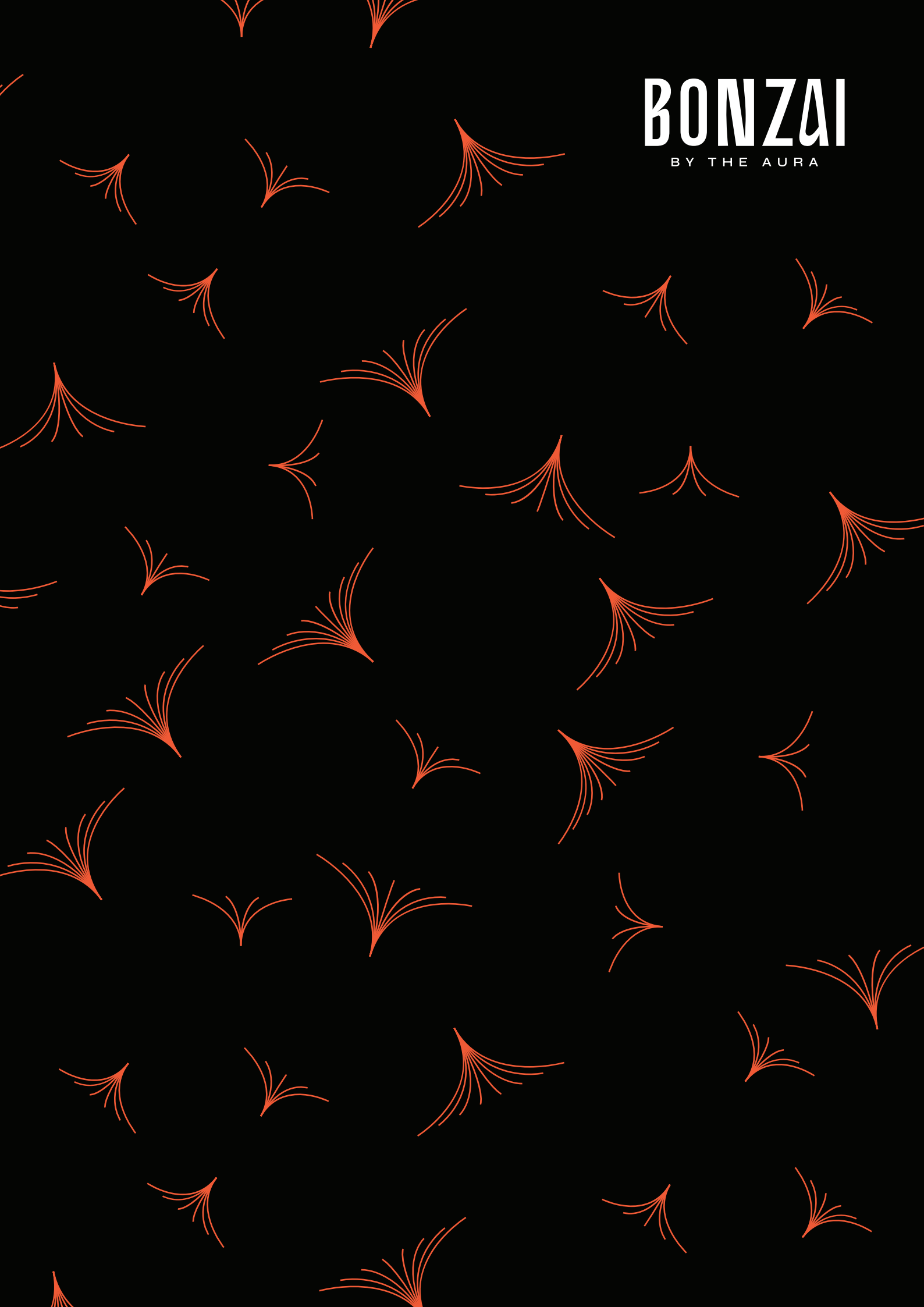





EMBARK ON A CULINARY
JOURNEY BEYOND IMAGINATION
WHERE EVERY FLAVOR
TELLS A STORY


BONZAI

BY THE AURA







SNACK ATTACK

EDAMAME BEANS    **4.50**
Salt/Chili Garlic

PADRON PEPPER POPS  **4.50**
Grilled Pepper, Sea Salt, Chili, Lime

AVOCADO EXPLOSION TARTARE    **5.50**
Avocado Tossed in Chili, Cucumber, Pickled
Onion, Cherry Tomato, Herbs, Served with
Tortilla Chips

