

EMBARK ON A CULINARY
JOURNEY BEYOND IMAGINATION
WHERE EVERY FLAVOR
TELLS A STORY



APPERTIVOS

EDAMAME BEANS (VE/GF)

Salt/Chilli Garlic

6.50

AVOCADO SALSA (VE/GF)

Tossed With Fresh Herbs, Onion, Fresh Lime Juice & Nori Chips

7.50

PRAWN CRACKER (NV)

Served With Plum Chilly Sauce

6.50

COLD PLATES

SAKE CARPACCIO (CARPACCIO DI SALMONE)

Salmon Marinated In Citrus Sauce, Lime Juice, Fresh Herbs & Caviar

12.50

HAMACHI CRUDO (YELLOWTAIL CARPACCIO)

Served With Jalapeño Chilly, Olive, Lime, Ikura & Yuzu Dressing

14.50

TUNA AVOCADO TARTARE (NV)

Tuna With Avocado, Lime, Red Onion, Herbs & Caviar
Served With Nori Chips

14.50

SAKE TATAKI (NV)

Marinated Salmon With Yuzu Miso Dressing, Avocado & Chilli Tartare

12.50

KANPACHI TIRADITO (NV)

Thinly Sliced Kanpachi Topped With A Spicy Passion Fruit Aji Amarillo Sauce, Onion & Caviar

15.50

SUSHI

CLASSIC BONZAI MAKI (VE/GF)

Pickled Asparagus & Carrot With Cucumber, Avocado, Lettuce & Sriracha-mayo

11.50

ASPARAGUS TEMPURA

Asparagus Tempura, Cheese, Mameonori Sheet With Avocado Tartare & Teriyaki Glaze

11.50

TRUFFLE ENOKI MAKI

Enoki Tempura With Truffle Oil, Kewpie Mayo, Teriyaki Glaze & Tempura Flakes

12.50

SAKE TEMPURA ROLL (NV)

Salmon, Avocado, Cucumber, Mayo, Tempura Flakes & Wafu Sauce

14.50

SOFT SHELL FUTOMAKI (NV)

Crab Tempura, Masago, Avocado, Spicy Mayo, Tempura Flakes & Teriyaki Glaze

15.50

SPICY TUNA (NV)

Yellowfin Tuna, Avocado, Cucumber, Cheese, Sriracha Mayo & Sesame Seeds

15.50

MR. BOMBASTIC (NV)

Marinated Hamachi, Avocado & Cucumber With Glazed Eel

15.50

BONZAI FIRE ROLL (NV)

Panko Prawn, Avocado, Cucumber, Cheese, Sake Torched With Mayo, Topped With Caviar & Gold Leaf

17.00

NIGIRI/ SASHIMI

SAKE (SALMON)	9.50
MAGURO (TUNA)	10.50
HAMACHI (YELLOWTAIL)	12.00
UNAGI (EEL)	12.00
EBI (PRAWN)	11.00
IKURA (SALMON ROE)	11.00

BONZAI PLATTER (VEG/NON VEG)

2 ROLLS, AVOCADO SALSA, ASPARAGUS & AVOCADO NIGIRI (VE)	32.50
2 ROLLS, 4 PC NIGIRI, 4 PC SASHIMI (NV)	35.50

SALAD

SPICY SOM TAM (VE) (N) Sweet & Tangy Papaya Served With Raw Mango, Carrot, Peanut, Chilli	9.50
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GOMAE

Spinach, Grilled Asparagus, Burrata Cheese With Sesame Dressing

11.50**ROBUSUTA (LOBSTER SALAD)**

Mixed Leaf And Avocado Salad Served With Thai Lemon Chilly Dressing

22.50

SMALL PLATES

VEGETABLE GYOZA (VE)

Pan Fried, Served With Garlic Chilli Sauce

9.50**CHILLY TOFU (VE)**

Tossed With Three Peppers In A Spicy Garlic Sauce With Fried Garlic & Onion

10.50**MOCK DUCK (VE)**

Wrapped In Pancake With Cucumber, Leeks, Hoisin Sauce

10.50**YASAI TEMPURA (VE)**

Tempura Fried Veggies Served With Spicy Mayo & Soy Sauce

12.00**TOFU BAO (VE)**

Crispy Tofu Marinated In Gochujang, Avocado, Leaf, Mayo & Teriyaki Glaze

9.50**CHICKEN BAO (NV)**

Panko Chicken, Mix Lettuce, Kewpie Mayo, Teriyaki

10.50**CHICKEN CHILLI MOUNTAIN (NV)**

Fried Chicken Tossed In Smoked Chilli, Spicy Sauce, Onion & Wine

12.50

FRIED TEBASAKI (NV)

Deep Fried Wings Tossed In Sweet & Spicy Sauce
With Lime

12.50**CRISPY CALAMARI (NV)**

Tossed In Chilli Garlic Sauce, Peppers & Onion

14.50**SINGAPORE CHILLY CRAB (NV)**

Fried Crab Tossed In Singapore Chilli Sauce

15.50

LARGE PLATES

MAPO TOFU (VE)

Tofu & Peppers Tossed In A Chilli Bean Sauce

13.50**STIR FRIED GREENS**

Broccoli, Kailin, Bok Choy Tossed In A Garlic Oyster
Sauce

14.50**CHILLI LAMB**

Fried Lamb, Tossed In Chilli Hoisin Sauce, Beans,
Onion & Fried Garlic

16.50**KUNG PAO CHICKEN (NV) (N)**

Fried Chicken Tossed In Spicy & Sour Sauce,
Cashew, Peppers & Onion

14.50**BEIJING PRAWN**

Prawn Tossed In Xo Chilli Sauce With Pepper
& Onion

17.50

CHEF'S SIGNATURE

MISO BLACK COD

Cod Marinated For 48 Hours, Served With Yuzu
Chilli Lime, Sake, Mirin

26.50

SMOKY LAMB CHOP

Gochujang Chop, Garlic, Lime, Chilli

25.50

SAKE TERIYAKI

Marinated Salmon, Grilled Asparagus, Lime, Seed,
Teriyaki Sauce

22.50

LOBSTER LAKSA

Soupy Noodle, Vegetables, Tossed Lobster, Herbs,
Fried Onion & Garlic

28.50

CURRIES

THAI GREEN CURRY

(VEG / CHICKEN / PRAWN)

Thai Herbs, Coconut Milk, Lime & Basil, Served With Jasmine
Rice

16.50 / 17.50 / 19.50

THAI RED CURRY

(VEG / CHICKEN / PRAWN)

Thai Herbs, Coconut Milk, Lime & Basil, Served With
Jasmine Rice

16.50 / 17.50 / 19.50

KATSU CURRY

(MIX VEG / PANKO CHICKEN)

Katsu Stock, Creamy Milk, Served With Jasmine Rice

17.50 / 18.50

SIDES

STEAM JASMINE RICE 7.50

FRIED RICE 8.00 / 9.00 / 10.50

(VEG / EGG / CHICKEN)

Wok Fried Rice Tossed In Salt & Pepper, Soya,
Onion

HONG KONG NOODLES 10.50 / 12.50 / 14.50

(VEG / CHICKEN / PRAWN)

Egg Noodles Tossed In Spicy & Sour Sauce,
Oyster, Peppers, Onion

DESSERT

STICKY TOFFEE PUDDING 11.50

Served Hot With Caramel Sauce & Vanilla Ice Cream

ASSORTED ICE CREAM 8.50

(VANILLA, CHOCOLATE, STRAWBERRY)

Two Scoops of Ice Cream

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BONZAI

BY THE AURA

