selection

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

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