CHEESY MAC BOMBS   **5.50**
Small Ball of Macaroni Pasta & Cheese
Coated in Breadcrumbs, Served with
In-House Spicy Mayo

GUNKAN GOLD   **12.50**
Premium Red Sea Urchin, Rarely Found in Uni Species,
Sublime & Smooth Texture, Wrapped in Nori & Rice

ROLLIN' IN THE DEEP

SALMON & AVO DELIGHT 10.50

Cubed Salmon Marinated in Japanese Citrus Sauce, Avocado, Chili, Lime, Red Pickled Onion, Herbs & Oscietra Premium Caviar, Served with Tortilla Chips

SALMON SUNRISE CARPACCIO 11.50

Thinly Sliced Coho Salmon, Aji Amarillo, Avocado & Mango Salsa, Truffle Yuzu Miso

SEARED TUNA SENSATION (MAGURO TATAKI) 12.50

24-Hour Marinated Tuna, Grilled and Thinly Sliced, Served on a Bed of Edamame Purée, Drizzled with Chili Ponzu, Kyoto Cucumber Sesame Salad

ZESTY YELLOWTAIL CRUDO 12.50

Thinly Sliced Yellowtail, Garlic & Ginger, Olive Oil, Jalapeno, Truffle Oil, Ikura, Chives, Drizzled with Orange Citrus Sauce

SCALLOP TANGO CRUDO 14.50




Marinated Scallop in Soy, Chives, Red Onions, Drizzled with Leche de Tigre (Tiger's Milk)

SEAFOOD CRISPY BITES 12.50


Mixed Seafood Chili Tartare Served on Top of Deep-Fried Sushi Rice, Black Caviar on Top with Salted Tuile

SIGNATURE ROLL CALL

ADD PREMIUM MAMENORI SHEET - £1

VEGGIE DELIGHT MAKI    **8.50**


Pickled Asparagus & Carrot, Avocado, Cucumber, Sriracha Mayo

TRUFFLE TEMPTATION MAKI  **9.50**

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

TOFU TREASURE POCKET    **8.50**


A Sweet Pocket of Tofu Filled with Avocado & Mango Tartare

CRUNCHY ASPARA TEMPURA  **10.50**

Tempura Asparagus, Cheese, Mamenori Sheet, Avocado Tartare on Top, Teriyaki Glaze

AVOCADO DREAM ROLL (VEG)   **9.50**

Inside & Outside Avocado, Stuffed Yasai Kakiage, Crispy Flakes, Drizzled with Sweet Soy Mirin Reduction

TROPICAL FRUIT ROLL (VEG)  **9.50**

Grilled Pineapple, Mango, Philadelphia Cheese, Layered with Satsuma-Imo, Furikake, on Top of Papaya Relish

SALMON AVO MAGIC (NON-VEG)   **11.50**

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

BLAZING TORCHED ROLL (NON-VEG)   **15.50**

Panko Prawn, Avocado, Cucumber, Cheese, Outside Sake Torched with Mayo, Topped with Black Caviar & Gold Leaf

LOBSTER LUXURY ROLL (NON-VEG)   **25.50**

Tempura Lobster, Avocado, Salmon Tartare on Top with Yuzu Truffle

KING OF CRAB ROLL (NON-VEG)   **12.50**

Tempura Crab, Masago, Avocado, Spicy Mayo, Tempura Flakes, Drizzled with Teriyaki Sauce

SAMURAI SPICE ROLL (NON-VEG)   **12.50**

Fresh Akami Tuna Inside & Out, Avocado, Asparagus, Cucumber, Spicy Togarashi Sauce, Topped with Mexican Salsa & Chives

COLORFUL CALIFORNIA ROLL (NON-VEG)   **12.50**

Marinated Crabstick in Japanese Mayo, Cucumber, Avocado, Topped with Premium Mixed Sashimi & Fish Eggs







FIRE DRAGON ROLL (NON-VEG)   **12.50**

Prawn Tempura, Avocado, Asparagus, Spicy Aioli, Coated with Red Crispy Flakes & Drizzled with Sweet Soy Reduction

