

BONDI

DRINKS MENU

COCKTAIL

IN COLLABORATION WITH OUR SISTER MICHELIN STAR RESTAURANT NODA

WHITE LILY SUDACHI SOJU WITH YUZU, LEMON AND CALPICO	12.00	TOKYO MULE SOBA INFUSED SOJU TOPPED WITH PINEAPPLE, LIME AND GINGER BEER	12.00
SPICY JUNMAI & TONIC CHILI INFUSED JUNMAI SAKE WITH A SPLASH OF TONIC AND A DASH OF LIME	12.00	LYCHEE - GREEN TEA WHITE SANGRIA A JAPANESE TWIST ON A SPANISH CLASSIC	12.00
YUZU COOLER SOTO SAKE, SANZO YUZU SPARKLING WATER AND LIME + YUZU JUICE	14.00	UME MOJITO UME PLUM WINE, FRESH MINT AND LIME	12.00
SOTO LEMONADE SOTO BLACK SAKE, LEMON JUICE AND A SPLASH OF SELTZER	12.00		

WINE

SAUVIGNON BLANC, BARNARD GRIFFIN, COLUMBIA VALLEY, WASHINGTON '19		CHARDONNAY, DOMAINE MICHEL BARRAUD, BURGUNDY, FRANCE, '20	
GLASS	9.00	GLASS	9.00
BOTTLE	34.00	BOTTLE	34.00
HOUSE ROSE WINE			
GLASS	11.00		
BOTTLE	40.00		

BEER

SAPPORO PREMIUM, DRAFT	8.00	DRAFT BEER	9.00
ORION, DRAFT	9.00		

NON-ALCOHOLIC

SARATOGA WATER STILL / SPARKLING	3.00	ITO EN JASMINE GREEN TEA + MILK	4.00
SANZO YUZU / LYCHEE / CALAMANSI	4.00	HARNEY & SONS TEA PEACH	6.00
UCC GREEN TEA	3.50	COKE, DIET COKE, SPRITE	3.00

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SAKE

SOTO JUNMAI CLEAN AND LIGHT ON THE PALATE, APPLE, FRESH AROMATICS + NOUGAT, TOUCH OF UMAMI 6oz CAN	14.00
TOKUSEN TAMONOHİKARI SUBTLE FLAVOR AND AROMA WITH A CRISP FINISH 6oz CAN	16.00
BROOKLYN KURA CRAFT A FRESH, CRISP, LIGHT AND AROMATIC SAKE WITH A DRY FINISH 8oz CARAFE	18.00
KIKUSUI JUNMAI GINJO FRUITY AROMA WITH A SLIGHTLY DRY FINISH 10oz BOTTLE	27.00
SHIRAKABEGURA ROBUST BODY WITH HIGHLY NUANCED FLAVORS 10oz BOTTLE	26.00
KIKUSUI PERFECT SNOW A CLASSIC CRISP, FLOWERY UNFILTERED SAKE 10oz BOTTLE	28.00
HAKKAISAN TOKUBETSU WELL BALANCED, CLEAN AND MELLOW FLAVOR 10oz BOTTLE	32.00
SOTO JUNMAI DAIGINJO SMOOTH AND CRISPY WITH HINTS OF APPLE, CUCUMBER AND MELON 10oz BOTTLE	47.00
	95.00
KUBOTA SENJYU SMOOTH WITH A WELL BALANCED, VELVETY MOUTHFEEL 25oz BOTTLE	72.00
SUIGEI "DRUNKEN WHALE" HINTS OF CITRUS AND UMAMI, WITH A CLEAN FINISH 25oz BOTTLE	74.00