

# BONSAI SALADS

\* FOR A CRISPIER SALAD ADD CRISPY WONTON SKIN FOR \$1.0 EXTRA

## **SEAWEED SALAD (V + GF)**

**23.3**

Mix of seaweed on cabbage julienne, an assortment of Asian salad, cucumber, tomato, and red radish dressed in fresh mustard dressing.

## **CHICKEN SALAD**

**25.8**

Cabbage julienne, Swiss chard leaf, mizuna, coral lettuce, tat-soy, and our very own crispy chicken dressed with balsamic-soy and aioli.

\*Note: wonton skin is strongly recommended for this dish

## **CRISPY SQUID SALAD**

**28.5**

Mixed leaves and cabbage julienne, cherry tomatoes and tempura battered squid tubes dressed with our house made summer soy dressing.

# FRESH COLD SHARES

## **HIRAMASA (KING FISH) SASHIMI (4pcs) (GF under condition) -Limited-**

**15.9**

Creamy white Spencer Gulf king fish sashimi cured in capsicum vinaigrette.

## **SALMON SASHIMI SLICES(6 pcs) (GF under condition)**

**16.5**

Salmon sashimi slices served traditional style with our own wasabi and soy combination.

## **SALMON SASHIMI BITES (6 pcs) (GF)**

**17.8**

Sashimi-grade salmon tartare placed on witlof leaves dressed with aioli. Best eaten by the mouthful.

## **SPICED TUNA SASHIMI POKE (4 pcs) (GF)**

**18.8**

Tuna sashimi tartare marinated in our spiced paste and garnished with cucumber, tobiko and aioli.

## **WAGYU BEEF TATAKI (6 pcs) (GF under condition)**

**19.5**

Seared premium wagyu beef rump cut into thin slices and dressed with garlic soy caramel sauce and whole grain mustard vinaigrette. Witlof and leek julienne with a sprinkle of parmesan cheese to finish.

## **LOBSTER TARTARE (GF under condition)**

**24.0**

Steamed diced lobster, creamed and served as dipping with baguette slices.

\*Note: contains traces of prawn

**\*\*V – Vegetarian**

**\*\*GF – Gluten Free**

**\*\*GF/V under condition – Gluten free/Vegetarian ONLY if certain ingredients are omitted.**

# BONSAI SUSHI SELECTION

## **VEGETARIAN SUSHI (6 pcs) (V+GF)**

**14.5**

Avocado and roasted capsicum sushi on karashi-su miso paste.

## **CHICKEN SUSHI (6 pcs)**

**16.0**

Teriyaki chicken sushi with guacamole and caramel soy.

## **CRAB CALIFORNIAN (6 pcs)**

**16.5**

Crunchy crab in sushi rice, coated with tobiko, and finally dressed with aioli & caramel soy.

## **ABURI SALMON NIGIRI (6 pcs)(GF)**

**23.8**

Topside lightly flamed salmon sashimi on nigiri rice garnished with den-gaku miso

## **BEEF NIGIRI (6 pcs)(GF under condition)**

**24.5**

Raw beef slices with mustard wasabi on nigiri rice, and a cheesy garnish quickly flame gunned to charcoal sear.

## **RED SHRIMP NIGIRI (6 pcs) (GF)**

**26.5**

Sashimi grade red shrimp with salted butter-miso and cucumber garnish.

## **ABURI SCALLOP NIGIRI (6 pcs) (GF)**

**27.8**

Scallop sashimi lightly brulee'd with soy and popping fish roe as garnish.