 NUTS  GLUTEN FREE  VEGAN  VEGETARIAN  FISH  CRUSTACEANS  SOYA


 SESAME  DAIRY  EGGS  MUSTARD  MOLLUSCS  NON-VEGETARIAN

NIGIRI & SASHIMI DELIGHTS

SAKE (SALMON) 	8.50
MAGURO (TUNA) 	9.50
HAMACHI (YELLOWTAIL) 	11.50
AMA EBI (SHRIMP) 	11.50
HOTATE (SCALLOP) 	12.50
IKURA (SALMON ROE) 	11.50

SUSHI PLATTER

(SHARING PLATTER)

VEGGIE FEAST PLATTER  **25.50**



Choice of Two Rolls - 6PC Each, Avocado Tartare, Inari Pocket - 2PC

OCEAN'S BOUNTY PLATTER   **28.50**

Choice of Two Rolls - 6PC Each, Salmon Tartare, 4PC Nigiri, 4PC Sashimi

NIGIRI EXTRAVAGANZA BOX   **32.50**

4PC of Each Nigiri Sushi with Salmon, Tuna, Yellowtail, Ama Ebi (Shrimp)

SASHIMI HEAVEN BOX   **32.50**

4PC of Each Nigiri Sushi with Salmon, Tuna, Yellowtail, Ama Ebi (Shrimp)

SOULFUL SOUPS & SALADS

WONTON WONDER SOUP (VEG/CHICKEN) 6.50

A Clear Broth Noodle Soup, Chinese Vegetables, Steamed Wonton

TANGY HOT & SOUR SOUP (VEG/CHICKEN/PRAWN) 6.50

A Thick Seasoned Soup, Mushroom, Bamboo Shoot, Spring Onion, Soy Sauce

SPICY SEAFOOD DELIGHT (TOM YUM GOONG) 7.50

A Clear Spicy Soup, Thai Herbs, Vegetables, Prawns, Fish Sauce

SPICY SOM TOM (VEG&GF) 8.50

Sweet & Tangy Papaya Served with Raw Mango, Carrot, Peanut, Chili & Beans

FIVE SPICE DUCK FIESTA (NON-VEG) 11.50

24-Hour Marinated Duck in Spices & Baked, Lettuce, Pomegranate, Cucumber, Fresh Herbs, Sweet & Tangy Sauce

LOBSTER LEAFY MIX 22.50

Mixed Leaf, Avocado, Cucumber, Red Radish, Served with Thai Lemon Chili & Sesame Dressing

 NUTS  GLUTEN FREE  VEGAN  VEGETARIAN  FISH  CRUSTACEANS  SOYA

 SESAME  DAIRY  EGGS  MUSTARD  MOLLUSCS  NON-VEGETARIAN

BAO & DIMSUM BASH

TOFU BAO 7.50

Crispy Tofu Tossed in Gochujang, Avocado, Leaf, Mayo & Teriyaki Glaze

ENOKI EXPLOSION BAO 7.50

Tempura Mushroom Mixed with Lettuce, Cucumber, Avocado, Spicy Mayo

CHICKEN CRUNCH BAO 8.50

Panko Chicken, Mixed Lettuce, Cucumber, Kewpie Mayo, Teriyaki

KING PRAWN BAO 9.50

Panko Prawn Mixed with Cucumber, Mixed Leaf, Sriracha Mayo

EDAMAME TRUFFLE DIMSUM 9.50


Minced Edamame, Truffle Oil, Served with In-House Chili & Ginger Soy Sauce

GARDEN DELIGHT DIMSUM 9.50



Chopped Vegetable Seasoned with Sesame Oil, Veg Broth, Served with In-House Chili & Ginger Soy Sauce

 NUTS  GLUTEN FREE  VEGAN  VEGETARIAN  FISH  CRUSTACEANS  SOYA


 SESAME  DAIRY  EGGS  MUSTARD  MOLLUSCS  NON-VEGETARIAN

GOLDEN VEG GYOZA  **7.50**



Pan-Fried Dumpling, Served with Garlic Chili Sauce

SPICY CHICKEN SUIMAI   **8.50**


Steamed Open Dimsum, Onion, Chili, Chives, Served with In-House Chili & Ginger Soy Sauce

