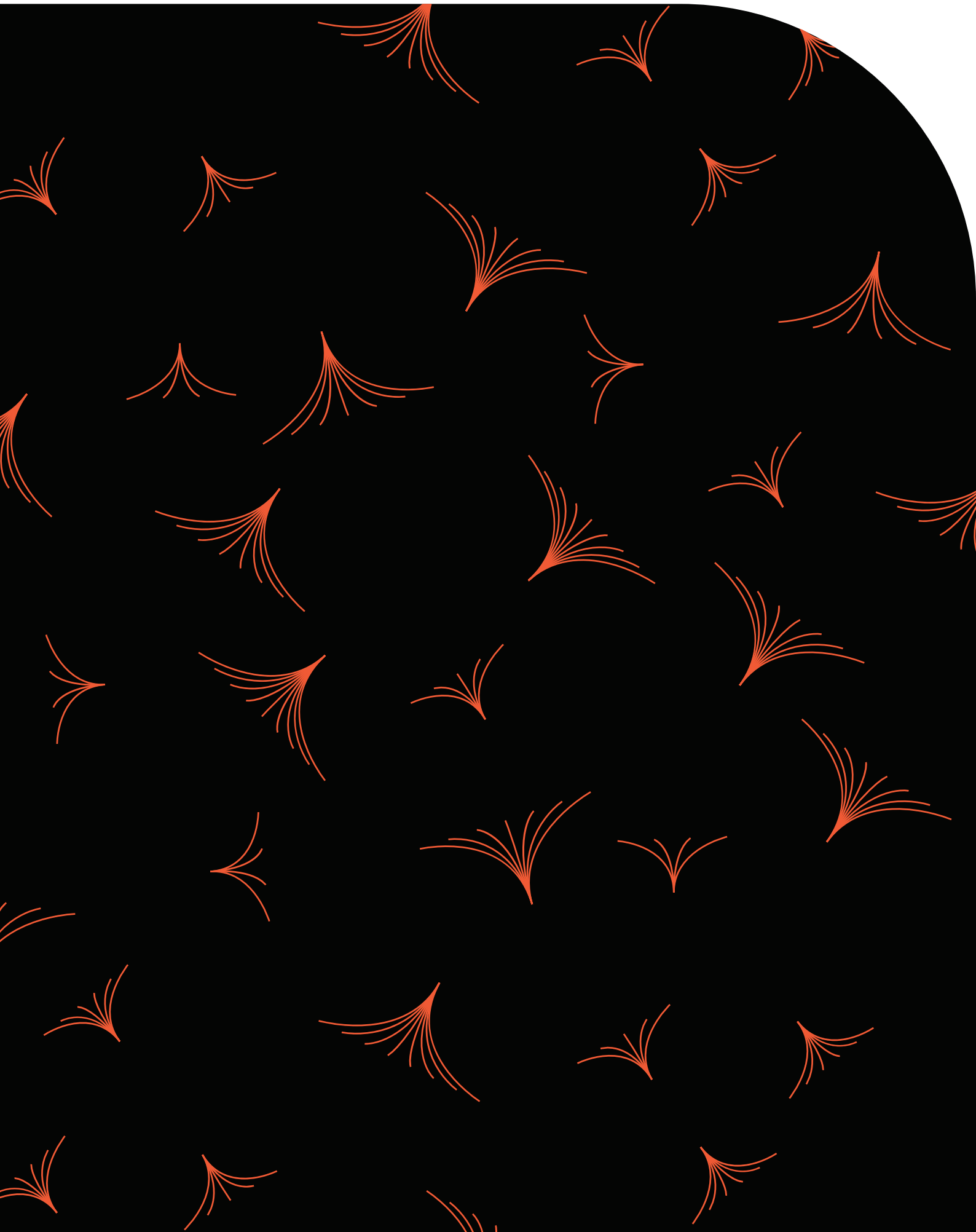
SUMMER 2025 FOOD MENU

WHERE MODERN ASIAN FLAVOURS

MEET ARTISTRY



INTRODUCING CHEF VISHAL

Head Chef | Culinary Artist | Modern Asian Visionary

With over a decade of experience in Pan-Asian cuisine, Chef Vishal brings innovation, creativity, and soul to every dish at Bonzai London. His passion for blending authentic flavours with modern techniques has created a unique dining experience that elevates traditional Asian dishes to something extraordinary.

Every dish on this menu has been carefully curated by Chef Vishal & his culinary team, reflecting his signature style of bold flavours and beautiful presentation.

