

BONSAI BISTRO SUSHI MENU

TRADITIONAL ROLLS

- ALBACORE ROLL** Albacore tuna, green onion \$6
- AVOCADO ROLL** Avocado \$5
- HAMACHI ROLL** Yellow tail, green onion \$6
- KAPPA ROLL** Cucumber \$4
- SABA ROLL** Mackerel, ginger, green onion \$6
- SAKE ROLL** Fresh salmon, green onion \$6
- SMOKY SALMON ROLL** Cream cheese green onion \$6
- TEKKA ROLL** Tuna \$8
- TEKKYU ROLL** Tuna, cucumber \$8
- WALU ROLL** Green onion \$6
- VEGGIE ROLL** Green onion, avocado, cucumber, asparagus, daikon sprouts \$5

SUSHI

Nigiri 2 pieces / Sashimi 5 pieces

- TOMBO** Albacore tuna \$5/10
 - AMAEBI** Sweet Shrimp \$8/16
 - EBI** Shrimp \$5/9
 - HAMACHI** Yellow Tail \$5/10
 - IKURA** Salmon roe \$5
 - KAIBASHIRA** Fresh scallop \$5
 - MAGURO** Tuna \$7/14
 - QUAIL EGGS** \$.50 each
 - SABA** Mackerel \$5/10
 - SAKE** Fresh salmon \$6/12
 - SMOKED SAKE** Smoked salmon \$5/10
 - TAKO** Octopus \$4/8
 - *TAMAGO** Sweet omelet \$3/6
 - TOBIKO** Flying fish roe \$5
 - FLAVORED TOBIKO** Wasabi, habanero, citrus \$5
 - *UNAGI** Fresh water eel \$8/16
 - WALU** Escolar \$5/10
 - *KOBE BEEF TATAKI** Cracked black pepper and sea salt rubbed, then quickly seared and thinly sliced \$10/20
- Sashimi "Pick 3" Your choice of three above fish \$25*

SUSHI SALADS \$4

- EDAMAME SALAD** A unique blend including mysterious roots and seaweed
- SQUID SALAD** Thinly sliced squid and Japanese veggies with a light sesame dressing
- WAKAME** Mixed seaweeds with a light sesame vinaigrette
- SUNOMONO** Pickled cucumber salad
- THE QUAD** Edamame, Squid, Wakame and Sunomono \$10

CHEF'S ASSORTMENTS

All dinners come with small miso soup and authentic grated Japanese wasabi.

- NIGIRI** Chef's choice of six/eight pieces nigiri sushi, with your choice of traditional roll \$17/20
- SASHIMI** Great assortment of fresh fish. Chefs choice. This dish is for truly experienced sushi diners \$25/35
- CHIRASHI** Selection of fresh fish and pickled Japanese veggies over a bowl of sushi rice \$20/30

**Denotes items that cannot be made gluten free. Our soy sauce is low sodium. Gluten free soy available upon request.*

The Health Department would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness.

BONSAI BISTRO ROLLS

Can be made as hand rolls for \$1 less

- CALIFORNIA ROLL** Crab, mayo, tobiko, avocado, and cucumber \$10 (imitation crab \$6)
- SPICY TUNA ROLL** Tuna mixed with green onions, togarashi, chili oil, cucumber, daikon sprouts \$10
- SPYDER ROLL** Tempura battered soft shell crab, mayo, daikon sprouts, avocado and cucumber with tobiko outside \$11
- NORTH IDAHO ROLL** Fresh salmon, green onions, avocado and cucumber \$10
- PHILLY ROLL** Smoked salmon, green onions, cream cheese and cucumber \$9
- *TEMPURA ROLL** Tempura shrimp and veggies, mayo and tobiko \$9
- *VEGGIE TEMPURA ROLL** Tempura veggies, mayo, avocado, daikon sprouts and cucumber \$7
- SPICY SCALLOP ROLL** Fresh scallops mixed with mayo, tobiko, togarashi, cucumbers, chili oil \$9
- *TW ROLL** Fresh water eel, avocado and cucumber topped with sweet eel sauce \$10
- HIPPIE ROLL** Avocado, cucumber, steamed asparagus, green onion, daikon sprouts and cream cheese wrapped in soy paper \$10
- O.M.G. ROLL** Shrimp, fresh organic heirloom tomatoes, avocado, tobiko, chopped ginger, green onions, mayo, chili pepper and chili oil \$11
- B.L.T. ROLL** Grilled smoked salmon "bacon", organic heirloom tomatoes, avocado, mayo, crispy lettuce \$8

FANCY ROLLS

- KANI WALU ROLL** Alaskan snow crab, citrus tobiko, tempura asparagus, green onion, cream cheese, avocados, topped with escolar, togarashi and garlic citrus sauce \$16
- *THE KOBE ROLL** Tempura prawns, crab, tobiko and avocado blanketed with raw Kobe beef. Finished with white truffle honey mustard \$19
- *CATERPILLAR ROLL** Fresh water eel, cream cheese, avocado and cucumber topped with avocado, tobiko and sweet eel sauce \$16
- RAINBOW ROLL** Real crab California Roll, topped with Chef's choice of fresh fish \$16
- SEARED TUNA ROLL** Veggie tempura roll topped with lightly seared albacore and finished with tataki sauce and wasabi tobiko \$16
- *TIGER ROLL** Shrimp tempura, unagi, cream cheese, avocado topped with tuna, green onion and eel sauce \$18
- TROPICAL ROLL** Walu, salmon, mango, avocado with citrus tobiko and garlic citrus sauce \$14
- *DRAGON ROLL** Shrimp tempura roll topped with maguro, chili pepper and spicy mayo \$18
- VOLCANO ROLL** Spicy tuna topped with spicy scallop, Sriracha, tobiko and eel sauce \$16

SUSHI CHEF'S SPECIALS The rolls below are the chefs' choice based upon whatever inspires them today. You won't know what's coming until it hits your table!

The Bonsai Roll \$12 | The Steamroller \$18