

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 (4 pcs) (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.

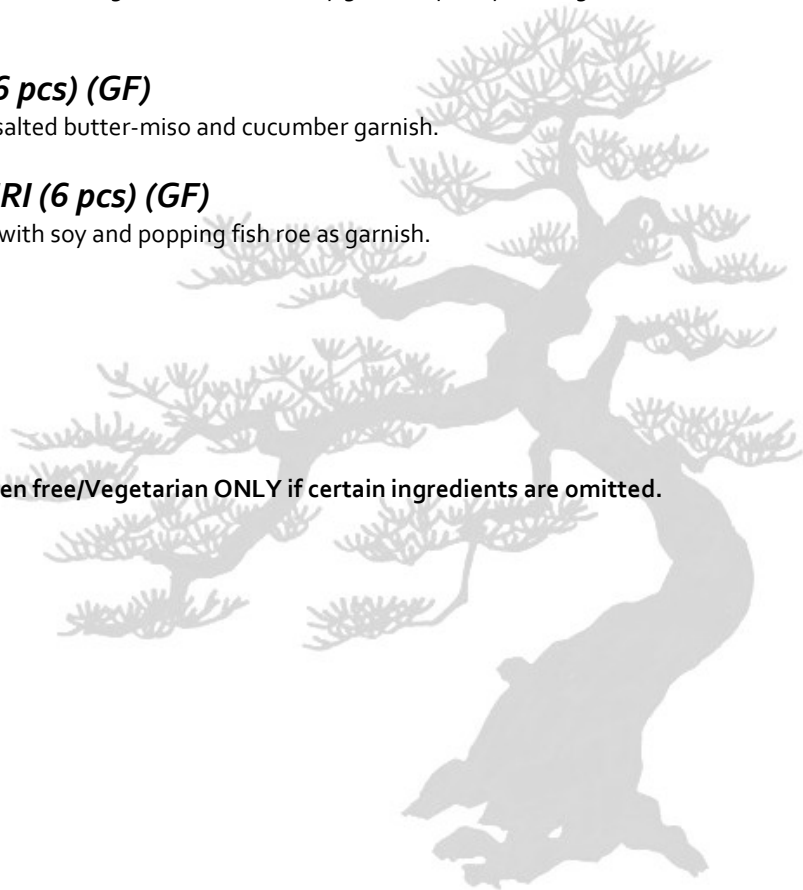
BONSAI SUSHI SELECTION

VEGETARIAN SUSHI (6 pcs) (V+GF) Avocado and roasted capsicum sushi on karashi-su miso paste.	14.5
CHICKEN SUSHI (6 pcs) Teriyaki chicken sushi with guacamole and caramel soy.	16.0
CRAB CALIFORNIAN (6 pcs) Crunchy crab in sushi rice, coated with tobiko, and finally dressed with aioli & caramel soy.	16.5
TUNA SUSHI (6 pcs) Sashimi tuna roll with cucumber yukke-soy and mayo. Sesame and celery garnish.	17.5
ABURI SALMON NIGIRI (6 pcs)(GF) Topside lightly flamed salmon sashimi on nigiri rice garnished with den-gaku miso	23.8
BEEF NIGIRI (6 pcs)(GF under condition) Raw beef slices with mustard wasabi on nigiri rice, and a cheesy garnish quickly flame gunned to charcoal sear.	24.5
RED SHRIMP NIGIRI (6 pcs) (GF) Sashimi grade red shrimp with salted butter-miso and cucumber garnish.	26.5
ABURI SCALLOP NIGIRI (6 pcs) (GF) Scallop sashimi lightly brulee'd with soy and popping fish roe as garnish.	27.8

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TEPPAN SHARES

GYOZA (5 PCS) Homemade Japanese style pork dumplings, pan fried with vinaigrette-soy dip.	15.8
PRAWN KUSHI-YAKI (4 pcs) (GF under condition) Caramel prawn on skewers served with a side of avocado cream.	18.9
PORK BROCCOLINI (4 pcs) (GF) Thinly sliced basted pork wrapped around broccolini and served with ha-cho miso (Japanese BBQ paste).	21.5
BEEF ASPARAGUS (4 pcs) (GF under condition) Thinly sliced marbled beef wrapped around asparagus and served with soy glaze and sweet relish.	23.8
PAN SEARED SCALLOPS (6 pcs) (GF) Lightly pan <u>seared</u> scallops dressed with zingy karashi-su miso and vinaigrette.	26.8