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 HESE PREMISES WILL BE FREE FROM ALLERGENS

KEISHOKU

SMALL PLATES DESIGNED TO AWAKEN YOUR APPETITE

EDAMAME (ROCK SALT / GARLIC CHILLI) — 6.50
Steamed Young Soybeans, Tossed In Your Choice Of Rock Salt Or Garlic Chilli Glaze.

AVOCADO CHILLI TARTARE — 6.50
Fresh Avocado Layered With Pickled Onions, Chilli And Ponzu Dressing.

PANKO MAC & CHEESE — 6.50
Crispy Golden Mac & Cheese Bites, Served With Our Spicy House Mayo.

THAI ROASTED DUCK SALAD — 15.50
Slow-Roasted Duck, Avocado, Mixed Leaves, Finished With Goma Dressing And An Orange Vinaigrette.

ALL PRICES ARE INCLUSIVE OF VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE TOTAL BILL.

VEG VEGAN GLUTEN FREE NUTS SOYA FISH CRUSTACEANS WHEAT
SESAME EGGS SULPHITE CELERY MOLLUSCS PEANUT GLUTEN MILK

RAW BAR

ELEGANT, FRESH, AND DELICATE SEAFOOD CREATIONS

YUZU CARPACCIO — 13.50
Thinly Sliced Kanpachi, Served With Avocado, Chives And Yuzu Ponzu.

TRUFFLE SALMON — 14.50
Seared Salmon, Miso Butter And Black Truffle Ponzu.

BLACK MAMBA TUNA — 14.50
Tuna With Ponzu Miso, Mango, Jalapeño And Fresh Black Truffle.

SALMON TARTARE — 16.50
Salmon & Avocado Tartare Topped With Belgian Caviar And Chilli Ponzu.

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CHEF VISHAL'S SIGNATURE SUSHI ROLLS

CREATIVE, BOLD & FLAVOUR-PACKED ROLLS

YASAI MAKI — 8.50
Pickled Carrot, Asparagus and Avocado in Soya Mirin.

CRUNCHY AVOCADO — 9.50
Philadelphia Cheese And Avocado, Coated In Crispy Tanuki With Sweet Soya Glaze.

TRUFFLE ENOKI MAKI — 10.50
Tempura Mushrooms, Truffle Mayo And Teriyaki Drizzle.

CRISPY YAMASHITA — 12.50
Deep-Fried Avocado & Cheese Roll Topped With Avocado Chilli Tartare.

SALMON AVOCADO — 12.50
Norwegian Salmon Inside And Out, With Avocado And Wafusauce.

DEVON CRAB FUTOMAKI — 13.50
Tempura Crab, Avocado, Spicy Mayo And Sweet Soy Glaze.

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DRAGON ROLL — 14.50
Ebi Tempura, Avocado, Cucumber, Spicy Onion Aioli, Caviar And Eel Sauce.

SPICY CALIFORNIA — 12.50
Marinated Crabstick, Avocado And Cucumber Topped With Tobiko.

NEGI TORO — 14.50
Spicy Tuna, Pickled Asparagus, Avocado, Cucumber And Aji Panca.

SPICY LOBSTER ROLL — 28.50
Tempura Lobster Roll With Black Truffle, Spicy Rice, Soya-Mirin Reduction And Baked Crab Stick.

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BUNS & DIMSUM

DELICATE, STEAMED & CRISPY BITES

ENOKI TRUFFLE BAO — 8.50
Cucumber, Avocado, Mixed Leaves, Truffle Oil And Spicy Mayo.

CHICKEN BAO — 9.50
Katsu Chicken, Mixed Leaves, Cucumber And Gochujang Mayo With Teriyaki Glaze.

CRISPY DUCK BAO — 9.50
Roasted Duck, Cucumber, Leeks And Chilli Hoisin Mayo.

MISO BUTTER LOBSTER BAO — 22.50
Grilled Lobster In White Miso, With Cucumber And Kewpie Mayo.

EDAMAME TRUFFLE DUMPLINGS — 11.50
Creamy Truffle-Marinated Edamame Filling.

VEG POTSTICKERS — 8.50
Pan-Fried Dumplings Served With House Chilli Sauce.

CHICKEN SHUMAI — 10.50
Minced Chicken With Thai Herbs, Chives And Fresh Truffle.

CHICKEN GYOZA — 9.50
Pan-Fried Gyoza With House Chilli Dipping Sauce.

BLACK MAMBA PRAWN DUMPLINGS — 15.50
Ebi, Squid Ink, Cheese, Water Chestnut And Gold Leaf.

