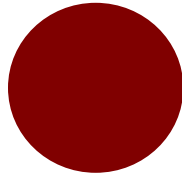




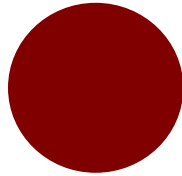
PRIVATE DINING
General Information & Pricing



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.

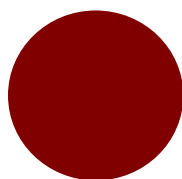




BONDST LOUNGE

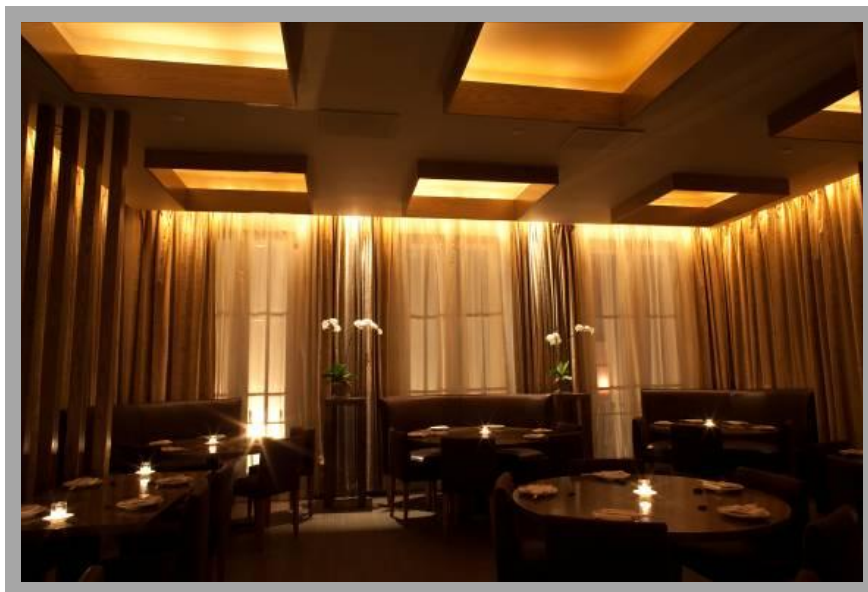
BONDST LOUNGE is set in a sleek, intimate space, complete with its own sushi bar. Low cocktail tables and banquettes adorned with silk pillows provide the perfect backdrop for an informal dinner party of up to 75 guests.

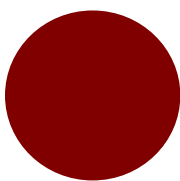




UPPER DINING ROOM

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

\$95 MENU

Mixed Greens

ginger dressing

Big Eye Tuna Tarts

creamy ponzu, truffle oil

Spicy Crispy Shrimp

yuzu calamanci vinaigrette, chipotle aioli

~~~~~

#### **Sushi Platter**

*ROLLS: Sesame Crusted Shrimp, Spicy Tuna,  
Sundried Tomato Avocado, Arugula Crispy Potato*

*NIGIRI: Yellowtail, Otoro, Salmon, Fluke*

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Broiled Chilean Seabass

saikyo miso

Grilled New York Strip Steak

potato dice, caramelized shallot teriyaki

~~~~~

#### **Banana Tarte Tatin**

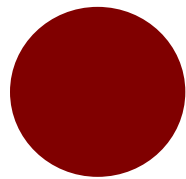
*pâte brisée, suntory whisky, salted caramel*

#### **Lychee Panna Cotta**

*Strawberry rhubarb compote, vanilla syrup*



*Chilean Seabass*



## **\$125 MENU**

### **Mixed Greens**

*ginger dressing*

### **Spicy Crispy Shrimp**

*yuzu calamanci vinaigrette, chipotle aioli*

### **Big Eye Tuna Tarts**

*Creamy ponzu, truffle oil*

~~~~~

Soba Nomi Risotto

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

Sake Braised Short Ribs

Roasted fuji apple, red shiso, wasabi celeriac puree, maitake

~~~~~

### **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

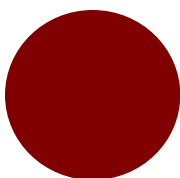
Grilled New York Strip Steak

potato dice, caramelized shallot teriyaki

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

*seasonal fresh fruit, marshmallows, sponge cake & sesame cookies*



## **\$145 MENU**

### **Duck Confit Salad**

*lotus seed, citrus vinaigrette*

### **Big Eye Tuna Tarts**

*creamy ponzu, truffle oil*

### **Lobster Tempura**

*creamy japanese mustard dressing*

### **Tuna Crispy Rice**

*korean kochujang*

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

*pear chutney, plum wine glaze, togarashi cashews*

~~~~~

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, King Crab*

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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*

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Valrhona Chocolate Fondue, Fruit & Sorbet

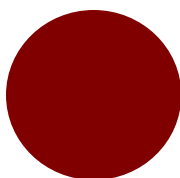
seasonal fresh fruit, marshmallows, sponge cake & sesame cookies

Lychee Panna Cotta

strawberry rhubarb compote, vanilla syrup

Sweet Nothings

petits fours & chocolates



PRIVATE DINING BEVERAGE PLANS

PASSED HORS D'OEUVRES

\$25 per person – 1 hour

(red snapper tacos, yuba dumplings, tuna crispy rice)

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

(Smoked Mule, 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 \$950 Thursday \$1200 Fri & Sat	40 guests	\$1500 Sun-Tues \$2000 Wednesday \$4500 Thursday \$8500 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.