

COLD APPETIZER



SPECIAL TSUNAMI

A flavorful combination of kani, avocado wrapped in fresh salmon topped with ponzu spicy mayo and scallions

\$18



ROLLITO ACEVICHADO

Kani salad blended with smoky chipotle, crispy bacon, and sweet plantain, wrapped in fresh tuna and finished with our signature ceviche sauce

\$19



DYO MAGURO

Crispy ovals of rice mixed with tempura flakes, scallions and kimchi sauce, wrapped in fresh tuna and topped with grilled salmon, melted cream cheese, tobiko, house W. sauce, and a drizzle of aromatic truffle oil.

\$20



BUTTER CRAB

Kani osaki, tobiko, Japanese mayo, and truffle oil wrapped in delicate soybean paper, served with a clarified butter ponzu sauce.

\$20



DYO UNAGI

Crispy ovals of rice mixed with tempura flakes, scallions and kimchi sauce, wrapped in fresh salmon and topped with grilled eel, melted cream cheese, and a rich Peruvian huancaína sauce.

\$20

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SUSHI DOG

Tempura-fried roll filled with crab salad, cream cheese, sweet plantain, and avocado. Topped with salmon tartare, edamame, and pineapple, then drizzle with eel, spicy mayo and tropical sauce

\$20

SAKE TEMPTATION

A slightly spicy mix of crispy shrimp and fish, avocado, and sweet plantain, rolled in thin slices of smoked salmon and drizzle with sweet chili sauce and yuzu mayo

\$20



AG PICADITO

Wrapped in sweet plantain, filled with smoked salmon, avocado, spicy mix of shrimp and fish, cream cheese and neptuno salad. Topped with ceviche and crispy quinoa

\$21



BOCADITOS DE PICAÑA

Wrapped in picanha beef, filled with shrimp, plantain, and avocado. Topped with a cheese sauce

\$17

\$16 PAIR

HANDROLL BONSAI

ONE SLIGHTLY SPICY SHRIMP MIX, KANI OSAKI SALAD IN CHIPOTLE SAUCE, SWEET PLANTAIN, CREAMY AVOCADO, SWEET CHILI GLAZE AND ONE WITH FRESH TUNA TARTARE, AVOCADO AND A HINT OF PONZU SAUCE



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SPECIAL THAI SPRING ROLLS

Fresh salmon, tuna, kani, wakame, and avocado wrapped in delicate rice paper, served with a sweet and sour sauce on the side.

\$17



BACON SAKE

Crispy thin slices of bacon layered with crushed pistachios, topped with fresh salmon, truffle oil, spicy mayo, sweet chili sauce, and a pop of tobiko.

\$17



BONSAI ANTOJITOS BONSAI SIGNATURE

Crispy shrimp wrapped in sweet plantain, topped with creamy Neptune salad and spicy mayo, then drizzled with savory eel sauce.

\$17



BOCADITOS DE PLÁTANO

Filled with crispy shrimp and wrapped in fried sweet plantain, then topped with a mix of lightly spicy crispy shrimp and fish, scallions, tobiko, and a touch of sweet chili sauce

\$17



MONTADITO

Golden bites of fried rice topped with fresh tuna tartare, tobiko, spicy mayo, and our house W. sauce.

\$15

TRIO JAPANTACOS

Three crispy hard-shell tacos, each filled with a bold fusion of Latin and Japanese flavors:
Crispy Shrimp tossed in spicy mayo with creamy avocado.
Fresh Salmon with tonkatsu sauce and wakame.
Spicy Tuna mixed with scallions and spicy mayo.

\$17

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AREPA EBI CRISPY

A golden fried rice arepa filled with a slightly spicy mix of crispy shrimp and fish, cream cheese, and topped with avocado and a drizzle of sweet chili sauce.

\$17



AREPA KANI

A golden fried rice arepa filled with our dynamite salad tossed in chipotle sauce, cream cheese, and avocado, finished with a sprinkle of furikake

\$17



TOSTON CRAB

Crispy plantain tostón topped with your choice of:

Kani Osaki: Shredded crab stick mixed with spicy mayo and tobiko.

Blue Crab: Real blue crab tossed with onions, peppers, and spicy mayo.

\$17



SUSHI PIZZA

Golden crispy rice topped with smoked salmon, creamy Neptune salad, and scallions, finished with thin avocado slices, spicy mayo, tobiko, sesame seeds, and a drizzle of sweet chili sauce.