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BONZAI PREMIUM PLATTERS

FOR SHARING OR INDULGENCE

SASHIMI OMAKASE (12 PIECES) — 28.50
Chef's Selection Of Salmon, Tuna, Yellowtail And Seared Salmon.

NIGIRI OMAKASE (12 PIECES) — 28.50
Chef's Curated Nigiri Selection Including Salmon, Tuna, Yellowtail And Aburi Salmon.

CHEF'S MIXED PLATTER — 34.50
2 Signature Rolls, 4 Sashimi, 4 Nigiri And 4 Aburi Salmon.

DEN DIMSUM PLATTER (12 PIECES) — 22.50
A Mix Of Veg And Non-Veg Dumplings Served With Ginger Chilli Sauce.

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SMALL PLATES

BOLD FLAVOURS WITH EVERY BITE

SPICY TOFU — 11.50
Crispy Tofu Tossed In Chilli Garlic Sauce With Peppers & Onions.

WOK-FRIED GREENS — 12.50
Long Beans & Broccoli Tossed In Szechuan Bean Sauce.

KOREAN SPICED WINGS — 13.50
Fried Wings Marinated In Gochujang BBQ Sauce.

SMOKED CHILLI CHICKEN — 12.50
Crispy Chicken Tossed In Smoked Chilli Sauce With Onions & Wine.

LAMB SKEWERS — 15.50
Char-Grilled Lamb With Fresh Herbs & House Smoky Sauce.

THAI CHILLI FISH — 15.50
Crispy Fried Fish Tossed In Thai Basil Chilli Sauce.

AQUA RING CALAMARI — 15.50
Crispy Squid Rings Served With Chilli Tartare Sauce.

PRAWN & POTATO TEMPURA — 15.50
Panko Prawns & Tempura Chips Served With Ginger Chilli Sauce.

CREAMY DREAMY PASTA (VEG / CHICKEN) — 13.50 / 15.50
Macaroni Pasta Tossed In Creamy Garlic Sauce, Fried Mushroom, Asparagus, Chives & Cheese.

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A5 WAGYU EXPERIENCE

EXCLUSIVE JAPANESE WAGYU CREATIONS, SERVED WITH INDULGENT FLAVOURS

SEARED A5 WAGYU IN AJI PANCA SALSA — 22.50
Thin Slices Of Wagyu Seared And Served With Smoked Aji Panca, Passionfruit, And Avocado Salsa.

GOLDEN WAGYU ROLL — 25.50
Ebi Tempura And Avocado Roll, Topped With Seared Wagyu, Truffle, And A Soy-Mirin Glaze.

WAGYU NIGIRI (2 PIECES) — 22.50
Torched A5 Wagyu On Rice, Finished With Caviar, Gold Leaf, And Teriyaki Glaze.

BEEF DUMPLINGS — 18.50
Minced Beef With Chives And Red Onion, Steamed And Served With House Lemon Chilli Sauce.

WAGYU ON HOT STONE — 65.50
Premium A5 Wagyu Strips Served Raw With Hot Stone, Accompanied By Yuzu Kosho, Wasabi, And House Chilli Dipping Sauce.

SPICY TENDERLOIN BEEF NOODLE — 25.50
Stir-fried Noodles With Pak Choi, Spicy House Sauce And Tender Beef Fillet Slices.

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MAINS BY CHEF VISHAL

INSPIRED, BOLD, AND SATISFYING LARGE PLATES

HEALTHY GREEN — 15.50
Asparagus, Broccoli, And Pak Choi Sautéed In Butter Mushroom Sauce.

PAN ASIAN MIXED VEGETABLES — 15.50
Exotic Stir-Fried Vegetables In A Chilli Black Bean Sauce, Served With Jasmine Rice.

KUNG PAO CHICKEN — 15.50
Fried Chicken Tossed In Spicy & Sour Sauce, Pepper & Onion, Shaoxing Wine.

SMOKY LAMB CHOP — 26.50
Korean-Spiced Lamb Chops Char-grilled And Marinated In Aromatic Spices And Herbs.

ROYAL LAMB SHANK — 28.50
Slow-Cooked Lamb Shank In A Spiced Asian Curry, Served With Jasmine Rice.

MISO BLACK COD — 28.50
48-Hour Marinated Black Cod With Yuzu Chilli Lime, Sake, And Mirin Glaze.

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PEKING DUCK LEG — 25.50
Slow-Roasted Duck Leg With Cucumber, Salad, Pancakes, And House Chilli Sauce.

