

Watashi wa	desu	
(My name is)	nickname/name	
Appetizers	Soup & Salat	Snshi Snshimi
\$4 each	\$2 each	\$1.50 per piece
*Salmon Tiradito blue cheese cream, dashi infused citrus tea	Bonsai Noodle Salad ginger, sake, cold rice noodles, tomatoes, mushrooms, chilled tomato dressing	*Ebi shrimp *Sake
*Tuna & Mango Tar tama miso sauce, tobiko and cilantro	Side Salad mixed field greens with home-made ginger- carrot dressing	*Maguro yellow fin tuna
Wagyu Kakuni slow braised wagyu short ribs, caramelized onion and teriyaki sauce	Miso Soup white miso soup, silken tofu, scallions, garnished with daikon and nori	*Hamachi amberjack
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\$5 per roll	\$7 per roll	hef Specials
California Roll crab, avocado, cucumber, sesame, tobiko mayo	*Bonsai Triple E Roll fresh water eel, bbq eggplant, tamago (Japanese egg omelet), panko	*Bento Box \$10 miso soup, side salad, california roll, 3 pcs sushi (tuna, salmon, shrimp)
*Spicy Tuna spicy tuna, tempura flakes asparagus, azuki, tobiko, yukon gold potato straws, spicy mayo	tonka migu mayo	*Ship For 2 \$17 miso soup, side salad, Bonsai Triple E Roll, california roll, 6 pcs sushi (2 tuna, 2 salmon, 2 shrimp)
Deverages	Sake P	essents
Japanese Beer	Sho Chiku Bai (served hot) \$2	each
Kirin \$4.95	Carafe \$5.50	Green Tea Cupcake
Kirin Light \$4.95	750 ml \$12	Yuzu Custard yuzu custard with konbu rice and
Wine	Nigori, Snow Maiden	sesame biscuit
Pinot Grigio \$6.25 Zonin, Italy	\$20 300ml (unfiltered)	*Public Health Advisory: consuming raw or undercooked meats, poultry,
Chardonnay \$7,25 Bogle, California	Junami Ginjo, TYKU	seafood, shellfish, or eggs may increase your risk for foodborne illness, especially
Pinot Noir \$8 Mirassou, California	\$25 330ml	if you have certain medical conditions.