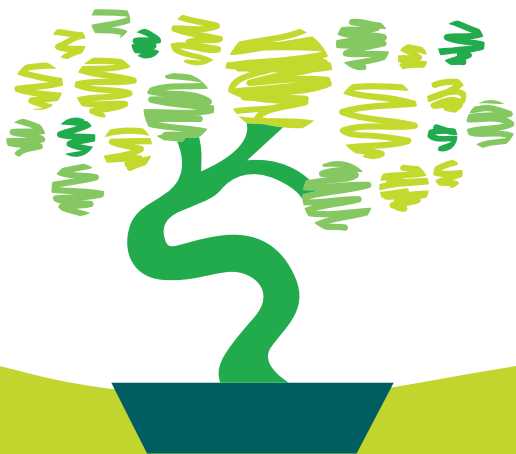


Grab an [accessible menu](#).



BONSAI

*Sushi*

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

## Cocktails



### Sake Sangria

Sake, Triple Sec, pineapple juice, sparkling wine



### Tokyo Sangria

Sake, Chinola, pineapple and orange juice, Starry



### Geisha

Stoli Citrus Vodka, pomegranate liqueur, 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

### Sake

#### Junmai

Gekkeikan Traditional

#### Junmai Nigori

Tozai Snow Maiden

#### Junmai Ginjo

Pure Bloom (sweet), 300ml  
Rihaku 'Wandering Poet', 300ml

#### Tokubesa Honjōzō

Mamotsuru 'Demon Slayer', 300ml

### Wine *glass/bottle*

#### Pinot Grigio

Torresella, Italy

#### Chardonnay

Chateau Ste. Michelle, Washington

#### Rosé

Gerard Bertrand, France

#### Pinot Noir

Cherry Pie, 'Tri-County', California

### Umeshu

**Hakutsuru**, *carafe*  
(Plum wine, semi-sweet)



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**
- 

## *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
- 

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

## Rolls

**\$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

## 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

## Desserts

**\$3 each**

- Tempura Green Tea Ice Cream**
- Yuzu Custard**  
yuzu custard with konbu rice and sesame biscuit

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

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