## Appetizers

- **$4 each**
  - *Salmon Tiradito*
    - blue cheese cream, dashi infused citrus tea
  - *Tuna & Mango Tartare*
    - tama miso sauce, tobiko and cilantro
  - *Wagyu Kakuni*
    - slow braised wagyu short ribs, caramelized onion and teriyaki sauce

## Soup & Salad

- **$2 each**
  - Bonsai Noodle Salad
    - ginger, sake, cold rice noodles, tomatoes, mushrooms, chilled tomato dressing
  - Side Salad
    - mixed field greens with home-made ginger-carrot dressing
  - Miso Soup
    - white miso soup, silken tofu, scallions, garnished with daikon and nori

## Sushi & Sashimi

- **$1.50 per piece**
  - *Ebi*
    - shrimp
  - *Sake*
    - salmon
  - *Maguro*
    - yellow fin tuna
  - *Hamachi*
    - amberjack

## Rolls

- **$5 per roll**
  - California Roll
    - crab, avocado, cucumber, sesame, tobiko mayo
  - *Spicy Tuna*
    - spicy tuna, tempura flakes, asparagus, azuki, tobiko, yukon gold potato straws, spicy mayo

- **$7 per roll**
  - Bonsai Triple E Roll
    - fresh water eel, BBQ eggplant, tamago (Japanese egg omelet), panko
  - Tempura Roll
    - fried shrimp, cucumber, tenka, yuzu mayo, Bonsai Sushi sauce

## Chef Specials

- **$10**
  - *Bento Box*
    - miso soup, side salad, California roll, 3 pcs sushi (tuna, salmon, shrimp)
- **$17**
  - *Ship For 2*
    - miso soup, side salad, Bonsai Triple E Roll, California roll, 6 pcs sushi (2 tuna, 2 salmon, 2 shrimp)

## Beverages

- **Japanese Beer**
  - Kirin $4.95
  - Kirin Light $4.95

- **Wine**
  - Pinot Grigio $6.25
    - Zonin, Italy
  - Chardonnay $7.25
    - Bogle, California
  - Pinot Noir $8
    - Mirassou, California

## Sake

- **Shō Chiku Bai**
  - (served hot)
    - Carafe $5.50
    - 750 ml $12

## Desserts

- **Green Tea Cupcake**
- **Yuzu Custard**
  - yuzu custard with konbu rice and sesame biscuit

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*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.*