



BONSAI

*Teppanyaki*

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## COCKTAILS

**SAKE SANGRIA** \$9.95

Sake, Patron Citronage, Pineapple Juice,  
Sierra Mist and Fresh Fruit

**BONSAI BELLINI** \$9.95

St Germain, Lychee syrup and  
Domaine Chandon Sparkling Wine

**GEISHA** \$10.50

Absolut Citron Vodka, Pomegranate Liqueur,  
Agave Nectar, Fresh Lime Juice

**SAKETINI** \$10.50

Tito's Vodka, Sake, Coconut Water

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## JAPANESE BEER

KIRIN \$6.25

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## SAKE

### SHO CHIKU BAI

CARAFE \$5.50

750 ml \$12

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### NIGORI, SNOW MAIDEN

\$20 300 ml (unfiltered)

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### JUNAMI GINJO, TYKU

\$25 330 ml

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## WINE

PINOT GRIGIO \$10.75

*Ecco Domani, Italy*

CHARDONNAY \$10.75

*Kendell -Jackson, California*

PINOT NOIR \$11.75

*Layer cake, California*

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## **YOUR EXPERIENCE BEGINS WITH**

### **TEPPANYAKI WHITE SHRIMP**

soy butter, salsa vinaigrette

### **PORK BELLY YAKITORI**

sesame asparagus fries, seaweed salad

### **\*SPICY TUNA ON THE ROCKS**

onion sesame sauce, den miso

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**MISO SOUP -or- KABUKI SALAD, GINGER DRESSING**

## **CHOOSE YOUR ENTREE**

served with fried rice and stir-fried vegetables

### **TERIYAKI SALMON**

savory and sweet teriyaki glaze

### **LOBSTER TAIL**

yuzu cream, citrus kosho

### **SHRIMP**

young lettuce and gyukuro tea

### **SHICHIMI SPICED GRILLED CHICKEN**

teriyaki sauce

### **GRILLED TOFU**

vegetable, yaki udon, teriyaki anticucho sauce

### **BLACK COD**

soy reduction

### **\*FILET MIGNON**

truffle salt, garlic chips,  
champagne cognac flambe



## **OR CHOOSE A COMBINATION**

\*FILET MIGNON & SHRIMP

SHRIMP & SPICED GRILLED CHICKEN

\*FILET MIGNON & TERIYAKI SALMON

\*FILET MIGNON & LOBSTERTAIL

## **DESSERT**

CHOCOLATE BENTO BOX

green tea ice cream