\$19



APPETIZER SAMPLER

Sushi pizza, antojitos, coquitos, gyozas and croquetas

FOR 2 \$29 FOR 4 \$58



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HOT APPETIZER



EDAMAME AND SEA SALT

Smoky grilled edamame tossed in savory soy sauce and fragrant sesame oil, finished with a sprinkle of sea salt.

\$9



ASIAN WINGS

Crispy fried chicken wings tossed in our house-made smoky BBQ sauce with a hint of spice.

\$15



TRUFFLED SPICED EDAMAMES

Edamame tossed in a hot wok with soy sauce and sesame oil, finished with a drizzle of aromatic truffle oil and a sprinkle of zesty Tajín seasoning

\$13



HOT EDAMAME AND TOGARASHI

Edamame cooked with savory soy sauce, fiery togarashi, zesty sriracha, and toasted sesame oil and salt.

\$11



SUSHI CLUB HOUSE

Filled with cream cheese, avocado, and tuna tartare. Topped with crispy fried kani Osaki, drizzled with eel sauce and spicy mayo.

\$19

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GYOZAS

Savory pork dumplings, available fried or steamed, served with tempura dipping sauce and a touch of mustard.

\$10.5



SHUMAI

Delicate shrimp dumplings, available fried or steamed, served with our house tempura dipping sauce.

\$11



BAO PICANHA

Steamed bao buns filled with smoked picanha steak, fresh arugula, tomato, creamy cheese sauce, crispy potato sticks, and a sprinkle of furikake.

\$18



BAO PORK BELLY

Steamed bao buns stuffed with tender glazed pork belly in Asian BBQ sauce, served with fresh arugula and tomato

\$17



BAO SHORT RIBS

Slow-baked, tender shredded short rib in a sweet glaze, with fresh arugula and tomato topped with crispy onions, and a creamy cheese sauce.

\$18.5



JALEA DE MARISCOS

A marinated mix of shrimp, calamari, octopus, and fish, fried to a golden crisp and served with criolla salsa, tartar sauce, and creamy Peruvian huancaína.

\$24



SALMON COQUITOS

Tempura cones of salmon filled with kani, scallions and cream cheese topped with curry and eel sauce

\$17

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FIRE SAKE

Sliced salmon sashimi marinated in harissa spice, lemon dressing, and olive oil, then gently flamed for a bold, smoky finish.

\$21



SPRING ROLLS VEGETABLES

Crispy fried veggie spring rolls served with a side of sweet and sour sauce.

\$10.5



DÁTILES

Dates filled with a savory mix of chistorra sausage and manchego cheese, wrapped in crispy bacon, then topped with our house sauce, creamy cotija cheese sauce, and finished with crunchy quinoa crisps.

\$16



CRAB CROQUETTES

BONSAI SIGNATURE

Our original croquettes filled with a savory crab mix, golden-fried and served with tartar sauce.

\$13



IKA CRISPY

Smoked salmon, cream cheese, and kani osaki wrapped in crispy fried calamari, topped with Neptune salad and a drizzle of eel sauce.

\$17



SHRIMP LOLLIPOPS

Golden-fried shrimp lollipops served with our signature W sauce.

\$16.5

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SALADS



WAKAME

Seaweed salad
\$10.5



NEPTUNO SALAD

A mix of fresh kani osaki, wakame seaweed, chunks of salmon and tuna, finished with tobiko and drizzled with our signature house sauce.

\$18



WAKAME SPECIAL

A base of Neptune salad topped with FRESH sashimi slices of tuna, salmon, and hamachi, garnished with wakame seaweed and vibrant tobiko.

\$22

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TARTARE



TARTAR MIX

A flavorful mix of fresh salmon, crispy shrimp, and spicy mayo, tossed with scallions, and crispy quinoa.

\$18



TUNA PONZU TARTAR

Fresh, tender chunks of tuna paired with scallions, cilantro and edamame, finished with a bright citrus-ponzu and zesty orange dressing. Served with tortilla chips.

\$18

CEVICHE



CEVICHE ROCOTO

Chunks of corvina cured in zesty lime juice, tossed with red onion, sweet pepper, cilantro, and finished with a creamy red chili sauce.

\$18



CEVICHE THAI MIX

Fresh corvina and shrimps marinated in zesty leche de tigre and yellow chili, tossed with sweet chili, red onion, and cilantro. Served with traditional sides of sweet potato, cancha and choclo corn.

\$18



NIKKEI CEVICHE

Fresh corvina marinated in zesty leche de tigre and yellow chili, tossed with sweet chili, red onion, and cilantro. Served with traditional sides of sweet potato, cancha and choclo corn.