CHICKEN GYOZA CRUNCH  **8.50**


Pan-Fried Dumpling, Served with Garlic Chili Sauce

PRAWN HAR GOW GEMS   **11.50**



Crystal Dimsum, Minced Prawn, Caviar, Gold Leaf Coated, Served with In-House Chili & Ginger Soy Sauce

PRAWN GYOZA DELIGHT  **9.50**

Pan-Fried Dumpling, Served with Garlic Chili Sauce

VEGGIE DIMSUM DELIGHT  **15.50**

Three Pieces of Each Dimsum Served with In-House Chili & Ginger Soy Sauce

MEATY DIMSUM MIX   **18.50**

Three Pieces of Each Dimsum Served with In-House Chili & Ginger Soy Sauce

 NUTS  GLUTEN FREE  VEGAN  VEGETARIAN  FISH  CRUSTACEANS  SOYA

 SESAME  DAIRY  EGGS  MUSTARD  MOLLUSCS  NON-VEGETARIAN

MIGHTY SMALL PLATES

CHILI TOFU BITES 9.50

Tossed with Three Peppers in Spicy Garlic Sauce, Fried Garlic, Onion

MOCK DUCK MAGIC 9.50

Wrapped in Pancake with Cucumber, Leeks, Hoisin Sauce

VEGGIE TEMPURA CRUNCH 10.50

Tempura Fried Veggies Served with Spicy Mayo & Soy Sauce

SPICY MUSHROOM MEDLEY 10.50

Deep-Fried Crispy Mushroom Tossed in Chili, Chopped Peppers, Spring Onion, Mushroom Sauce & Shaoxing Wine

CHAR GRILLED CHICKEN DELIGHT 14.50

Marinated Grilled Chicken, Gochujang Sauce, Chili, Lemon, Served with Mixed Leaf Salad

FIERY CHICKEN FAJITA WRAP 11.50

A Flavorful Tortilla Wrap Filled with Chicken, Cheddar Cheese, Red Peppers & Jalapenos in a Spicy Fajita Sauce

CHICKEN CHILLI MOUNTAIN 12.50

Fried Chicken Tossed in Smoky Chili, Spicy Sauce, Onion & Wine

 NUTS  GLUTEN FREE  VEGAN  VEGETARIAN  FISH  CRUSTACEANS  SOYA

 SESAME  DAIRY  EGGS  MUSTARD  MOLLUSCS  NON-VEGETARIAN

SWEET & SPICY WINGS (FRIED TEBASAKI)   **12.50**



Deep-Fried Wings Tossed in Sweet & Spicy Sauce, Lime

GARLIC DRUMSTICKS OF HEAVEN   **13.50**

Marinated Chicken Lollipop, Tossed in Chili Garlic Sauce

OTAK - OTAK WONDER (SEAFOOD)   **14.50**

Minced Fish Marinated in Thai Herbs, Wrapped in a Banana Leaf

CHILI GARLIC CALAMARI   **12.50**

Tossed in Chili Garlic Sauce, Peppers & Onion

SINGAPORE CHILI CRAB SENSATION  **14.50**

Fried Crab Tossed in Singapore Chili Sauce




CRISPY PRAWN TEMPURA NEST   **14.50**

Deep-Fried Prawn Served in a Nest of Crispy Vermicelli Noodles & Soy Ginger Sauce

