

# BONDST

## COLD APPETIZERS

BIG EYE TUNA TARTS	
Creamy Ponzu, White Truffle Oil, Micro Shiso	
MIXED GREENS SALAD	
Ginger Dressing, Crispy Kataifi	
SEAWEED SALAD	
Orange Sesame Dressing	
WARM MUSHROOM SALAD	
Miso Vinaigrette, Mizuna, Sunflower Sprouts, Crispy Shiitake	
CRISPY DUCK CONFIT	
Lotus Seed, Citrus Vinaigrette, Kumquat	
SPICY CRAB SALAD	
Cucumber, Mentaiko, Nori Flakes, Sudachi Wasabi	
TORO TARTARE	
Japanese Mustard, Sansho Pepper, White Soy, Wasabi	
HOKKAIDO SCALLOP WITH UNI	
Cucumber, Serrano Chili, Micro Cilantro, Citrus Amazu	
SZECHUAN YELLOWTAIL SASHIMI	
Szechuan Ponzu, Chili Oil, Serrano Pepper	
SEARED SALMON SASHIMI	
Kabosu Soy, Tokyo Negi, Myoga, Sesame	
ALBACORE TATAKI	
Grapefruit, Shiso, Watermelon Radish, Chili Lime Tosazu	
ORA KING SALMON SASHIMI	
Ikura, Fingerlime, Yuzu, Jalapeno Shishito Sauce	
COLD CHA SOBA	
Green Tea Noodle, Cold Soy Dipping Broth	
TUNA CRISPY RICE	
Korean Gochujang, Serrano Chili, Scallion	
AVOCADO CRISPY RICE	
Yuzu, Cilantro, Toasted Sesame, Chili Thread	
SPICY CRAB CRISPY RICE	
Chili Lemon Aioli, Serrano Pepper, Micro Cilantro	
UNI CRISPY RICE (4pc)	
Finger Limes, Wasabi, Daikon Sprouts	

## ENTREES

BROILED CHILEAN SEA BASS	
Marinated in Saikyo Miso, Shanghai Bok Choy, Toasted Sesame	
GRILLED WAGYU SKIRT STEAK	
Black Garlic, Yamazaki Onion, Kimchi, Crispy Brussels Sprouts	
SALMON TOBAN YAKI	
Maitake Mushroom, Brown Rice Cake, Ginger Shiitake Sauce	
MUSHROOM CRISPY RICE DONABE	
Onsen Egg, Truffle Soy, Negi, Bonito Flakes	
GRILLED TIGER PRAWNS	
King Trumpet Mushrooms, Shishito Pepper, Kabocha, Red Miso Beurre Blanc	
GRILLED AGED NY STRIP STEAK	54
Potato Dice, Caramelized Shallot Teriyaki, Water Spinach, 12 Year Old Balsamic	
SAKE STEAMED BLACK SEA BASS	38
King Trumpet Mushrooms, Black Bean Broth, Herb Salad	

## HOT APPETIZERS

28 TOFU MISO SOUP	
Hon Shimeji Mushrooms	
18 MAITAKE MUSHROOM SOUP	
UDON SOUP W/ SHIROMI KAKIAGE	
18 Hot Dashi Broth, Seafood Tempura Pancake, Enoki Mushroom	
22 SPICY CRISPY SHRIMP	
Chili Aioli, Yuzu Calamansi Vinaigrette, Pea Shoots	
28 NASU DENGAKU	
Grilled Japanese Eggplant, Saikyo Miso Sauce	
32 GRILLED AVOCADO	
Charred Scallions, Cherry Blossom Ponzu,	
21 Togarashi Spiced Pumpkin Seeds	
GRILLED OCTOPUS	28
Red Miso, Crispy Dashi Poached Potato, Yuzu Kosho	
28 Yogurt Sauce, Blistered Shishito	
SEARED HOKKAIDO SCALLOPS	28
Japanese Curried Cauliflower Puree, Yuzu, Roasted Cauliflower, Red Sorrel	
18 AGE DASHI TOFU	
Vegetable Soy Broth, Chili Daikon, Kaiware	
22 SPICY CAULIFLOWER TEMPURA	
Sambal Aioli, Shaved Cauliflower	
GRILLED SHISHITO PEPPERS	
26 Ginger Soy, Sesame	
SHORT RIBS FOIE GRAS GYOZA	
16 Plum Wine Sake Glaze, Sour Cherries, Chili Oil	

## ROLLS

28 SPICY TUNA	
16 Chili Mayonnaise, Sriracha, Tempura Flakes	
BLUE FIN TUNA TORO	
32 Scallion Soy	
SESAME CRUSTED SHRIMP	
38 Orange Curry Dressing	
PRESSED EEL	
Soy Glaze, Toasted Almond	
SCALLOP JALAPEÑO	
48 Creamy Yuzu Kosho, Soy Wrap	
SALMON AVOCADO	
SPICY YELLOWTAIL	
48 Chili Miso, Shishito Salsa	
SEARED SALMON	
Lemongrass Vinaigrette	
38 KING CRAB AVOCADO	
Wasabi Yuzu Ranch	
SUNDRIED TOMATO AVOCADO	
32 Garlic Ponzu, Green Tea Salt	
ARUGULA MIXED GREENS	
42 Carrot Ginger Sauce, Crispy Potato	
LOBSTER TEMPURA	
Tomato Ginger, Chive Oil	

## TEMPURA

11 VEGETABLE TEMPURA	16
Soy Dipping Broth	
16 JERUSELEM ARTICHOKE TEMPURA	16
Soy Dipping Broth	
18 SHRIMP TEMPURA	21
Soy Dipping Broth	
26 HOKKAIDO SCALLOP TEMPURA	24
Serrano Chili, Red Sorrel, Brown Butter Ponzu	
16 LOBSTER TEMPURA	28
Japanese Mustard Sauce	

## NIGIRI / SASHIMI

### 2 PIECES PER ORDER

12 BIG EYE TUNA Akami	12
14 SEARED ALBACORE	14
12 MARINATED TUNA Zuke	12
12 YELLOWTAIL Hamachi	12
16 YELLOWTAIL BELLY Hamachi Hara	16
16 AMBERJACK Kanpachi	16
16 STRIPED JACK Shima Aji	16
14 FLUKE Hirame	14
16 JAPANESE RED SNAPPER Tai	16
18 GOLDEN EYE SNAPPER Kinmedai	18
12 SCOTTISH SALMON Shake	12
14 SEARED SALMON BELLY	14
16 KING SALMON	16
14 SMOKED SALMON	14
18 SALMON EGG Ikura	18
14 SPICY CAVIAR Mentaiko	14
14 SHRIMP Ebi	14
16 SWEET SHRIMP Ama Ebi	16
14 EEL Unagi	14
32 SEA URCHIN Uni	32
18 KING CRAB Taraba	26
26 LIVE MAINE LOBSTER	26
16 SCALLOP Hotate	16
14 SQUID Ika	14
14 OCTOPUS Tako	14
12 GYOKU Egg	12

## SPECIAL SUSHI

15 NIGIRI OMAKASE 8 PIECES	56
Chef's Selection of Nigiri With Toppings	
12 SEARED BELLY QUARTET	28
Otoro, Yellowtail, Salmon, Snapper	
34	