

CHEF'S PICKS

— EXPLORE BONSAI'S LATEST CHEF CREATIONS —

NIKKEI TUNA TATAKI \$22

Seared tuna served over a creamy Peruvian huancaína sauce, finished with extra virgin olive oil and topped with a vibrant criolla salad of red onion, fresh-cilantro, and lime.



CRISPY SALMON SASHIMI \$21

Lightly battered and crispy fried salmon sashimi served over a smooth avocado purée, complemented by citrus ponzu and finished with spicy mayo, red tobiko, and fresh chives



CHUKA IKA SALAD \$19

Seasoned squid salad topped with our signature dynamite salad, drizzled with eel sauce, accompanied by marinated idako (baby octopus), and served on a crispy fried rice sheet.



BEEF TATAKI \$20

Australian Wagyu tataki served with truffle ponzu, takuan rolls, onion purée, and microgreens.



OCTOPUS TIRADITO \$19

Thinly sliced octopus served with leche de tigre, crispy capers, chill oil, and fresh micro cilantro.

*An 18% gratuity is automatically included on your check.

CHEF'S PICKS

— EXPLORE BONSAI'S LATEST CHEF CREATIONS —

SMOKED TUNA CEVICHE \$19

Tuna marinated in citrus soy sauce, lightly seared, and finished with onion, cilantro, lemon, lime pepper, and aromatic oil, served with sweet potato and a delicate orange reduction.



MISO GLAZED FISH \$27

Oven-baked fish glazed with sweet miso sauce, served with crispy Colombian potatoes, spicy mayo, and togarashi.



WAGYU MAKI \$24

Shrimp tempura, avocado, asparagus, and takuan rolled in sushi rice, topped with seared Australian Wagyu and finished with silky onion purée.



SOHO ROLL \$24

Rice-less soy paper roll filled with kani, freshwater eel, scallions, and fresh tuna, topped with a creamy shrimp, Kewpie mayo, kimchi, tobiko, and scallion mixture, then finished with a drizzle of eel sauce.



MAGURO BITES \$25

Delicate fresh tuna wrapped around our signature blue crab mix, avocado, and Kewpie mayo, finished with citrus ponzu, spicy mayo, and red tobiko. (7 pieces)

*An 18% gratuity is automatically included on your check.