## **LOBSTER A-HI (4 pcs)(GF) -Limited-**

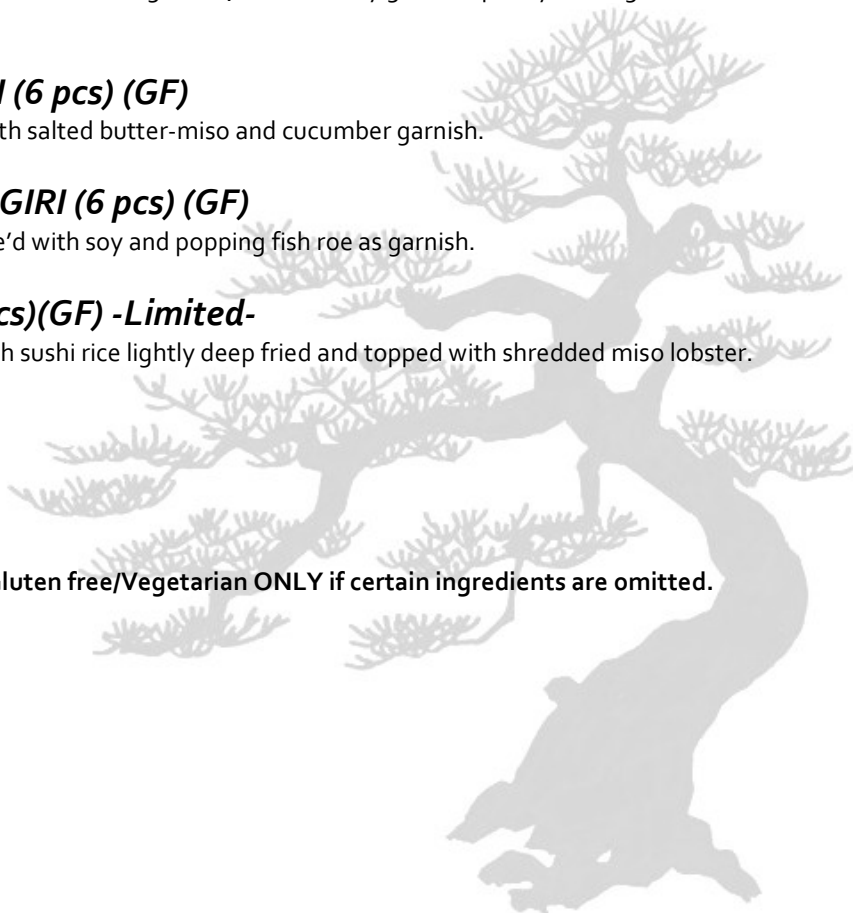
**27.8**

Hawaiin style sushi-nigiri with sushi rice lightly deep fried and topped with shredded miso lobster.

**\*\*V – Vegetarian**

**\*\*GF – Gluten Free**

**\*\*GF/V under condition – Gluten free/Vegetarian ONLY if certain ingredients are omitted.**



## TEPPAN SHARES

***PRAWN KUSHI-YAKI (4 pcs) (GF under condition)***

**18.9**

Caramel prawn on skewers served with a side of avocado cream.

***NIKU-JAGA COTTAGE PIE***

**19.3**

Caramelized wagyu beef stew baked with home-made mashed potatoes.

***PORK BROCCOLINI (4 pcs) (GF)***

**21.5**

Thinly sliced basted pork wrapped around broccolini and served with ha-cho miso (Japanese BBQ paste).

***BEEF ASPARAGUS (4 pcs) (GF under condition)***

**23.8**

Thinly sliced marbled beef wrapped around asparagus and served with soy glaze and sweet relish.

***PAN SEARED SCALLOPS (6 pcs) (GF)***

**26.8**

Lightly pan seared scallops dressed with zingy karashi-su miso and vinaigrette.

**\*\*V – Vegetarian**

**\*\*GF – Gluten Free**

**\*\*G/V under condition – ONLY if certain ingredients are omitted so please inform your staff.**



## FRIED SHARES

### **CHILLI CRAB CLAWS (3 pcs)**

**12.5**

Golden deep-fried crab dumpling, served with a side of hot chilli mayo.

### **TAKOYAKI (6 pcs)**

**12.5**

Seasoned octopus pancake balls, dressed with aioli and tonkatsu (Japanese BBQ sauce).

### **AGEDASHI TOFU (4 pcs) (V under condition)**

**12.9**

Deep fried tofu served with grated radish & agedashi sauce.

### **AGEDASHI BABY EGGPLANT (4 pcs) (V under condition)**

**14.5**

Flash fried premium eggplant (no batter) with grated radish & agedashi sauce.

### **TEMPURA VEGETABLES (3 pcs/ea) (V under condition)**

**18.3**

Sweet potato, green beans and lady's-fingers in light tempura batter, served with green tea salt and tentsuyu (tempura sauce).

### **TEMPURA JUMBO PRAWNS (3 pcs)**

**18.9**

Served with green tea salt and tentsuyu (tempura sauce).

### **TEMPURA FISH OF THE DAY (4 pcs)**

**18.9**

Tempura fish of the day in small bites served with green tea salt and a side of tentsuyu.

### **FRIED CHICKEN TOSAZU (6 pcs)**

**19.9**

Pieces of deep-fried chicken boneless thigh fillets served with a side of vinaigrette soy.

### **TEMPURA SOFT SHELL CRAB (4 pcs)**

**24.3**

Served with wasabi mayo.

**\*\*Both Agedashi sauce as well as Tentsuyu (tempura sauce) contain "Dashi" (fish stock). Please advise the wait staff if you would like this ingredient excluded.**

**\*\*V – Vegetarian**

**\*\*V under condition – Vegetarian ONLY if certain ingredients are omitted.**



# MAIN COURSES

(ALL SERVED WITH A SMALL BOWL OF RICE)

## **EGGPLANT, MUSHROOM AND MOCHI (V) (GF under condition)** 33.8

Flash fried eggplant (unbattered) with a side of mochi (sticky rice cake) and tempura mushroom dressed with goma miso (sesame paste).