\$18

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TIRADITO



TUNA TATAKI

Tender slices of seared tuna, served with a tangy and refreshing ponzu dipping sauce.

\$19



TUNA TIRADITO

Fresh tuna slices layered with creamy avocado, scallions, spicy mayo, and ponzu sauce.

\$20



TRUFFLE HAMACHI TIRADITO

Thinly sliced hamachi dressed with golden quinoa crunch, red tobiko, truffle oil, and bright ponzu sauce.

\$21



HOT SALMON

Delicate salmon slices layered with seaweed salad, ginger, and chives, splashed with citrus-soy, hot sesame oil drizzle and sriracha sauce.

\$19



USUZUKURI

Delicate slices of hamachi lightly dressed with ponzu, fresh lemon juice, and sesame oil, topped with scallions, creamy avocado and acevichada sauce.

\$20

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SOUPS



THAI SEAFOOD SOUP

Clear broth of lemongrass, ginger, and sesame oil with seasonal seafood, vegetables and finished with sriracha heat.

\$21



COCO THAI SOUP

Juicy chicken and shrimp cooked in creamy coconut milk and red curry paste, tossed with fresh vegetables. Slightly spicy.

\$16



RAMEN

Ramen noodles in house broth with egg, vegetables and dry seaweed. Choose pork, chicken, or tofu

\$20



MISO SOUP

Tofu, seaweed, and scallions in a warm miso broth made with savory hondashi.

\$8.5

SALMON



SAKE TERIYAKI

Grilled salmon filet glazed in house-made teriyaki sauce, crusted with toasted sesame seeds and crushed pistachios. Served with white rice

\$22



BAMBOO LACQUERED SALMÓN

Seared salmon wok-tossed with bamboo shoots, fresh herbs, and seasoned vegetables in a savory oyster sauce, finished with a drizzle of sesame oil

\$22

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FISH



SEAFOOD CALDERETA

A rich seafood medley of shrimp, calamari, octopus, mussels, and clams in a creamy aji amarillo-Parmesan reduction. Accompanied by white rice, tostones, and criolla sauce.

\$32



CORVINA SEAFOOD

Pan-seared corvina, calamari, mussel, clams, octopus and shrimps in a savory seafood aji amarillo sauce served with french fries and white rice.

\$30



ARROZ CREMOSO DE MARISCOS

Creamy risotto infused with Huancaína and Parmesan sauce, blended with a premium mix of shrimp, calamari, octopus, white fish, clams, and mussels.

\$30



SALMON BLANC

Pan-seared salmon topped with sautéed shrimp in a velvety white wine reduction. Served with a crisp honey-Parmesan salad.

\$28

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SABA

SABA ASADA

Lightly torched mackerel filet served with fresh lemon juice and citrusy ponzu sauce.

\$26



OCTUPUS

CHIMICHURRI OLIVE GRILLED OCTOPUS

8 oz of tender, char-grilled octopus served with crispy potatoes, sautéed vegetables, vibrant chimichurri sauce, and a house-made green olive mayo.

\$30

CHICKEN

ASIAN CHICKEN CURRY

Wok-sautéed chicken with seasonal vegetables, and red curry paste, simmered in coconut milk and finished with a touch of oyster sauce.

\$20



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CHICKEN NASU

Tender chicken stir-fried with fresh vegetables in a savory blend of oyster sauce, sesame oil, and cilantro. Served with white rice.

\$20



CHICKEN TERIYAKI

Sautéed chicken glazed in teriyaki sauce, served over jasmine rice and finished with toasted sesame seeds.

\$18

PORK



RIBS BBQ

Tender baby back ribs slow-cooked and finished with a sticky Asian-style orange BBQ glaze.

\$22



PORK BELLY

Tender, slow-roasted pork belly glazed with house marinade and finished with zesty criolla sauce.

\$18

LAMB



BANGKOK RACK OF LAMBS

Juicy grilled ribs smothered in teriyaki BBQ glaze, paired with sautéed vegetables.

\$32

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MEATS



SHORT RIBS

Slow-cooked boneless short rib in a savory sake reduction, served over truffle-infused mashed potatoes.

\$31

NASU BEEF

Sautéed beef tenderloin with oyster sauce, soy sauce, scallions, aromatic spices, and a medley of fresh vegetables.

\$26



LOMO SALTADO

Marinated strips of beef stir-fried with onions, tomatoes, and crispy French fries, all tossed in a savory, house-made Peruvian sauce.