 NUTS  GLUTEN FREE  VEGAN  VEGETARIAN  FISH  CRUSTACEANS  SOYA

 SESAME  DAIRY  EGGS  MUSTARD  MOLLUSCS  NON-VEGETARIAN

WOK & FLAME MAGIC

MAPO TOFU MAGIC    **11.50**


Cubed Tofu & Peppers Tossed in Chili Bean Sauce

STIR FRIED GREEN SYMPHONY  **12.50**

Broccoli, Kailan, Bok Choy, Fried Onion Tossed in Garlic Mushroom Sauce

SPICY SZECHUAN VEGGIE MIX   **11.50**


Assorted Chinese Vegetables Tossed in Spicy Szechuan Sauce

CHILI LAMB FIESTA  **16.50**


Fried Lamb, Tossed in Chili Hoisin Sauce, Beans & Onion, Fried Garlic

KUNG PAO CHICKEN CRAZE   **13.50**

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

PEPPER CHICKEN DELIGHT  **13.50**

Fried Chicken Tossed in Chili Pepper Sauce, Pepper & Onion, Shaoxing Wine

BEIJING PRAWN BLISS  **15.50**

Prawn Tossed in XO Chili Sauce with Pepper & Onion

CHEF VISHAL'S SIGNATURE CREATIONS

- JHOL MOMOS MAGIC (VEG/CHICKEN)**   **12.50/14.50**
Steamed Momos Deep in Spicy Timur Chutney,
Flavors from Nepal to London
- MISO MAGIC BLACK COD**   **25.50**
48-Hour Marinated Cod Served with Yuzu Chili
Lime, Sake, Mirin
- SMOKY LAMB SENSATION**  **26.50**
Gochujang Chop, Garlic, Lime, Chili
- SAKE TERIYAKI BLISS**   **18.50**
Marinated Salmon, Grilled Asparagus, Lime,
Seeds, Teriyaki Sauce
- LUSCIOUS LOBSTER LAKSA**  **26.50**
Soupy Noodle, Vegetables, Tossed Lobster, Herbs,
Fried Onion & Garlic
- PEKING DUCK DELIGHT**  **22.50**
24-Hour Marinated Duck, Roasted in Spicy &
Tangy Sauce, Served with Mixed Leaf Salad
- SEA BASS PERFECTION**   **25.50**
Grilled Fish, Served on a Bed of Roasted Edama-
me Purée with Celery Salsa
- CREAMY DREAMY PASTA (VEG/CHICKEN)**   **12.50/14.50**
Macaroni Pasta Tossed in Creamy Garlic Sauce,
Fried Mushroom, Asparagus, Chives & Cheese

 NUTS  GLUTEN FREE  VEGAN  VEGETARIAN  FISH  CRUSTACEANS  SOYA
 SESAME  DAIRY  EGGS  MUSTARD  MOLLUSCS  NON-VEGETARIAN

ASIAN CURRY HEAVEN

THAI GREEN CURRY (VEG/CHICKEN /PRAWN)

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

15.50/16.50
18.50

THAI RED CURRY (VEG/CHICKEN/PRAWN)

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

15.50/16.50
18.50

KATSU CURRY (MIX VEG/PANKO CHICKEN)

Katsu Stock, Creamy Milk, Served with Jasmine Rice

14.50/16.50

LAMB SHANK RENDANG ROYALE

A Malaysian Spicy Curry, Roasted Coconut Flakes, Served with Jasmine Rice

22.50

 NUTS  GLUTEN FREE  VEGAN  VEGETARIAN  FISH  CRUSTACEANS  SOYA

 SESAME  DAIRY  EGGS  MUSTARD  MOLLUSCS  NON-VEGETARIAN

SIDES

CLASSIC FRENCH FRIES

Salted

4.50

LOADED CHEESY FRIES

Deep-Fried Fries, Topped with Cheese Sauce, Pickled Salsa & Chives

7.50

STEAMED JASMINE RICE

5.50

FRIED RICE FUSION (VEG/EGG/CHICKEN/PRAWN)

Wok-Fried Rice Tossed in Salt & Pepper, Soy, Onion

7.50/8.50
9.50/11.50

HONG KONG NOODLE MAGIC (VEG/CHICKEN/PRAWN)

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

10.50/12.50
14.50

DAN-DAN NOODLE DELIGHT (LAMB)

Spicy Sichuan Noodle Tossed in Sichuan Sesame Sauce with Minced Lamb, Bok Choy, Scallion & Steamed Beaten Egg White

15.50

DESSERT

STICKY TOFFEE PUDDING

Served hot with caramel sauce, vanilla ice cream

9.50

BELGIAN CHOCOLATE TRUFFLE

Smooth & silky chocolate truffle set on a sponge chocolate base on top raspberries & drizzle with strawberry infused sauce

9.50

MR. ALCOHOLIC













A deep fried ice cream with rich & creamy alcohol flavour, combined with delightfully crunchy pieces of pistachio with alcohol flambe

10.50

MANGO & COCONUT BRULEE CHEESECAKE

A chocolate biscuit base with a coconut & mango flavoured baked cheesecake, passion fruit sauce & brulle topping, served with black currant jam

