



ASIAN TAPAS

BONSAI SHOOTERS
Pacific oyster or New Zealand mussel, wasabi yuzu cocktail. 2
Make it a "sake shooter". 3

PORK EGG ROLLS 6

CRISPY VEGGIE EGG ROLLS
2 for 3 or 4 for 5.50

GF WOK SEARED LETTUCE WRAPS
Chopped chicken with black mushrooms, cashews and water chestnuts in dark mushroom-soy. 10

GF ORGANIC EDAMAME 6

ORGANIC STREET EDAMAME 7

GF SPICY SICHUAN GARLIC EDAMAME 7

GF DRUNKEN SPYDERS
Tempura battered soft shell blue crabs with a sake spiked yellow curry sauce. 12

CRAB RANGOONS
Fried dumplings served with a sweet chili dipping sauce. 2 for 4 or 4 for 7.50

PORK POT STICKERS
Steamed and lightly pan-fried served in a sweet chili soy broth. 2 for 3 or 6 for 7

GF KOREAN KALBI SHORT RIBS
Served with house made organic kimchee. 10

GF DYNAMITE SHRIMP
Wok fried then tossed in spicy aioli. Served over shoestring veggies. 10

GF VIETNAMESE SALT AND PEPPER CALAMARI
Wok sautéed crispy calamari served with a mustard lime cilantro dipping sauce. 11

TEMPURA VEGETABLES
Seasonal organic vegetables with tempura sauce. 9/13

BONSAI BISTRO ROLLS

Can be made as hand rolls for \$1 less.

CALIFORNIA ROLL — Crab, mayo, tobiko, avocado, and cucumber. Imitation crab 6 Real 10

SPICY TUNA ROLL — Tuna mixed with green onions, togarashi, chili oil, cucumber and 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

B.L.T. ROLL — Grilled smoked salmon "bacon", organic heirloom tomatoes, avocado, mayo and crispy lettuce 8

TEMPURA ROLL — Tempura shrimp and veggies, mayo and tobiko 9

THE KOBE ROLL — Tempura prawns, crab, tobiko and avocado blanketed with raw Kobe beef. Finished with white truffle honey mustard 19

DRAGON ROLL — Shrimp tempura roll topped with maguro, chili pepper and spicy mayo 18



SOUPS AND SALADS

GF MISO SOUP WITH ORGANIC TOFU 4

GF WOR WONTON SOUP
Ginger pork wontons, char siu pork, chicken, shrimp, water chestnuts, bok choy and mushrooms. 4/7

GF LEMONGRASS EGG DROP
Lemongrass, chicken, bamboo, spring onions. 4/7

ALMOND CHICKEN SALAD
Organic baby greens, vegetables and sesame-ginger vinaigrette. Served over a bed of fried chow mein noodles. 9

GF ORGANIC HEIRLOOM TOMATO AND CUCUMBER SALAD
Local Deerfield Farms tomatoes, English cucumbers, local organic basil from Howling Hills Farm chopped and tossed in citrus soy, pure sesame oil and sea salt. 8

GF THE ASIAN WEDGE
Iceberg, sesame-honey yuzu vinaigrette, cashews, 9-spiced candied pork belly and grilled chicken breast. 8

GF PAGODA SALAD
Organic baby greens, local organic heirloom tomatoes and vegetables with our house cucumber wasabi ranch dressing. 6 Add shrimp for 2

SEAFOOD, GRILL AND VEGGIES

GF HAMACHI OR SAKE KAMA
(WHEN AVAILABLE)
Yellowtail or salmon collar marinated in citrus soy. Grilled over stir-fried local organic veggies. 13

GF FRESH KING SALMON
Fire-grilled with local organic veggies, grilled lemon and choice of huckleberry aioli, teriyaki or local organic Thai basil pesto cream with yuzu citrus. 14/22

GF VIETNAMESE SALT AND PEPPER PRAWNS OR SCALLOPS 14/20

GF BISTRO FILET
Grilled petite filet roast crusted in wok-smoked sea salt and pepper, yam fries, roasted organic heirloom tomato and tonkatsu sauce. 21