\$33



FILET MIGNON RISOTTO

Creamy mushroom risotto served with 8oz of filet mignon and a red wine reduction.

\$38



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TENDERLOIN

Juicy grilled beef tenderloin glazed with house-made teriyaki sauce, served with a vibrant mix of seasonal vegetables—mushrooms, carrots, zucchini, onions, bell peppers, broccoli, and asparagus.

\$35



NEW YORK STEAK

10 oz grilled New York strip, served with crispy French fries and house-made hollandaise sauce.

\$34



RIBEYE

Juicy 10 oz ribeye grilled to perfection, paired with golden fries and our special home-style sauce

\$41.95

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WOK

HIBACHI

Grilled-to-order with your choice of protein, seared on the hibachi with savory garlic butter. Served with vegetable fried rice and sautéed seasonal vegetables—mushrooms, zucchini, onions, carrots, and broccoli, and a soup

CHICKEN \$27 SHRIMP \$27
STEAKS \$32.95 MIX \$34



NOODLES

Japanese-style stir-fried noodles tossed with scallions, shallots, and mixed vegetables in a savory house sauce. Served with your choice of protein.

CHICKEN \$19 SHRIMP \$19
STEAKS \$23 MIX \$23

PAD THAI

Stir-fried rice noodles with egg, seasonal vegetables, and scallions, garlic paste, tossed in a tamarind-peanut sauce and finished with roasted peanuts. Served with your choice of protein.

CHICKEN \$19 SHRIMP \$19
STEAKS \$23 MIX \$23



CHAUFA

Wok-tossed jasmine rice infused with scallions, shallots, and seasonal market vegetables, finished with your choice of protein.

CHICKEN \$19 SHRIMP \$19
STEAKS \$23 MIX \$23
SEAFOOD \$25

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SIGNATURE ROLLS



FUJI ROLL

SIGNATURE ROLL

Crispy tempura shrimp, cream cheese, scallions, and tobiko wrapped in sushi rice and nori, topped with shrimp tempura and finished with our house Fuji sauce.

\$21



LOBSTER ROLL

Wrapped in nori and filled with lobster, cream cheese, avocado, and kani Osaki. Covered in tobiko, topped with tempura lobster and drizzled with champagne butter sauce.

\$38



PICANHA ROLL

Filled with cream cheese, avocado, scallions, and picanha. Topped with a mix of crispy shrimp and corvina, spicy mayo, ponzu, w house sauces, covered with flamed picanha, and Asian chimichurri.

\$24



DINAMITA ESPECIAL

Filled with cream cheese, sweet plantain, and kani Osaki. Covered in tobiko and finished with a drizzle of sweet chili sauce.

\$18



VOLCANO ROLL

Filled with eel, crispy shrimp, and cream cheese. Covered with fresh tuna and topped with a kani chipotle salad and a drizzle of eel sauce.

\$21



CRAZY ROLL

Filled with fresh salmon, scallions, cream cheese, and kani Osaki. Topped with shredded kani and finished with a drizzle of ponzu sauce.

\$19

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KYOTO ROLL

Filled with fresh tuna, salmon, cream cheese, and scallions. Topped with a creamy kani chipotle salad.

\$20



MIAMI ROLL

Filled with Neptuno salad, crispy shrimp, and cream cheese. Topped with flamed salmon, spicy mayo, and a sprinkle of tempura flakes.

\$20



SUNRISE ROLL

Filled with crispy shrimp, cream cheese, and scallions. Topped with sweet plantain and drizzled with spicy mayo and sweet chili sauce.

\$19



GEISHA ROLL

Filled with crispy corvina, cream cheese, and scallions. Topped with a slightly spicy mix of crispy shrimp and fish, then covered with kani Osaki and drizzled with sweet chili sauce.

\$20



ACEVICHADO ROLL

Riceless. Wrapped in soy paper and filled with Neptuno salad, crispy shrimp, and avocado. Topped with corvina ceviche, ceviche sauce, and crispy quinoa.

\$24



FUSION ROLL

Filled with kani Osaki, tobiko, avocado, and cream cheese. Covered with fresh mango and drizzled with sweet chili sauce.

\$19

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COCO ROLL

Filled with crispy shrimp, smoked salmon, cream cheese, kani Osaki, and scallions. Covered with avocado and topped with toasted coconut flakes and a drizzle of curry sauce.