WHOLE SEA BASS — 25.50
Grilled With Thai Herbs And Served With Chilli Lime Dressing And Fresh Lime.

GRILLED JUMBO PRAWNS — 28.50
Char-Grilled Jumbo Prawns Tossed In House Spices With Onion, Peppers, And Chives.

LOBSTER LAKSA — 28.50
Aromatic Laksa Broth With Noodles, Vegetables, Herbs And Succulent Lobster.

THAI RED CURRY (VEG / CHICKEN / PRAWN) — 16.50 / 17.50 / 18.50
Traditional Thai Red Curry Made With Coconut Milk, Lime, Basil And Herbs. Served With Jasmine Rice.

KATSU CURRY (FRIED TOFU / PANKO CHICKEN) — 16.50 / 17.50
Creamy Katsu Curry Sauce Served Over Jasmine Rice, With Crispy Fried Tofu Or Panko Chicken.

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SIDES

ADD A LITTLE EXTRA FLAVOUR TO YOUR TABLE

FRIES (SALTED / CHEESE LOADED / TRUFFLE) — **5.50 / 8.50 / 8.50**
Golden Fries Served As You Like Them — Simple Or Indulgent.

FRIED RICE (VEG / EGG / CHICKEN / PRAWN) — **7.50 / 8.50 / 9.50 / 10.50**
Stir-Fried Rice With Your Choice Of Topping, Wok-Tossed To Perfection.

HONG KONG NOODLES — **11.50 / 13.50 / 15.50**
(VEG / CHICKEN / PRAWN)
Egg Noodles Tossed In Spicy-Sweet And Sour Sauce With Peppers And Onions.

DAN DAN LAMB NOODLES — **17.50**
Sichuan-Style Noodles In Sesame-Chilli Sauce, With Minced Lamb, Vegetables, And Steamed Egg White.

WOK-FRIED UDON — **11.50 / 13.50 / 15.50 / 17.50**
(VEG / CHICKEN / LAMB / PRAWN)
Thick Udon Noodles Tossed With Seasonal Vegetables And House Sauces.

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DESSERTS

SWEET FINALES CRAFTED WITH A BONZAI TWIST

STICKY TOFFEE PUDDING — 10.50
Served Warm With Caramel Sauce And Vanilla Ice Cream.

RASPBERRY & GIN CHEESECAKE — 11.50
Raspberry-topped Cheesecake With Caramelised Nuts And Raspberry Coulis.

HOT CHOCOLATE PANCAKE — 12.50
Vanilla Pancakes With Melted Milk Chocolate Butter Sauce And Seasonal Fruits.

MATCHA STRAWBERRY TIRAMISU — 12.50
Fluffy Matcha-infused Tiramisu Layered With Fresh Strawberries.

THAI PANNA COTTA — 11.50
Creamy Coffee-Caramel Panna Cotta Made With Milk, Butter, And Cream.

BONZAI DESSERT PLATTER — 32.50
A Luxurious Trio Of Desserts With Chocolate, Cheesecake, Ice Cream, And Fresh Fruits.

SELECTION OF ICE CREAMS (2 SCOOPS) — 7.50
Premium Seasonal Ice Creams — Ask Your Server For Today's Selection.

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CHEF VISHAL'S BOOKLIST

ONLY AVAILABLE ON SUNDAY

KEISHOKU

NEPALESE THUKPA (VEG / EGG / CHICKEN) — **12.50 / 13.50 / 14.50**
Traditional Himalayan-Style Clear Spicy Noodle Soup With Seasonal Vegetables & House Spices.

HOT & SOUR SOUP — **9.50 / 11.50 / 12.50**
(VEG / CHICKEN / PRAWN)
Classic Thick, Spicy & Tangy Broth With Bamboo Shoots.

SMALL PLATES

AVOCADO CHEESE TOAST — **11.50**
Toasted Sourdough With Smashed Avocado, Sour Cream, Chilli & Melted Cheese.

SIDES

JASMINE FRIED RICE — **11.50 / 12.50 / 14.50 / 14.50**
(VEG / EGG / CHICKEN / PRAWN)
Stir-Fried Rice With Your Choice Of Topping, Wok-Tossed To Perfection

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MAINS BY CHEF VISHAL

TERIYAKI TOFU DONBURI — 15.50
Pan-Tossed Tofu With Peppers In Teriyaki Glaze, Served Over Jasmine Rice.

PAD KRAW POW CHICKEN
Thai-Style Minced Chicken With Basil, Jasmine Rice & A Soft Half Egg.