11.50

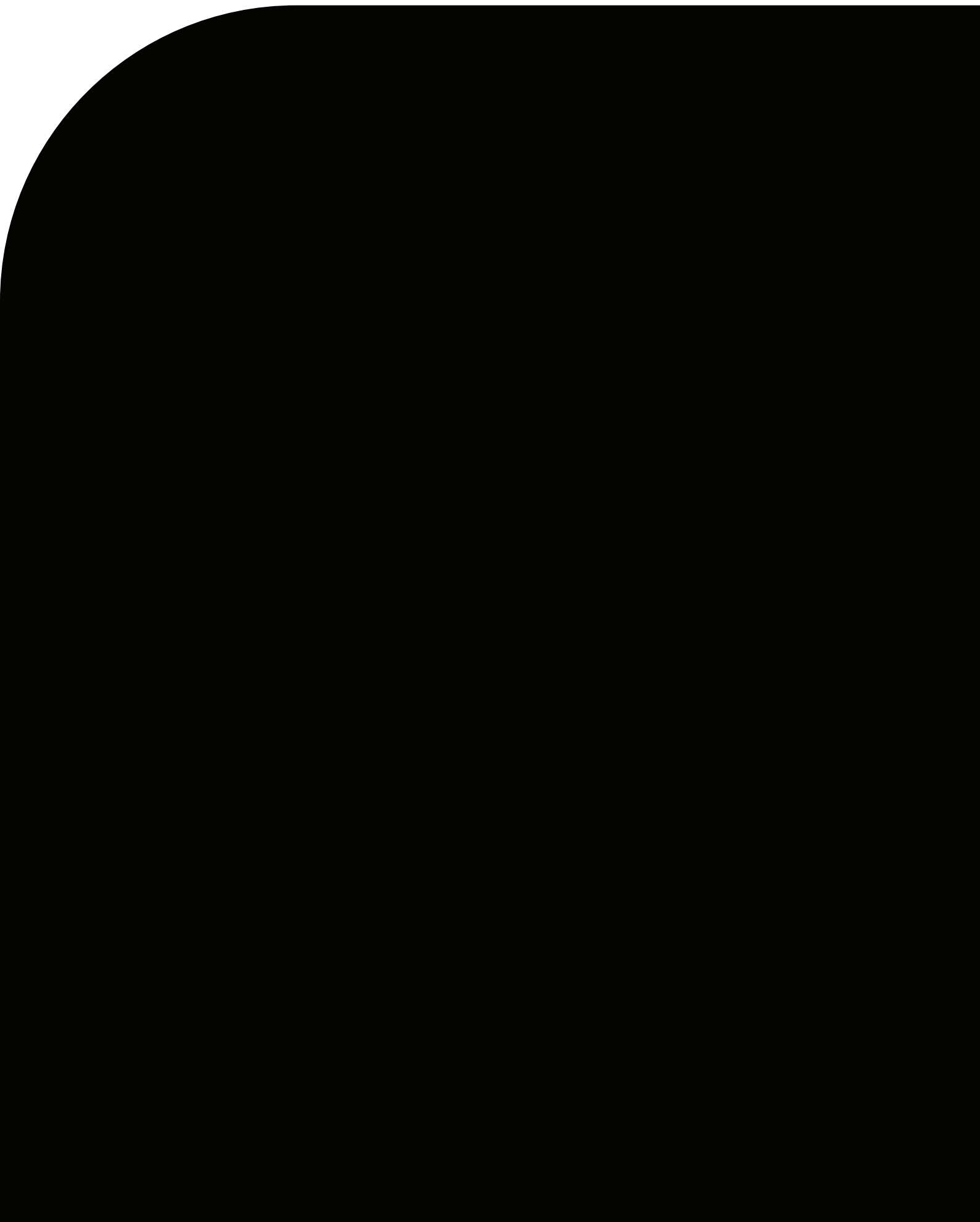
 NUTS  GLUTEN FREE  VEGAN  VEGETARIAN  FISH  CRUSTACEANS  SOYA
 SESAME  DAIRY  EGGS  MUSTARD  MOLLUSCS  NON-VEGETARIAN

Our Menu Contains Allergens

If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order, however we cannot fully guarantee that the food in these premises will be free from allergens.

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to the total bill.





 bonzailondon

 www.bonzailondon.co.uk