\$20



FIRE ROLL

Filled with Neptuno salad, crispy kani Osaki, avocado, and cream cheese. Covered with sweet plantain, topped with flamed brie cheese, and finished with a drizzle of spicy mayo.

\$20



YELVI ROLL

Filled with fresh tuna, eel, kani Osaki, and scallions. Covered with fresh salmon and topped with a slightly spicy mix of crispy shrimp and fish, finished with tobiko.

\$24



BONSAI ROLL

BONSAI SIGNATURE

Filled with smoked salmon, scallions, kani Osaki, cream cheese, and sweet plantain. Topped with a slightly spicy mix of crispy shrimp and fish, then drizzled with truffle oil, curry sauce, and eel sauce.

\$24



SHIRAKU ROLL

Wrapped in soy paper, filled with tuna, smoked salmon, kani osaki, a slightly spicy mix of crispy shrimp and fish, sweet plantain, and cream cheese. topped with avocado, sweet chili sauce and quinoa crispy

\$24



EBITEN ROLL

Filled with tempura vegetables, crispy shrimp, cream cheese, and avocado. Finished with a drizzle of eel sauce.

\$18

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DRAGON ROLL

Filled with crispy shrimp, cream cheese, and scallions. Covered with avocado and finished with a drizzle of spicy mayo.

\$19



IRON ROLL

Filled with crispy shrimp, kani Osaka, and scallions. Topped with ebi shrimp, spicy mayo, and a drizzle of W sauce.

\$20



EEL ROLL

Filled with kani chipotle salad, cream cheese, and scallions. Covered with eel and avocado, then drizzled with eel sauce.

\$20



VVR ROLL

Riceless. Wrapped in soy paper and filled with smoked salmon, kani chipotle salad, sweet plantain, and avocado. Topped with a slightly spicy mix of crispy shrimp and fish, covered with kani Osaka, and drizzled with W sauce.

(8 pieces)

\$24

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OSAKA ROLL

Filled with fresh salmon, kani salad, sweet plantain, and cream cheese. Topped with tuna tartare, covered with avocado and black tobiko, then finished with a touch of truffle oil and honey mustard.

\$24



DORAL ROLL

Riceless. Wrapped in soy paper and filled with Neptuno salad, fresh salmon, Tuna and avocado. Covered with delicate slices of hamachi and drizzled with ponzu sauce.

(8 pieces)

\$24

SENSEI ROLL

Filled with crispy shrimp, tempura calamari, cream cheese, and scallions. Topped with fresh Neptuno salad.

\$21



LOVE ROLL

Riceless. Wrapped in soy paper and filled with arugula, Neptuno salad, smoked salmon, sweet plantain, and a slightly spicy mix of crispy shrimp and fish. Topped with curry, sweet chili, spicy mayo, truffle oil, ponzu sauce, and a sprinkle of toasted quinoa. (8 pieces)

\$21





SUNSET ROLL

Filled with smoked salmon, a mildly spicy mix of shrimp and fish, avocado, and sweet plantain. Topped with fresh mango and a lightly spicy kani salad.

\$23



SAMURAI

Filled with crispy arugula, smoked picanha, kani Osaki, avocado, and cream cheese. Topped with salmon and kani tartare, finished with passion fruit sauce and ginger umami dressing.

\$23

YAGI ROLL

Filled with creamy goat cheese, chipotle salad, avocado, salmon, and scallions. Topped with fresh salmon tartar and a sweet pineapple chutney.

\$25



SOUTH BEACH

Wrapped in soy paper and filled with fresh salmon, avocado, and scallions. Topped with seared tuna, truffle oil, black tobiko, and finished with ponzu sauce and yuzu mayo.

\$23



VEGGIE SPECIAL

Filled with cream cheese, avocado, sweet plantain, and tempura vegetables. Covered with wakame salad, topped with avocado, crispy quinoa, and drizzled with ponzu sauce and spicy mayo.

\$19

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CLASSIC ROLLS



CALIFORNIA ROLL

Kani, avocado, cucumber,
topped with tobiko.

\$15



DINAMITA ROLL

Filled with kani Osaki
salad and tobiko

\$15



ALASKA SPECIAL

Filled with fresh salmon, avocado, and
cream cheese. Covered with avocado
and salmon slices, then topped with
wakame and ikura.

\$22



ALASKA ROLL

Filled with fresh salmon,
avocado, and cream cheese.

\$16



VEGGI ROLL

Filled with wakame, carrots,
cucumber, avocado, and scallions.

