

# BONDST

## DINNER

### APPETIZERS

#### COLD

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

**BIG EYE TUNA TARTS 28**  
Creamy Ponzu, White Truffle Oil, Micro Shiso

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

**RED SNAPPER TACOS 22**  
Yuzu Avocado Espuma, Mentaiko, Red Cabbage

**ALBACORE TATAKI 21**  
Grapefruit, Shiso, Watermelon Radish, Chili Lime Tosazu

**KANPACHI SASHIMI 15**  
Green Apple, Shiso, Pea Tendrils, Yuzu Kosho, Fuji Apple Dashi

**MIXED GREENS SALAD 15**  
Ginger Dressing, Crispy Kataifi

**CRISPY DUCK CONFIT 26**  
Lotus Seed, Citrus Vinaigrette, Candied Orange

**SEAWEED SALAD 16**  
Orange Sesame Dressing

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

**SPICY CRAB SALAD 32**  
Cucumber, Mentaiko, Nori Flakes, Sudachi Wasabi

**TUNA CRISPY RICE 26**  
Korean Gochujang, Serrano Chili

**AVOCADO CRISPY RICE 16**  
Yuzu, Cilantro, Toasted Sesame

**SPICY KING CRAB CRISPY RICE 29**  
Chili Lemon Aioli

**UNI CRISPY RICE 34**  
Finger Limes, Wasabi, Daikon Sprouts

**HOKKAIDO SCALLOP CEVICHE 24**  
Cucumber, Jalapeno, Sea Grapes, Kabosu Lime, Rice Cracker

**WEST COAST OYSTERS 22**  
Ginger Mignonette

**ITALIAN SUMMER TRUFFLES 23**  
Supplement to Tuna Tarts, Grilled Avocado, or Mushroom Donabe

### 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, Crispy Brown Rice, Ginger Shitake Sauce

**GRILLED TIGER PRAWNS 34**  
King Trumpet Mushrooms, Kabocha, Red Miso Beurre Blanc

**MUSHROOM CRISPY RICE DONABE 24**  
Onsen Egg, Truffle Soy, Negi, Bonito Flakes

#### HOT

**TOFU MISO SOUP 9**  
Hon Shimeji Mushrooms

**UDON SOUP WITH SHIROMI KAKIAGE 18**  
Hot Dashi Broth, Seafood 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, Togarashi Pumpkin Seeds

**AGE DASHI TOFU 15**  
Vegetable Soy Broth, Chili Daikon, Kaiware

**SPICY CAULIFLOWER TEMPURA 16**  
Sambal Aoili, Shaved Cauliflower

**VEGETABLE TEMPURA 12**  
Dashi Dipping Broth

**SHRIMP TEMPURA 18**  
Dashi Dipping Broth

**ARTICHOKE TEMPURA 12**  
Dashi Dipping Broth

**HOKKAIDO SCALLOP TEMPURA 24**  
Serrano Chili, Red Sorrel, Brown Butter Ponzu

**GRILLED SHISHITO PEPPERS 14**  
Ginger Soy, Sesame

**SHORT RIBS FOIE GRAS GYOZA 26**  
Plum Wine Sake Glaze, Sour Cherry

**CRISPY SOFT SHELL CRAB STEAMED BUNS 26**  
Salted Chili Cucumber, Fuji Apple, Daikon Sprouts, Creamy Japanese Mustard, two pieces

**RAMP OKONOMIYAKI 23**  
Japanese Savory Pancake, Bacon, Pickled Ramps, Ikura, Japanese Mayonnaise, Bonito Flakes

**PAN SEARED SALMON 26**  
Spring Soba Nomi Risotto, Ramps, Asparagus, Yuzu Brown Butter

### DESSERTS

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

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

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

**LYCHEE PANNA COTTA 14**  
Strawberry Rhubarb Compote, Vanilla Syrup

**GREEN TEA MILLE CREPE 14**  
Green Tea Mousse, Plum Wine Caramel

**ASSORTED ICE CREAM / SORBET 14**

**MOCHI ICE CREAM 14**  
Green Tea, Dulce de Leche, Chocolate



## ROLLS

### SPICY TUNA 18

Chili Mayonnaise, Sriracha Tempura Flake

### BLUE FIN TUNA TORO 30

Scallion Soy

### SESAME CRUSTED SHRIMP 17

Orange Curry Dressing

### PRESSED EEL 18

Soy Glaze, Sliced Almond

### SCALLOP JALAPENO 16

Creamy Yuzu Kosho, Soy Wrap

### SALMON AVOCADO 16

### SPICY YELLOWTAIL 16

Chili Miso, Shishito Salsa

### SEARED SALMON 20

Lemongrass Vinaigrette

### KING CRAB AVOCADO 32

Yuzu Ranch

### CRISPY SOFTSHELL CRAB 26

Wasabi Yogurt, Cilantro Pesto

### 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

### MAGURO

#### BIG EYE TUNA 12

Akami

#### BLUE FIN TUNA 14

Akami

#### BLUE FIN TUNA 24

Chu Toro

#### BLUE FIN TUNA BELLY 28

Otoro

#### SEARED ALBACORE 14

### HAMACHI

#### YELLOWTAIL 12

Hamachi

#### YELLOWTAIL BELLY 16

Hamachi Hara

#### AMBERJACK 16

Kanpachi

#### STRIPED JACK 16

Shima Aji

### SHIROMI

#### FLUKE 14

Hirame

#### JAPANESE RED SNAPPER 16

Tai

### EEL

#### EEL 14

Unagi

## NIGIRI / SASHIMI

2 PIECES PER ORDER

### SHELLFISH

#### SHRIMP 14

Ebi

#### SWEET SHRIMP 16

Ama Ebi

#### KING CRAB 22

Taraba

#### SCALLOP 14

Hotate

#### SQUID 14

Ika

#### OCTOPUS 14

Tako

#### SEA URCHIN 28

Uni

### SALMON

#### SCOTTISH SALMON 12

Shake

#### SEARED SALMON BELLY 14

#### KING SALMON 16

#### SMOKED SALMON 14

### CAVIAR

#### SALMON EGG 16

Ikura

#### SPICY CAVIAR 14

### EGG

#### EGG 12

Gyoku