

Konnichiwa

(kon-ne-che-wa) "Welcome"

Starters

\$5 each

- *Salmon Tiradito
blue cheese cream,
dashi infused citrus tea
- *Tuna & Mango Tartare
tama miso sauce, tobiko
and coriander
- Wagyu Kakuni
slow braised wagyu short
ribs, caramelized onion
and teriyaki sauce

Soup & Salad

\$3 each

- Bonsai Noodle Salad
ginger, sake, cold rice
noodles, tomatoes, mushrooms,
chilled tomato dressing
- Side Salad
mixed field greens with
home-made ginger-
carrot dressing
- Miso Soup
white miso soup, silken tofu,
green onion, garnished with
daikon and nori

Nigiri Sashimi

\$2 per piece

- *Ebi
prawn
- *Sake
salmon
- *Maguro
yellow fin tuna
- *Hamachi
amberjack

Rolls

\$6 per roll

- California Roll
crab, avocado, cucumber,
sesame, tobiko mayo
- *Spicy Tuna
spicy tuna, tempura flakes,
asparagus, azuki, tobiko,
potato straws, spicy mayo

\$8 per roll

- *Bonsai Triple E Roll
fresh water eel, bbq
eggplant, tamago
(Japanese egg omelet),
panko
- Tempura Roll
fried prawn or chicken,
cucumber, tenka, yuzu
mayo, Bonsai Sushi sauce

Chef Specials

- *Bento Box \$12
miso soup, side salad,
california roll, 3 pcs sushi
(tuna, salmon, prawn)
- *Ship For 2 \$19
miso soup, side salad, Bonsai
Triple E Roll, california roll,
6 pcs sushi (2 tuna, 2 salmon,
2 prawns)

Beverages

Japanese Beer

- Kirin \$7.50
- Asahi \$7.50

Wine

- Sauvignon Blanc gl \$9.25, btl \$35
Te Manaia, New Zealand
- Chardonnay gl \$9.50, btl \$36
Steeple Jack, SE Australia
- Pinot Noir gl \$11.75, btl \$45
Te Manaia, New Zealand

Sake

Junmai, Josen

- \$65 720ml

Junmai Ginjo, Cheepon

- \$40 330ml

Desserts

\$2 each

- Green Tea Cupcake
- Yuzu Custard
yuzu custard with
konbu rice and
sesame biscuit

*Public Health Advisory:

the public health authority has determined that eating uncooked, or partially cooked poultry, meat, eggs, or seafood may present a health risk to the consumer, particularly those who may be more vulnerable.