

OUTDOOR DINNER

APPETIZERS

COLD

SZECHUAN YELLOWTAIL SASHIMI 18
Szechuan Ponzu, Chili Oil, Serrano Pepper

BIG EYE TUNA TARTS 27
Creamy Ponzu, White Truffle Oil, Micro Shiso

SEARED SALMON SASHIMI 19
Kabosu Soy, Tokyo Negi, Myoga, Sesame

MIXED GREENS SALAD 15
Ginger Dressing, Crispy Kaitaifi

SEAWEED SALAD 16
Orange Sesame Dressing, five varieties

WARM MUSHROOM SALAD 21
Miso Vinaigrette, Mizuna, Sunflower Sprouts, Crispy Shitake

HOT

TOFU MISO 9

UDON SOUP WITH SHIROMI KAKIAGE 18
Hot Dashi Broth, Tempura Pancake, Enoki Mushroom

SPICY CRISPY SHRIMP 21
Yuzu Calamanci Vinaigrette, Chipotle Aioli

MUSHROOM RICE DONABE 24
Onsen Egg, Bonito, Sake Soy, Scallion

NASU DENGAKU 14
Grilled Japanese Eggplant, Saikyo Miso Sauce

SPICY CAULIFLOWER TEMPURA 16
Sambal Aioli, Shaved Cauliflower

ENTREES

BROILED CHILEAN SEA BASS 44
Marinated in Saikyo Miso, Shanghai Bok Choy, Toasted Sesame

GRILLED WAGYU SKIRT STEAK 42
Black Garlic, Yamazaki Onion, Kimchee, Crispy Brussels Sprouts

YASAI TOBAN YAKI 28
Seasonal Vegetables, Ginger Soy, Tofu

TUNA TATAKI AU POIVRE 38
Sweet Potato Kakiage, Japanese Mustard

BONDST BENTO BOX 58
Choice of Miso Soup or Green Salad
Big Eye Tuna Tart
Choice of Crispy Shrimp or Cauliflower
Choice of Broiled Seabass or Wagyu Skirt Steak
Choice of Nigiri or Sashimi

DESSERTS

LYCHEE PANNA COTTA 14
Strawberry Rhubarb Compote, Vanilla Syrup

MOCHI ICE CREAM 14
Black Sesame, Green Tea, Dulce De Leche

YAMAZAKI BREAD PUDDING 14
Japanese Whisky Toffee Sauce, Vanilla Ice Cream



ROLLS

SPICY TUNA 18

Chili Mayonnaise

SESAME CRUSTED SHRIMP 17

Orange Curry Dressing and Reduced Balsamic Vinegar

HOT EEL DICE 18

Sweet Soy and Sliced Almonds

JALAPENO SCALLOP 16

Yuzu Kosho Sauce, Jalapeno Soy, Soy Wrap

BLUE FIN TORO TUNA 28

Scallion Soy

SALMON AVOCADO 16

SPICY YELLOWTAIL 16

Chili Miso, Shishito Salsa

SUNDRIED TOMATO AVOCADO 14

Garlic Ponzu

SEARED SALMON 18

Crispy Caper

KING CRAB 28

Wakame Seasalt

SPECIAL SUSHI

NIGIRI OMAKASE 8 PIECES 56

Chef's Selection Of Nigiri With Toppings

CHIRASHIZUSHI ASSORTMENT OF FISH 32

Add Ikura / 8 Add Uni / 12

SEARED BELLY QUARTET 28

Otoro, Yellowtail, Salmon, Snapper

TUNA CRISPY RICE 26

Korean Gochujang, Serrano Chili

AVOCADO CRISPY RICE 16

Yuzu, Cilantro, Toasted Sesame

NIGIRI / SASHIMI

2 PIECES PER ORDER

BIG EYE TUNA 12

Akami

BLUE FIN TUNA 24

Chu Toro

BLUE FIN TUNA BELLY 28

Otoro

YELLOWTAIL 12

Hamachi

YELLOWTAIL BELLY 16

Hamachi Hara

AMBERJACK 15

Kanpachi

JAPANESE RED SNAPPER 15

Tai

SCOTTISH SALMON 12

Shake

SEARED SALMON BELLY 14

KING SALMON 16

SALMON EGG 16

Ikura

EEL 14

Unagi

SEA URCHIN 24

Uni

KING CRAB 18

Taraba