



BONSAI

*Sushi*

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

## Cocktails



### Sake Sangria \$11

Sake, Triple Sec, Pineapple Juice, sparkling wine



### Tokyo Sangria \$11

Sake, chinola, pineapple and orange juice, Starry



### Geisha \$12

Stoli Citrus Vodka, pomegranate liqueur, agave nectar, fresh lime juice



### Saketini \$12

Tito's Vodka, Sake, coconut water

## Beverages

### Japanese Beer

#### Asahi Beer \$7.95

### Sake

#### Junmai

Sho Chiku Bai,

**\$6.50** *carafe* / **\$14** 750ml

#### Junmai Nigori

Tozai Snow Maiden, **\$22** 300ml

#### Junmai Ginjo

Pure Bloom (sweet), **\$24** 300ml

Rihaku 'Wandering Poet', **\$28** 300ml

#### Tokubesa Honjōzō

Mamotsuru 'Demon Slayer', **\$23** 300ml

### Umeshu

#### Hakutsuru \$11 *carafe*

(Plum wine, semi-sweet)

### Wine *glass/bottle*

#### Pinot Grigio \$11.50/\$38

Torresella, Italy

#### Chardonnay \$12.50/\$42

Chateau Ste. Michelle, Washington

#### Rosé \$12/\$40

Gerard Bertrand, France

#### Pinot Noir \$11.50/\$38

Castle Rock, California

### Shochu

#### Mizu \$12 *carafe*

Green tea, lemongras



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



# BONSAI

*Sushi*

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## *Appetizers*

- Miso Soup \$3**  
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 \$2**

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## *Yakitori*

**\$2.50 each**

Grilled meat on kushi skewers

- Gyuniku**  
beef
- Chikin**  
chicken
- Butaniku**  
pork



## Sushi

## Sashimi

**\$2 per piece**



**Ebi**  
shrimp



**\*Sake**  
salmon



**\*Maguro**  
yellow fin tuna



**\*Hamachi**  
amberjack



## Rolls

**\$6 per roll**



**California Roll**

crab, avocado, cucumber,  
sesame, tobiko mayo



**\*Spicy Tuna**

spicy tuna, tempura flakes,  
asparagus, tobiko,  
yukon gold potato straws,  
spicy mayo

**\$8 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's Specials



**\*Bento Box \$12**

miso soup, side salad,  
california roll, 3 pcs sushi  
(tuna, salmon, shrimp)



**\*Ship For 2 \$28**

miso soup, side salad,  
bang bang bonsai roll  
california roll, 6 pcs sushi  
(2 tuna, 2 salmon, 2 shrimp)

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

# 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
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# Poke Bowls

**\$8 each**

- \*Salmon

- \*Tuna

steamed rice, nori chips,  
cucumber, edamame

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# 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!

- \$17 for one       \$24 for two
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# *Izakaya* Japanese small plates

- Shrimp Tempura \$8**  
dipping sauce, tempura vegetables
- \*Miso Salmon \$8**  
crispy rice cakes, wasabi, edamame
- Chicken Katsu \$6**  
tonkatsu sauce, yakitori onion & pickled tomatoes
- \*Teriyaki Steak \$10**  
kabocha, peas & green garlic, sweet potato chips



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## *Dessert* **\$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.