## **TERIYAKI CHICKEN (GF under condition)** 35.8

300g Lightly charred boneless chicken thigh fillet topped with our avocado cream and lemon teriyaki

## **BBQ UNAGI** 36.8

Unagi (eel) fillet marinated in BBQ sauce and dressed with teriyaki sauce.

## **TERIYAKI CORAL TROUT (GF under condition)** 38.5

Pan fried local trout fillet with miso paste and a crispy enoki mushroom skin.

## **CARAMEL SOY DUCK (GF under condition)** 42.8

Seasoned duck breast with skin on, pan fried and dressed with vinaigrette and garlic caramelized soy.

## **PANKO LAMB CHOPS (GF under condition)** 45.8

Pan fried lamb chops with house made balsamic glaze, crunchy panko crumbs and a sweet tomato relish.

## **TERIYAKI WAGYU (GF under condition)** 62.5

Trimmed premium grade 6/7 wagyu sirloin pan fried and dressed in our signature garlic butter teriyaki sauce and garnished with sliced fresh onions.

## **EXTRAS**

**Pickled Ginger**

1.0

**Rice**

4.0

**Miso Soup**

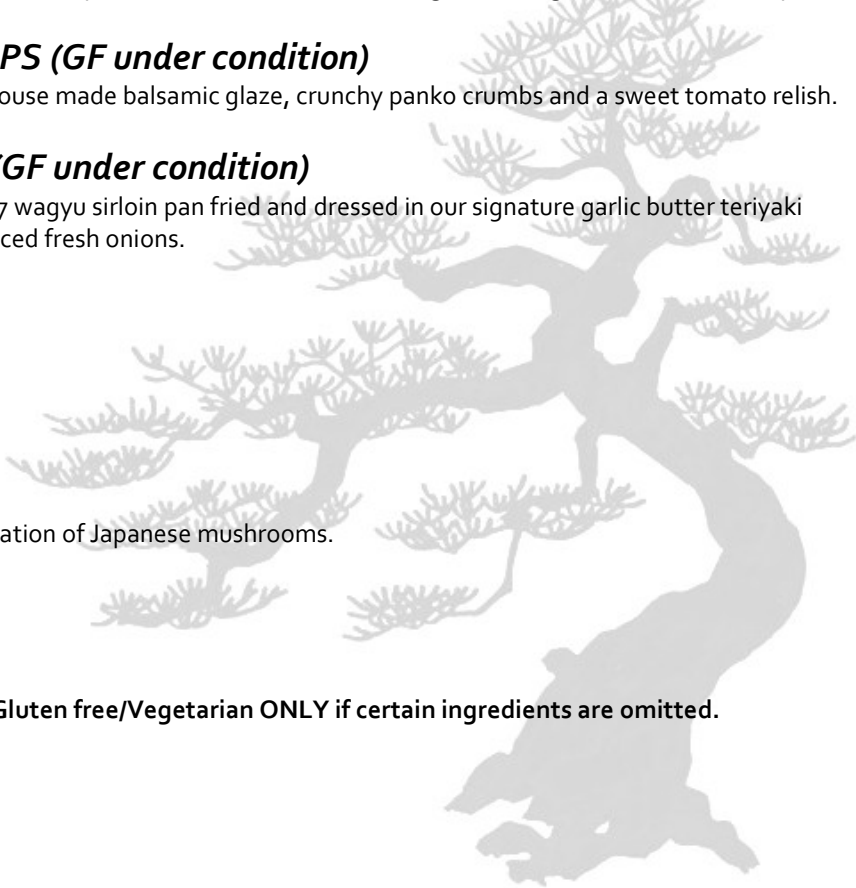
6.0

Our own stock from combination of Japanese mushrooms.

**\*\*V – Vegetarian**

**\*\*GF – Gluten Free**

**\*\*GF/V under condition – Gluten free/Vegetarian ONLY if certain ingredients are omitted.**



# DESSERTS & BEVERAGES

## Desserts

Green Tea Ice Cream	5.5
Black Sesame Ice Cream	5.5
Crème Brulee (Gluten Free)	10.5

## Tea

Gen-Mai Cha (served in a <u>cup</u> and refillable)	3.0
---	-----

## Chilled Drinks

Iced Tea	4.0
Juice	4.0
Sprite	4.3
Coca-Cola	4.3
Coca-Cola No Sugar	4.3
Ginger Beer	4.3
Lemon Lime & Bitters	4.8

**\*Above chilled drinks are single serves**

Bottled Still Mineral Water	7.0
Bottled Sparkling Mineral Water	7.0

