

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 Kataifi

SEAWEED SALAD 16
Orange Sesame Dressing

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

TUNA CRISPY RICE 26
Korean Gochujang, Serrano Chili

AVOCADO CRISPY RICE 16
Yuzu, Cilantro, Toasted Sesame

SPICY KING CRAB CRISPY RICE 29
Lemon Aioli

BURGUNDY TRUFFLE 34
Supplement to Tuna Tarts, Grilled Avocado, or Mushroom Donabe

HOT

TOFU MISO SOUP 9

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

SPICY CRISPY SHRIMP 21
Chili Aioli, Yuzu Calamanci Vinaigrette, Pea Shoots

NASU DENGAKU 14
Grilled Japanese Eggplant, Saikyo Miso Sauce

GRILLED AVOCADO 16
Charred Scallions, Cherry Blossom Ponzu, Pumpkin Seeds

SPICY CAULIFLOWER TEMPURA 16
Sambal Aioli, Shaved Cauliflower

VEGETABLE TEMPURA 12
Sambal Aioli, Shaved Cauliflower

SHRIMP TEMPURA 18
Sambal Aioli, Shaved Cauliflower

GRILLED SHISHITO PEPPERS 14
Sesame Tofu Puree

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

MUSHROOM CRISPY RICE DONABE 24
Onsen Egg, Truffle Soy, Rice Cracker, Negi

SESAME CRUSTED TUNA STEAK 38
Sweet Potato Kakiage, Japanese Mustard Sauce

SPECIAL SUSHI

NIGIRI OMAKASE 8 PIECES 56
Chef's Selection Of Nigiri With Toppings

SEARED BELLY QUARTET 28
Otoro, Yellowtail, Salmon, Snapper

BONDST BENTO BOX 64

Choice of Miso Soup or Green Salad
Big Eye Tuna Tart
Choice of Crispy Cauliflower or Spicy Crispy Shrimp
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

RICOTTA CUP 14
Yamamomo Granita

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



ROLLS

SPICY TUNA 18

Chili Mayonnaise, Sriracha Tempura Flake

SESAME CRUSTED SHRIMP 17

Orange Curry Dressing

PRESSED EEL 18

Soy Glaze, Spiced Almond

SCALLOP JALAPENO 16

Creamy Yuzu Kosho, Soy Wrap

BLUE FIN TORO TUNA 28

SALMON AVOCADO 16

SPICY YELLOWTAIL 16

Chili Miso, Shishito Salsa

TOMATO AVOCADO 14

Garlic Ponzu, Green Tea Pesto

SPRING GREENS 14

Carrot Ginger Sauce, Crispy Potato

SEARED SALMON 18

Lemongrass Vinaigrette

KING CRAB AVOCADO 28

Wasabi Yuzu Ranch

NIGIRI / SASHIMI

2 PIECES PER ORDER

BIG EYE TUNA 12

Akami

BLUE FIN TUNA 14

Akami

BLUE FIN TUNA 24

Chu Toro

BLUE FIN TUNA BELLY 28

Otoro

YELLOWTAIL 12

Hamachi

YELLOWTAIL BELLY 16

Hamachi Hara

FLUKE 14

Hirame

AMBERJACK 15

Kanpachi

STRIPED JACK 15

Shima Aji

JAPANESE RED SNAPPER 15

Tai

SCOTTISH SALMON 12

Shake

SEARED SALMON BELLY 14

KING SALMON 16

SALMON EGG 16

Ikura

SHRIMP 12

Ebi

SWEET SHRIMP 16

Ama Ebi

EEL 14

Unagi

SEA URCHIN 24

Uni

KING CRAB 18

Taraba

SCALLOP 14

Hotate