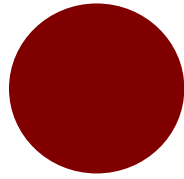




PRIVATE DINING
General Information & Pricing



PRIVATE DINING MENU OPTIONS

\$85 MENU

Mixed Greens
ginger dressing

Steamed Yuba Dumplings
chicken dumpling in tofu skin

Spicy Crispy Shrimp
yuzu calamanci vinaigrette, chipotle aioli

~~~~~

**Sushi Platter**  
*ROLLS: Sesame Crusted Shrimp, Spicy Tuna,  
Sundried Tomato Avocado, Arugula Crispy Potato  
NIGIRI: Yellowtail, Chutoro, Salmon, Fluke*

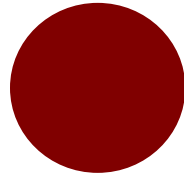
~~~~~

Broiled Chilean Seabass
saikyo miso

Grilled New York Strip Steak
potato dice, caramelized shallot teriyaki

~~~~~

**Valrhona Chocolate Fondue, Fruit & Sorbet**  
*seasonal fresh fruit, beignet, chocolate cakes & ginger cookies*



## **\$125 MENU**

### **Passed Appetizers**

*red snapper tacos, yuba dumplings, tuna crispy rice*

~~~~~

Mixed Greens

ginger dressing

Spicy Crispy Shrimp

yuzu calamanci vinaigrette, chipotle aioli

~~~~~

### **Soba Nomi Risotto**

*buckwheat risotto, sauteed shrimp,  
Alaskan King crab & smoked trout butter*

### **Seared Tuna & Foie Gras**

*asian pear chutney, plum wine glaze, holy basil*

~~~~~

Sushi Platter

*ROLLS: Sesame Crusted Shrimp, Spicy Tuna, Hot Eel Dice,
Spicy Yellowtail, Sundried Tomato Avocado*

NIGIRI: Otoro, Smoked Salmon, Premium Yellowtail, Jumbo Sweet Shrimp w/ Caviar

*SASHIMI: Zuke (marinated tuna), Select Salmon,
Japanese Red Snapper, Scallop*

~~~~~

### **Broiled Chilean Seabass**

*saikyo miso*

### **Moro Miso Organic Chicken**

*barley miso, forbidden black rice, parsnip tofu puree, truffle sansho jus, crispy skin*

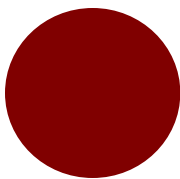
### **Grilled New York Strip Steak**

*potato dice, caramelized shallot teriyaki*

~~~~~

Valrhona Chocolate Fondue, Fruit & Sorbet

seasonal fresh fruit, beignet, chocolate cakes & ginger cookies



\$150 MENU

Passed Appetizers

red snapper tacos, yuba dumplings, tuna crispy rice

~~~~~

### **Duck Confit Salad**

*lotus seed, citrus vinaigrette*

### **Tuna Tarts**

*creamy ponzu, truffle oil*

### **Lobster Tempura**

*creamy japanese mustard dressing*

### **Sake Braised Short Ribs**

*miso daikon, roasted fuji apple, red shiso sauce*

~~~~~

Sushi Platter

*ROLLS: Sesame Crusted Shrimp, Spicy Tuna, Spicy Yellowtail,
Lobster Tempura Roll, Hot Eel Dice*

*NIGIRI: Otoro, Select Salmon, Premium Yellowtail,
Jumbo Sweet Shrimp w/ Spicy Caviar*

*SASHIMI: Blue Fin Toro Tataki, Smoked Salmon,
Japanese Red Snapper, Live Maine Lobster*

~~~~~

### **Broiled Chilean Seabass**

*saikyo miso*

### **Grilled Rack of Lamb**

*mint & shiso sauce*

### **Grilled New York Strip Steak**

*potato dice, caramelized shallot teriyaki*

~~~~~

Valrhona Chocolate Fondue, Fruit & Sorbet

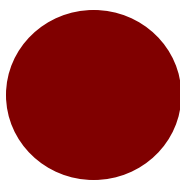
seasonal fresh fruit, beignet, chocolate cakes & ginger cookies

Lychee Panna Cotta

strawberry rhubarb compote, vanilla syrup

Sweet Nothings

petits fours & chocolates



PRIVATE DINING BEVERAGE PLANS

WINE SERVICE

\$45 per person – 2 hours

\$55 per person – 3 hours

Red & White Wine - *selected by the Sommelier*

Bottled Water

Soft Drinks

PREMIUM OPEN BAR

\$65 per person – 2 hours

\$95 per person – 3 hours

Premium Liquors

BONDST Signature Cocktails

(Sweet Saketini, Dry Saketini, Lychee Martini)

Sake, Red and White Wines - *selected by the Sommelier*

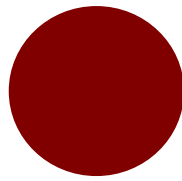
Imported Beer

Soft Drinks

Bottled Water

(Any super premium liquors priced over \$15/glass are not included and will be charged on consumption if served.)

(If no beverage plan is selected, beverages will be charged on consumption.)



PRICING & INFORMATION

	Room Charge	Maximum Capacity	Minimum Requirements*
Tatami Room	\$500 Sun-Wed \$900 Thursday \$1200 Fri & Sat	40 guests	\$1500 Sun-Tues \$2000 Wednesday \$3200 Thursday Upon Request Fri & Sat
Upper Dining Room Buyout	\$1200 Sun & Mon \$1800 Tues & Wed \$3000 Thursday \$3500 Fri & Sat	85 guests	Upon request.
Lounge Buyout	\$950 Sun & Mon \$2200 Tue & Wed \$2750 Thursday \$3500 Fri & Sat	85 guests	\$9000 Sun-Tues \$12000 Wed & Thu \$15000 Fri & Sat

*Minimum requirements are for food and beverage charges only. Tax, service charge and room charges are not included towards the minimum requirements. If the minimum is not met, the difference between the actual food and beverage charges and the minimum requirement will be added to the final bill.

- Menu pricing does not include 8.875% sales tax and appropriate room charge.
- A final guest count must be received 48 hours prior to your event.
- Cancellation Policy - Any cancellations made within 48 hours of the event will incur a charge of \$25 per person + the appropriate room charge.

Please contact John Chau at events@bondstrestaurant.com or 212.777.2500 for all event inquiries.