GF SNAKE RIVER FARMS AMERICAN KOBE STEAK
12oz strip crusted in wok-smoked sea salt and pepper, yam fries, roasted organic heirloom tomato and spicy garlic buttered ponzu sauce. 39

GF KOREAN KALBI SHORT RIB DINNER
36-hour marinated fire grilled ribs with organic house-made kimchee fried rice. 19

GRILLED KOBE BURGER
½lb patty, havarti cheese, tonkatsu aioli, yam fries and house made organic spicy pickle. 14

GF ORGANIC VEGGIE TOFU STIR FRY
Wok sautéed in a Cantonese red garlic glaze, crushed peanut curry or a dark soy glaze. 9/13

TEMPURA FRIED ROLLS

VEGAS ROLL — Hamachi, snow crab, avocado and cream cheese. Topped with spicy mayo and eel sauce 11

GODZILLA ROLL — Walu, jalapeno, togarashi and cream cheese. Topped with eel sauce, spicy mayo and Sriracha 11

BRUCE LEE ROLL — Albacore tuna, snow crab, avocado, jalapeno, togarashi, and cream cheese. Topped with spicy mayo and Sriracha 11

SUSHI

NIGIRI — 2 pieces / **SASHIMI** — 5 pieces

EBI — Shrimp 5/9

HAMACHI — Yellow Tail 5/10

UNAGI — BBQ fresh water eel 8/16

MAGURO — Tuna 7/14

SAKE — Fresh salmon 6/12

WALU — Escolar 5/10

TOMBO — Albacore tuna 5/10

SUSHI SALADS

SQUID SALAD — Thinly sliced squid and Japanese veggies with a light sesame dressing 6

WAKAME — Mixed seaweeds with a light sesame vinaigrette 5

SUNOMONO — Pickled cucumber salad 4 (add chef's choice of fish 3)

THE TRIO — Squid, Wakame and Sunomono 10

PAN ASIAN CLASSICS

ALL PROTEINS CAN BE REPLACED WITH LOCALLY MADE SMALL PLANET ORGANICS BAKED TOFU

GF GENERAL TSO'S
Red chilies, bean sprouts and scallions with a golden sweet and sour sauce. Chicken 11/15 Pork 11/15 Shrimp 13/18

GF HONEY GLAZED DISHES
Served over crispy rice noodles. Chicken 11/15 Shrimp 13/18

SWEET AND SOUR
Tropical fruit, bell pepper, yellow onion and red ginger with a sweet and sour sauce. Chicken 11/15 Pork 11/15 Shrimp 13/18

GF KUNG PAO
Wok seared with red chilies and roasted peanuts with a tangy soy sauce. Chicken 11/15 Pork 11/15 Beef 13/18 Shrimp 13/18 Scallops 14/20

GF ORANGE PEEL
Chinese preserved orange peel, organic veggies and scallions in a tangy red glaze. Chicken 11/15 Pork 11/15 Beef 13/18 Shrimp 13/18 Scallops 14/20

GF MONGOLIAN STYLE BEEF
Slices of wok caramelized steak, sautéed mushrooms, yellow onions with a sweet soy sauce, green onions, black and white sesame seeds. Served over a bed of fried rice sticks. 13/18

GF GINGER BEEF AND ORGANIC BROCCOLI
Sweet ginger-soy sauce. 13/18

GF HAWAIIAN HOT AND SPICY CHICKEN
24-hour secret spice marinated chicken, tropical fruit, charbroiled with teriyaki vegetables. 11/16

GF ALMOND CASHEW CHICKEN
Water chestnuts, green peppers, celery, bamboo shoots, onions and mushrooms in a dark soy gravy. 11/16

GF PAD THAI
Wide rice noodles stir-fried with prawns, chicken, tofu, egg, scallions, crushed peanuts and bean sprouts. Tossed in a spicy tamarind sauce. 11/16

GF CANTONESE RICE NOODLES
With crunchy garlic, organic chard and bean sprouts. 9/12 Shrimp 12/16

