

## 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 RICE 29**  
Lemon Aioli

**UNI CRISPY RICE 32**  
Finger Limes, Wasabi Daikon Sprouts

**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**  
Dashi Dipping Broth

**SHRIMP TEMPURA 18**  
Dashi Dipping Broth

**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

**SALMON TOBAN YAKI 34**  
Maitake Mushrooms, Japanese Sweet Potato, Ginger Shitake Sauce

**MUSHROOM CRISPY RICE DONABE 38**  
Onsen Egg, Truffle Soy, Negi, Bonito Flakes

**GRILLED LAMB LOIN 38**  
Yuzu Sauce, Shiso Oil, Water Spinach, Yuzu Potato Gratin

### 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

**CHOCOLATE MELTDOWN 14**  
Espresso Ice Cream, Fresh Cream

**FUJI APPLE TARTE TATIN 14**  
Pate Brisee, Suntory Whisky Sauce, Vanilla Ice Cream

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

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

**RICOTTA CUP 14**  
Yamamomo Granita

**SWEET NOTHINGS 14**  
Chocolate Petite Fours



## ROLLS

### SPICY TUNA 18

Chili Mayonnaise, Sriracha Tempura Flake

### BLUE FIN TORO TUNA 28

### SESAME CRUSTED SHRIMP 17

Orange Curry Dressing

### PRESSED EEL 18

Soy Glaze, Spiced Almond

### SCALLOP JALAPENO 16

Creamy Yuzu Kosho, Soy Wrap

### SALMON AVOCADO 16

### SPICY YELLOWTAIL 16

Chili Miso, Shishito Salsa

### SEARED SALMON 18

Lemongrass Vinaigrette

### KING CRAB AVOCADO 28

Wasabi Yuzu Ranch

### TOMATO AVOCADO 14

Garlic Ponzu, Green Tea Pesto

### SPRING GREENS 14

Carrot Ginger Sauce, Crispy Potato

## SPECIAL SUSHI

### NIGIRI OMAKASE 8 PIECES 56

Chef's Selection Of Nigiri With Toppings

### SEARED BELLY QUARTET 28

Otoro, Yellowtail, Salmon, Snapper

## 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 26

Uni

### KING CRAB 18

Taraba

### SCALLOP 14

Hotate