



BONSAI

*Teppangaki*

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### **COCKTAILS**

**SAKE SANGRIA \$10.50**

Sake, Triple Sec, Pineapple Juice,  
Sierra Mist and Fresh Fruit

**BONSAI BELLINI \$10.50**

St Germain, Lychee syrup and  
Domaine Ste. Michelle Sparkling Wine

**GEISHA \$11.50**

Stoli Citros Vodka, Pomegranate Liqueur,  
Agave Nectar, Fresh Lime Juice

**SAKETINI \$11.50**

Tito's Vodka, Sake, Coconut Water

### **JAPANESE BEER**

**ASAHI \$7.50**

### **SAKE**

**SHO CHIKU BAI**

**CARAFE \$5.50**

750ml \$12

### **WINE**

**PINOT GRIGIO \$11.75**

Ecco Domani, Italy

**CHARDONNAY \$11.75**

Kendall -Jackson, California

**PINOT NOIR \$12.75**

Ryder Estate, California

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Have fun. But drink responsibly  
while you're at it, okay?



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### YOUR EXPERIENCE BEGINS WITH

TEPPANYAKI WHITE SHRIMP  
soy butter, salsa vinaigrette

PORK BELLY YAKITORI  
sesame asparagus fries, seaweed salad

\*SPICY TUNA ON THE ROCKS  
onion sesame sauce, den miso

MISO SOUP -or- KABUKI SALAD, GINGER DRESSING

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### CHOOSE YOUR ENTREE

served with fried rice and stir-fried vegetables

TERIYAKI SALMON  
savory and sweet teriyaki glaze

LOBSTER TAIL  
yuzu cream, citrus kosho

SHRIMP  
young lettuce and gyukuro tea

SHICHIMI SPICED GRILLED CHICKEN  
teriyaki sauce

GRILLED TOFU  
vegetable, yaki udon, teriyaki anticucho sauce

BLACK COD  
soy reduction

\*FILET MIGNON  
truffle salt, garlic chips,  
champagne cognac flambe

### OR CHOOSE A COMBINATION

\*FILET MIGNON & SHRIMP

SHRIMP & SPICED GRILLED CHICKEN

\*FILET MIGNON & TERIYAKI SALMON

\*FILET MIGNON & LOBSTERTAIL

### DESSERT

CHOCOLATE BENTO BOX  
green tea ice cream

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\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.