

BRUNCH CLASSICS

JAPANESE MUSHROOM OMELETTE <i>CD</i>	26
Roasted Maitake, King Trumpet Mushrooms, Shitake, Frisee, Herb Salad, Mushroom Cream Sauce	
LOBSTER BRICK TOAST <i>CG,CD</i>	32
Soft Scrambled Eggs, Frisee and Herb Salad	
Hacho Miso Lobster Beurre Blanc	
EGGS BENEDICT <i>CG,CD</i>	26
Milk Bread Toast, Yuzu Hollandaise, Frisee And Herb Salad	
Choice Of Miso Glazed Pork Belly or Smoked Salmon	
JAPANESE MATCHA PANCAKE <i>CG,CD</i>	24
Yuzu Marmalade, Calamansi Honey Butter, Okinawa Brown Sugar Syrup	
MILK BREAD CUSTARD FRENCH TOAST <i>CG,CD</i>	24
Strawberry Rhubarb Compôte, Toasted Almonds, Yuzu Mascarpone Cream	
OKONOMIYAKI <i>CG</i>	28
Potato and Cabbage Pancake, Smoked Salmon, Bonito, Yuzu Kosho Yogurt	
WAGYU KATSU STEAMED BUNS <i>CG,CD</i>	24
Japanese Hamburger Patty, Pickled Green Tomato, Cucumber, Creamy Tonkatsu	

RAW BAR

EAST COAST OYSTERS	26
Pickled Ginger Prosecco Mignonette	
KUMAMOTO OYSTERS – Humbolt Bay, CA	38
PLATEAU DE MER	
East and West Coast Oysters, Top Neck Clams, Lobster, Ceviche, Shrimp Cocktail	125
Add: King Crab, Hokkaido Scallop and Uni	175
Ginger Mignonette, Wasabi Shiso Cocktail, Brown Butter Ponzu, Yuzu Kosho, Creamy Japanese Mustard	

BUILD YOUR OWN TEMAKI

Small 85 / Large 125

Sashimi/Tartare	Vegetables/Toppings
Big Eye Tuna	Avocado
Yellowtail	Cucumber
Salmon	Asparagus
Scallop	Pickled/Smoked Daikon
Fluke	Sundried Tomato
Spicy Tuna Tartare	Sesame Seeds
Yellowtail Tartare	Rice Crackers
Salmon Tartare	Scallion
Sauces	
Spicy Mayo, Orange Curry/Balsamic Vinegar, Yuzu Kosho	
Nikiri Soy	

BENTO TABLE

A spread of BONDST classics chosen by our chefs, creating a table full of our favorites. Meant to be shared by the entire table.

Includes:
Salads
Cold & Hot Appetizers
Entrées
Sushi & Sashimi
Maki

65 per guest, minimum 2

SOUP & SALADS

TOFU MISO SOUP	12
Hon Shimeji Mushrooms	
SEAWEED SALAD	19
Orange Sesame Dressing	
MIXED GREENS SALAD <i>CG</i>	24
Ginger Dressing, Crispy Kataifi	
WARM MUSHROOM SALAD	26
Miso Vinaigrette, Mizuna, Sunflower Sprouts, Crispy Shiitake	

COLD APPETIZERS

BIG EYE TUNA TARTS <i>CG</i>	32
Shiso, Micro Cilantro, Creamy Truffle Ponzu	
RED SNAPPER TACOS <i>CG</i>	28
Tomato Myoga Salsa, Pickled Red Onion, Avocado Espuma	
SZECHUAN YELLOWTAIL SASHIMI <i>CG</i>	28
Serrano, Chili Oil, Szechuan Pepper Ponzu	
SALMON SASHIMI	26
Ikura, Yuzu Oil, Jalapeño Shishito Sauce	
JAPANESE A-5 BEEF CARPACCIO	44
Tokyo Negi, Cured Egg Yolk, Garlic Ponzu, Wasabi Kizami	

HOT APPETIZERS

SPICY CRISPY SHRIMP <i>CG</i>	36
Yuzu Calamansi Vinaigrette, Chipotle Aioli	
SPICY CRISPY CAULIFLOWER <i>CG</i>	26
Shaved Cauliflower, Tobanjan	
AGEDASHI TOFU	18
Chili Daikon, Daikon Sprouts, Aonori	
TUNA CRISPY RICE	32
Gochujang, Serrano, Scallion	
SPICY CRAB CRISPY RICE	32
Cilantro, Chili Lemon Aioli	
AVOCADO CRISPY RICE	18
Yuzu, Chili Thread, Sesame, Shiso	
SHRIMP TEMPURA 5 PIECE <i>CG</i>	24
VEGETABLE TEMPURA 7 PIECE <i>CG</i>	18
CHICKEN KATSU STEAMED BUN <i>CG,CD</i>	20
Tonkatsu Sauce, Japanese Mustard, Chili-Cucumber	
NASU DENGAKU STEAMED BUN <i>CG,CD</i>	20
Japanese Eggplant, Saikyo Miso, Kaiware, Chili-Cucumber	

ENTRÉE

CHILEAN SEA BASS SKEWERS	42
Marinated in Saikyo Miso	
WAGYU RIBEYE TOMAHAWK	195
Ginger Sunchokes, Charred Scallion Chimichurri	
SALMON TOBAN YAKI <i>CG</i>	42
Maitake Mushrooms, Brown Rice Cake, Ginger Shitake	
TUNA “FILET MIGNON” AU POIVRE <i>CG</i>	48
Japanese Sweet Potato Kakiage, Gai-Lan	
WAGYU SKIRT STEAK <i>CD</i>	48
Black Garlic, Yamazaki Onion, Kimchi, Brussel Sprouts	
MUSHROOM CRISPY RICE DONABE	36
Onsen Egg, Truffle Soy, Negi, Bonito Flakes	

CG contains gluten CD contains dairy
Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs
May Increase Your Risk of Foodborne Illness