

LUNCH PRE-FIX MENU

APPETIZER

KINDLY SELECT ONE

MIXED GREENS SALAD

Ginger Dressing, Crispy Kataifi

WARM MUSHROOM SALAD

Mizuna, Pickled Shitake, Sunflower Sprouts,
Miso Vinaigrette

MAITAKE MUSHROOM SOUP

Chestnut, Crispy Potato, Porcini Oil

TUNA CARPACCIO

Sesame Crusted Tuna, Daikon, Carrots, Avocado,
Citrus Soy Vinaigrette

JAPANESE A5 WAGYU BEEF CARPACCIO

Tokyo Negi, Cured Egg Yolk,
Garlic Ponzu, Wasabi Kizami
\$12 supplement

SALMON SASHIMI

Ikura, Yuzu Oil, Jalapeño Shishito Sauce

VEGETABLE TEMPURA

7 pc

SPICY CRISPY CAULIFLOWER

Shaved Cauliflower, Tobanjan

NASU DENGAKU

Broiled Japanese Eggplant, Sweet Miso Sauce,
Sesame, Scallion.

ENTRÉE

KINDLY SELECT ONE

BONDST SUSHI

Tuna, Salmon, Yellowtail, 3 pc Nigiri + 2 Half Rolls

CHIRASHI RICE BOWL

Nikiri Soy, Seasoned Rice

CHILEAN SEA BASS

Marinated in Saikyo Miso
\$12 supplement

WAGYU SKIRT STEAK

Yamazaki Onions, Kimchi, Brussels Sprouts
\$12 supplement

TUNA STEAK AU POIVRE

Japanese Sweet Potato Kakiage, Gai-Lan

MUSHROOM CRISPY RICE DONABE

Onsen Egg, Negi, Bonito Flakes, Truffle Soy

GRILLED OCTOPUS

Red Miso, Shishito, Dashi Poached Potato,
Yuzu Kosho Yogurt

SAKE BRAISED SHORT RIB

Fuji Apple, Celeriac Purée, Red Shiso Sauce

DESSERT

KINDLY SELECT ONE

MOCHI

Dulce De Leche, Green Tea, Dark Chocolate

BREAD PUDDING

Japanese Whisky Toffee Glacé, Vanilla Ice Cream

RICOTTA CUP

Yamamomo Granite, Peach Preserves, Macadamia Brittle

\$48

LUNCH BENTO BOX

BONDST BENTO

MISO SOUP

MIXED GREEN SALAD, JAPANESE PICKLES

SPICY CRISPY SHRIMP

CHEF'S SELECTION OF MAKI, NIGIRI OR SASHIMI

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BROILED CHILEAN SEA BASS

Marinated in Saikyo Miso

OR

PRIME 45 DAY AGED NEW YORK STRIP

Shallot Teriyaki, Water Spinach, 12-Year-Old Balsamic

\$65

SUSHI BENTO

MISO SOUP

MIXED GREEN SALAD, JAPANESE PICKLES,

SZECHUAN YELLOWTAIL SASHIMI

Serrano Chili, Szechuan Pepper Ponzu

CHIRASHI RICE BOWL

CHEF'S SELECTION OF MAKI, NIGIRI OR SASHIMI

\$68

VEGETARIAN BENTO

AVAILABLE UPON REQUEST

\$48

COLD SPECIALTIES

EAST COAST OYSTERS

26

Pickled Ginger Prosecco Mignonette

KUMAMOTO OYSTERS – *Humbolt Bay, CA*

38

Chili Lime Tosazu

MARINATED SALMON

26

Japanese Cucumber, Myoga, Grapefruit,
Ginger Sesame Soy

HOT SPECIALTIES

JERUSALEM ARTICHOKE TEMPURA

18

Dashi Soy Dipping Sauce

CHICKEN KATSU STEAMED BUN

20

Tonkatsu Sauce, Japanese Mustard, Chili Cucumber

NASU DENGAKU STEAMED BUN

18

Chili Cucumber, Toasted Sesame, Sweet Miso

CHICKEN KARAAGE

18

Tobanjan Dipping Sauce, Fresh Lemon