

BONDST

LOUNGE

NIGIRI & SASHIMI

2 pieces per order

MAGURO

BLUE FIN TUNA	OTORO	32
BLUE FIN TUNA	CHUTORO	26
BLUE FIN TUNA	AKAMI	18
BIG EYE TUNA	AKAMI	16
MARINATED TUNA	ZUKE	16
SEARED ALBACORE		16

HAMACHI

YELLOWTAIL	HAMACHI	18
YELLOWTAIL BELLY	HAMACHI HARA	18
AMBERJACK	KANPACHI	20
STRIPED JACK	SHIMA AJI	18

SHIROMI

JAPANESE RED SNAPPER	TAI	18
GOLDENEYE SNAPPER	KINMEDAI	20
FLUKE	FLUKE	16

SALMON

SCOTTISH SALMON	SHAKE	18
KING SALMON		20
SMOKED SALMON		16
SEARED SALMON BELLY		18

CAVIAR

SALMON EGG	IKURA	22
SPICY CAVIAR	MENTAIKO	20
SEA URCHIN	UNI	38

SHELLFISH

JUMBO SWEET SHRIMP	BOTAN EBI	22
SHRIMP	EBI	16
SQUID	IKA	16
OCTOPUS	TAKO	16
SCALLOP	HOTATE	18
ALASKAN KING CRAB	TARABAGANI	38
LIVE MAINE LOBSTER		26

EEL

EEL	UNAGI	18
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ROLLS

SALMON AVOCADO	22
SPICY YELLOWTAIL	24
Chili Miso, Shishito Salsa	
SPICY TUNA	26
Chili Mayonnaise, Sriracha	
SESAME CRUSTED SHRIMP	25
Orange Curry Dressing, Balsamic Vinegar	
LOBSTER TEMPURA	36
Yellow Tomato, Chive Oil	
KING CRAB AVOCADO	38
Wasabi Yuzu Ranch	
JALAPENO SCALLOP	25
Soy Wrap, Yuzu Kosho Sauce, Jalapeno Soy	
BLUE FIN TUNA TORO	36
Scallion Soy	
SEARED SALMON	28
Salmon Two Ways, Pickled Red Onion	
PRESSED EEL	26
Toasted Almonds, Sweet Soy	
SUNDRIED TOMATO & AVOCADO	18
Green Tea Salt, Garlic Ponzu Oil	
ARUGULA MIXED GREENS	16
Crispy Potato, Carrot Ginger Dressing	

SPECIALSUSHI

NIGIRI / SASHIMI OMAKASE 78
Chef's Selection of Nigiri and/or Sashimi with Toppings PER PERSON

SEARED BELLY QUARTET 44
Otoro, Yellowtail, Salmon, Snapper

Consuming raw or undercooked meat, seafood, shellfish, poultry, or eggs may increase your risk of foodborne illness