\$16



SPICY TUNA

Filled with a flavorful mix of spicy tuna
and tobiko

\$17

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TEMPURAROLLS

W CRISPY ROLL

Tempura-fried roll filled with salmon, kani Osaki, tobiko, and cream cheese. Finished with a drizzle of W sauce.

\$19



TATANUI ROLL

BONSAI SIGNATURE

Riceless roll filled with kani Osaka, cream cheese, scallions, and shrimp tempura. Topped with Neptune salad, a crispy fried prawn, and drizzled with spicy mayo

\$22



AVENTURA CRISPY

Tempura-fried roll filled with tuna, smoked salmon, kani Osaki, scallions, and cream cheese. Topped with spicy dynamite salad and drizzled with eel sauce.

\$21



TROPICAL ROLL

Tempura-fried, riceless roll filled with salmon, kani Osaki, scallions, and cream cheese, wrapped in sweet plantain. Topped with dynamite salad and drizzled with eel sauce.

(6 pieces)

\$19

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TOKIO ROLL
BONSAI SIGNATURE

Tempura-fried roll filled with cream cheese, scallions, avocado, and crispy shrimp. Topped with a slightly spicy mix of crispy shrimp and fish, then drizzled with Fuji sauce and eel sauce.

\$21



TIGER SPECIAL

Tempura-fried roll filled with Salmon, kani Osaki, avocado, and cream cheese. Finished with a drizzle of eel sauce.

\$19

ROCK AND ROLL

Tempura-fried roll filled with crispy white fish, scallions, avocado and cream cheese. Topped with dynamite salad and tobiko.

\$21



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HOSOMAKI

CLASSIC ONE-INGREDIENT ROLLS
WRAPPED IN NORI AND RICE

TUNA HOSOMAKI	\$9
SALMON HOSOMAKI	\$9
KANI HOSOMAKI	\$7
KAPAMAKI	\$6

TEMAKI

CONE-SHAPED SEAWEED ROLLS FILLED
WITH SUSHI RICE AND FRESH
INGREDIENTS

ALASKA	\$10.5
DINAMITA	\$10.5
CALIFORNIA	\$10.5
SPECIAL	\$17
SPICY TUNA	\$16



NIGIRI & SASHIMI

FRESH FISH OR SEAFOOD SERVED OVER
HAND-PRESSED SEASONED RICE & SLICED RAW FISH

TUNA	\$6.5	TOBIKO	\$5
SALMÓN	\$5.5	IKURA	\$8
HAMACHI	\$6.5	KANI	\$4
SABA	\$6	SASHIMI SAMPLER	\$38
ANGUILA	\$6.5	NIGIRI SAMPLER	\$38



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POKE BOWLS \$21

BASE

Rice

PROTEIN OPTIONS

Choose a protein: Salmon, tuna, shrimp

SAUCE

Poke sauce and eel sauce

TOPPINGS

Edamame, kani salad, wakame salad, tobiko, pineapple, avocado, quinoa crispy

CHIRASHI SUSHI \$33

BASE TOPPINGS

Rice

A bed of seasoned sushi rice topped with nine slices of assorted fresh fish, wakame, and ikura



BURGERS



SLIDER DUO BURGER

Two mini grilled burgers topped with melted cheese, crispy bacon, tomatoes, and a fresh mix of lettuce. Drizzled with creamy mayo and beet sauce

\$17



BONSAI BURGER

BONSAI SIGNATURE

8 oz grilled beef patty topped with crispy bacon, caramelized onions, fresh tomatoes, lettuce, and melted American cheese. Finished with chipotle mayo and roasted garlic mayo. Served with crispy French fries.

\$21

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KIDS MENU



CHIIHIRO ROLL

Filled with Kani Osaki and avocado.

\$12



GOKU ROLL

Filled with cream cheese and crispy shrimp

\$12



CHICKEN TENDERS

Served with french fries

\$13.5



SALMON NUGGETS

Served with french fries

\$15



HAPPY ROLL

Tempura-fried roll filled with salmon and cream cheese. Drizzled with eel sauce.

\$14

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DESSERTS



ICE CREAM TEMPURA

Choose between vainilla or
chocolate

\$10.5



YUZU CREME BRULEE

Classic creamy brûlée infused with
bright, tangy yuzu citrus for a
refreshing twist.

\$13



CHEESECAKE TEMPURA

\$10.5



NUTELLA MARQUISE

\$12.5



PASSION FRUIT MOUSSE

\$11



TRES LECHES CAKE

\$10.5



KUKKIE NUTELLA

\$14.5



THAI DONUTS

\$11

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