LAKSA JUMBO PRAWN RISOTTO — 28.50
Creamy Laksa-Flavoured Risotto Topped With Lemon Butter Grilled Jumbo Prawns.

DESSERTS

CARAMELISED BANANA WAFFLE — 9.50
Crispy Waffle With Chocolate Spread, Chocolate Ice Cream & Homemade Sweet Crunch.

SWEET TOAST & BERRIES — 9.50
Baked Toast Drizzled With Maple Syrup, Topped With Fresh Berries.

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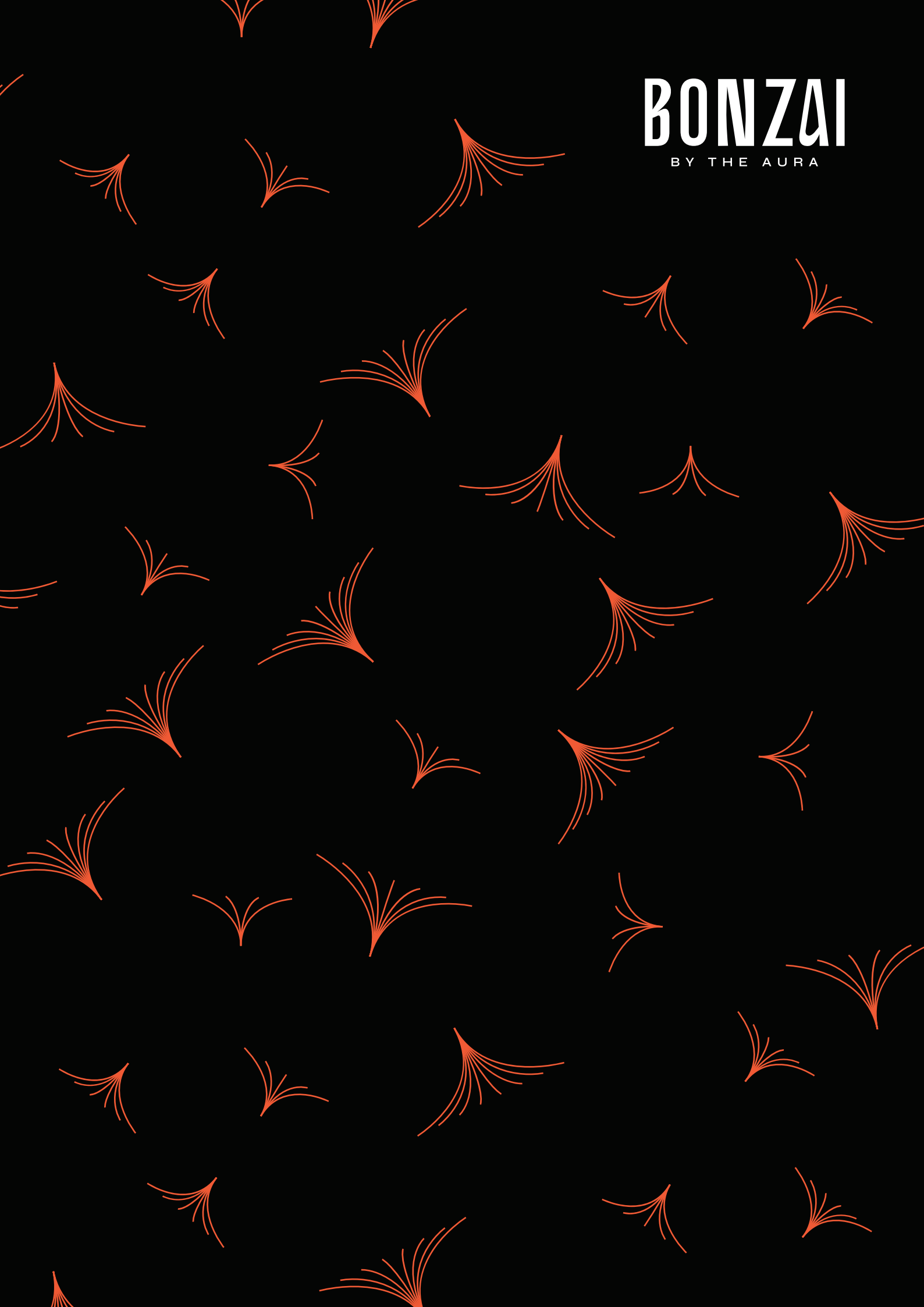
BONZAI
BY THE AURA