GF CARAMELIZED GARLIC NOODLES
Wok caramelized noodles tossed in a secret French Vietnamese sauce with garlic, chili flakes and scallions. Chicken or Plain 9/12 Shrimp 12/16

GF LO MEIN
Traditional soft egg noodles, organic vegetables and your choice of protein stir-fried in a dark soy sauce. Choice of chicken, shrimp, beef or pork. 9/12 Combo add 2

GF EMPEROR'S FRIED RICE
Rice, vegetables, egg, and your choice of protein stir-fried in a dark soy sauce. Choice of chicken, shrimp, beef or BBQ pork. 9/12 Combo add 2

GF THAI CURRY STIR FRY WITH RICE NOODLES
Chicken, shrimp, mushrooms, tomatoes, cabbage, carrots, green onions and cilantro stir-fried in a Thai curry sauce. 11/14

SELECT 3 SMALL PLATES FROM OUR ASIAN CLASSICS, SEAFOOD OR VEGETABLE DISHES FOR JUST 27 FOR DISHES CONTAINING SEAFOOD ADD 5

Spicy levels 1 through 5:



GF Please request these dishes as gluten free.



FEATURING LOCAL, organic, sustainable products whenever possible. During winter months organic produce will be from California. Many dishes can be made gluten free, vegan or vegetarian. Just ask!

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. The chef would like you to know that it also makes you awesome.

SIGNATURE DRINKS

KEY LIME COCONUT
Absolut Vanilla, Malibu Rum and fresh muddled limes. 8

DRUNKEN MONKEY
Absolut Vanilla, 99 Bananas, Godiva White Chocolate Liqueur. 8

THE BONSAI
Absolut Mandarin, sake, Midori, lemon sour and pineapple juice. 9

VOODOO BOOTY
Spiced rum, orange liqueur, fresh lemon juice with a cinnamon sugared rim. 8

SAMURAI
Milagro Tequila, Pama Pomegranate, Bacardi 151, fresh muddled limes. 8

TROPICAL BLISS
Malibu Rum, Banana Rum, muddled mangos. 8

KOI POND
Ancient chinese ingredients, be prepared for a lasting experience!
Serves 2 or more. 18



MANDARIN CREAM
Whipped Cream Vodka, pineapple and orange juice, whipped cream shaken, tall. 9

CHINA BLOSSOMS
Japanese Vodka, St. Germain liqueur, hibiscus and yuzu juice shaken, finished with sparkles. 9

TOKYO SMOKE
Yamazuki Japanese Whiskey, Bombay Sapphire Gin, olive juice shaken martini style. 10

MANGO SRIRACHATINI
Sriracha Vodka, mango rum, fresh lime juice, cilantro garnish. 8

WINE

WHITES BY THE GLASS
Cava, Segura Viudas, Spain 8/28
Riesling, Pacific Rim Dry, WA 7/26
Sauvignon Blanc, Bogle, CA 7/24
Pinot Grigio, Lagaria, Italy 8/28
Viognier, Maryhill, WA 6/22
White Zinfandel, Canyon Road, CA 6/38 (1.5L)
Chardonnay, Chateau Ste. Michelle, WA 7/26
Chardonnay, J.Lohr, CA 10/36
New Age White, Argentina 6/22

CHAMPAGNE
Moet & Chandon Imperial, France 85

RIESLING
St. M, Germany 28

PINOT GRIGIO/GRIS
Elk Cove, OR 30

SAUVIGNON BLANC
White Haven, New Zealand 39

CHARDONNAY
Morgan, CA 45
Mer Soliel Silver, CA 54

UNIQUE WHITES
Valkenberg (Gewurztraminer), Germany 23
Conundrum, CA 46

REDS BY THE GLASS
Blend, 19 Crimes, Australia 7/26
Pinot Noir, Bogle, CA 8/30
Malbec, Sensual, Argentina 7/26
Merlot, Canoe Ridge Expedition, WA 9/34
Cabernet Sauvignon, The Jack, WA 8/30
Cabernet Sauvignon, Amavi, WA 11/39

