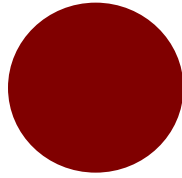




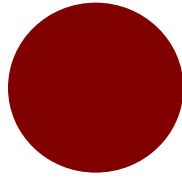
PRIVATE DINING
General Information & Pricing



TATAMI ROOM

The TATAMI ROOM, one of the most intimate and discreet private rooms in Manhattan, can accommodate up to 40 guests for a private, sit-down dinner. This room is also equipped with a projection screen and high-speed internet access.

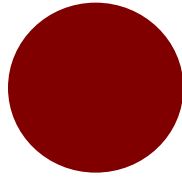




BONDST LOUNGE

BONDST LOUNGE is set in a sleek, intimate space, complete with its own sushi bar. Low cocktail tables and banquettes adorned with silk pillows provide the perfect backdrop for an informal dinner party of up to 75 guests.

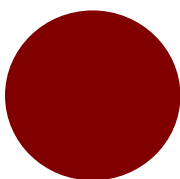




UPPER DINING ROOM

Our UPPER DINING ROOM offers a spacious setting with polished wood floors and seductive lighting. This space is ideal for a grand, private dinner for up to 85 guests. A projection screen and high-speed internet access is available.





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

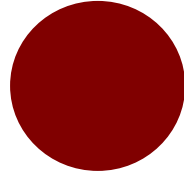
Grilled New York Strip Steak
potato dice, caramelized shallot teriyaki



Valrhona Chocolate Fondue, Fruit & Sorbet
seasonal fresh fruit, marshmallows, & tiger cake



Chilean Seabass



\$125 MENU

Passed Appetizers

red snapper tacos, yuba dumplings, tuna crispy rice

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### **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

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### **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*

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Broiled Chilean Seabass

saikyo miso

Moro Miso Organic Chicken

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

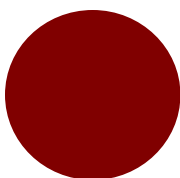
Grilled New York Strip Steak

potato dice, caramelized shallot teriyaki

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### **Valrhona Chocolate Fondue, Fruit & Sorbet**

*seasonal fresh fruit, marshmallows, & tiger cake*



## **\$150 MENU**

### **Passed Appetizers**

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

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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

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### **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*

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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**

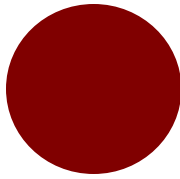
*seasonal fresh fruit, marshmallows, & tiger cake*

### **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

|                          | <b>Room Charge</b>                                                           | <b>Maximum Capacity</b> | <b>Minimum Requirements*</b>                                                     |
|--------------------------|------------------------------------------------------------------------------|-------------------------|----------------------------------------------------------------------------------|
| Tatami Room              | \$500 Sun-Wed<br>\$900 Thursday<br>\$1200 Fri & Sat                          | 40 guests               | \$1500 Sun-Tues<br>\$2000 Wednesday<br>\$3200 Thursday<br>Upon Request Fri & Sat |
| Upper Dining Room Buyout | \$1200 Sun & Mon<br>\$1800 Tues & Wed<br>\$3000 Thursday<br>\$3500 Fri & Sat | 85 guests               | Upon request.                                                                    |
| Lounge Buyout            | \$950 Sun & Mon<br>\$2200 Tue & Wed<br>\$2750 Thursday<br>\$3500 Fri & Sat   | 85 guests               | \$9000 Sun-Tues<br>\$12000 Wed & Thu<br>\$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](mailto:events@bondstrestaurant.com) or 212.777.2500 for all event inquiries.