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



FRIED SHARES

CHILLI CRAB CLAWS (3 pcs) Golden deep-fried crab dumpling, served with a side of hot chilli mayo.	12.5
TAKOYAKI (6 pcs) Seasoned octopus pancake balls, dressed with aioli and tonkatsu (Japanese BBQ sauce).	12.5
AGEDASHI TOFU (4 pcs) (V under condition) Deep fried tofu served with grated radish & agedashi sauce.	12.9
AGEDASHI BABY EGGPLANT (4 pcs) (V under condition) Flash fried premium eggplant (no batter) with grated radish & agedashi sauce.	14.5
TEMPURA VEGETABLES (3 pcs/ea) (V under condition) Sweet potato, green beans and lady's-fingers in light tempura batter, served with green tea salt and tentsuyu (tempura sauce).	18.3
TEMPURA PRAWNS (3 pcs) Served with green tea salt and tentsuyu (tempura sauce).	18.9
TEMPURA WHITING (4 pcs) New Zealand whiting in tempura batter served with green tea salt and a side of tentsuyu.	18.9
FRIED CHICKEN TOSAZU (6 pcs) Pieces of deep-fried chicken boneless thigh fillets served with a side of vinaigrette soy.	19.9
TEMPURA SOFT SHELL CRAB (4 pcs) Served with wasabi mayo.	24.3

**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.

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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 BARRAMUNDI (GF under condition) 38.5

Pan fried local barramundi fillet (skinless) with leek vinaigrette 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

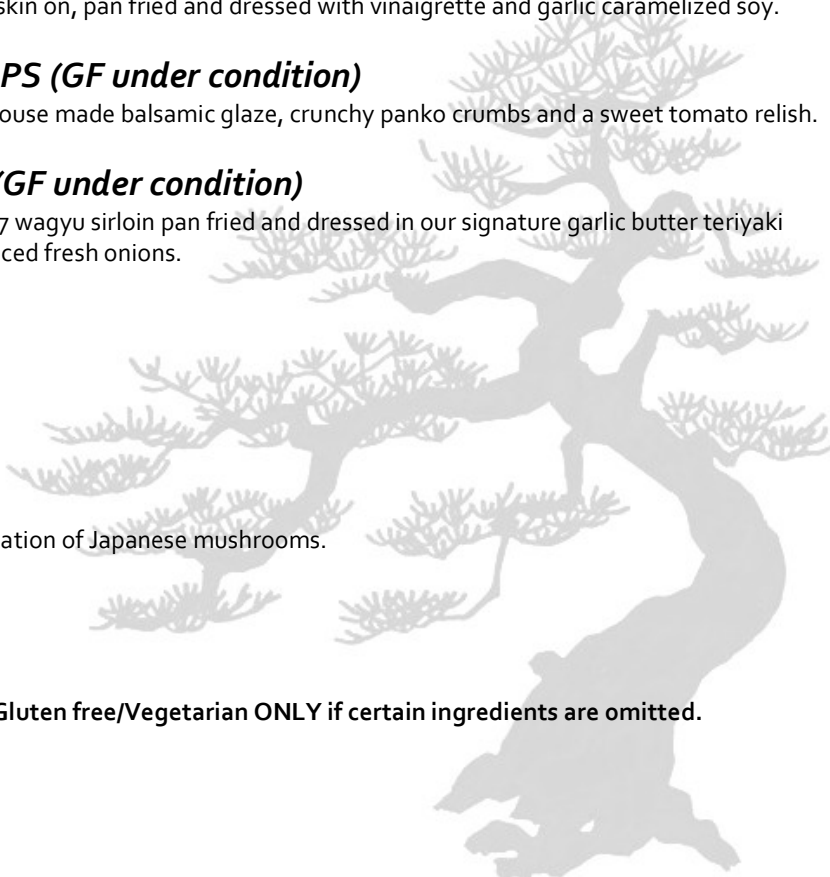
Miso Soup 6.0

Our own stock from combination of Japanese mushrooms.

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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
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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
0% Asahi Beer	12.0

***Above chilled drinks are single serves**

Bottled Still Mineral Water	7.0
Bottled Sparkling Mineral Water	7.0