PINOT NOIR
Witness Tree, OR 36
Sokol Blosser, Dundee Hills, OR 70
Elk Cove, OR 48

MERLOT
J. Lohr, CA 30
Raymond Cellars, CA 40
Walla Walla Vinters, WA 48

CABERNET SAUVIGNON
Five Star Cellars, WA 48
Pepperbridge, WA 95
Caymus, CA 125

OTHER REDS
Alexander Valley Zinfandel, CA 32
Jim Berry Lodge Hill Shiraz, Australia 35
Barrister Cabernet Franc, WA 60
Robert Carl Claret '07**, WA 55

SAKE

The sake meter rating system is a gauge showing the sweetness or dryness of each sake. The meter starts neutral at 0. Positive numbers up to +20 shows the dryness of the sake. Negative numbers to -55 depict how sweet the sake is.

CALIFORNIA

SHO CHIKU BAI PREMIUM 7.95
10oz 15% alcohol smv: +3
Served hot.

GEIKKEIKAN BLACK AND GOLD 9/32
720ml

SHO CHIKU BAI NAMA SAKI ORGANIC 15
180ml 15% alcohol smv: +5
Served chilled.

JAPAN

Served chilled.

GEKKEIKAN ZIPANG SPARKLING 15
300ml

KIZAKURA STARS (SPARKLING JUNMAI) 13
300ml 6.5% alcohol smv: +2

HAKUTSURU DRAFT 8
300ml 14.5% alcohol smv: +2

SHO CHIKU BAI JUNMAI GINJO 12
300ml 15% alcohol smv: +5

HAKUTSURU SUPERIOR JUNMAI GINJO 15
300ml 14.5% alcohol smv: +3

HOMARE SHUZO (FUKUSHIMA) ALADDIN JUNMAI 13
300ml 15.5% alcohol smv: +5

UME (PLUM) WINE

HAKUTSURU PLUM WINE 6/24
750ml 12.5% smv: +5

GEKKEIKAN KOBAI PLUM WINE 5/18
720ml

NIGORI

*A style of sake that is coarsely filtered leaving behind rice particles creating a creamy texture.
Served chilled.*

SHO CHIKU BAI NIGORI 8
365ml 15% alcohol smv: -20

KIZAKURA NIGORI 12
300ml 9.5% alcohol smv: -32

HOMARE SHUZO (FUKUSHIMA) ALADDIN 20
300ml 15.5% alcohol smv: -20

DAIGINJO SAKE

*THE BREWERS PRIDE & JOY.
Made by hand with highly polished rice from special growers. Rated best in the world.
Served chilled.*

KIKUSAKARI KURAHABIKI DAIGINJO 90
720ml 16% alcohol smv: +5

KIKUSAKARI KURAHABIKI DAIGINJO 90/45
720ml 16% alcohol smv: +5

TARU

*Reminiscent of the old ways, brewers would age the sake in cedar casks creating a nice aroma and flavor. Enjoy your sake in a masu (cedar drinking box) or drink Taru.
Served chilled.*

KIKUSAKARI TARU 8/34
720ml 15% alcohol smv: +3

ICHINOKURA TARU JUNMARI 28
500ml 15-16% alcohol smv: +4

SAKE FLIGHTS 8
Three sample shots of sake.
Bartender's choice.

SAKETINI'S

YUZU BLUETINI 8
Citrus Vodka, Yuzu, fresh lemon juice, Nigori Sake, Blue Curacao.

PAINTED LADY 8
Raspberry Vodka, Whipped Cream Vodka, Nigori Sake.

WATER DRAGON 8
Pear Vodka, cucumber, Sparkling Sake.

GINGER DROP 8
Ginger Vodka, sake, fresh lemon juice, Blue Curacao.

BEVERAGES

BONSAI LEMONADES 4
Huckleberry, Strawberry or Mango.

COKE, DIET COKE, SPRITE, ROOT BEER, LEMONADE, GINGER ALE 2

COFFEE 2.50

ICE TEA 3

JUICE, ROY ROGERS, RED BULL 3

POT OF TEA 4
Ask your server about our loose leaf tea selection today.

