

# BONDI

## DINNER MENU

AVAILABLE AFTER 5:30PM

### APPETIZERS

MISO SOUP	6.00
EDAMAME	7.00
SPICY EDAMAME	7.00
SHISHITO PEPPERS	8.00

### SASHIMI

KING SALMON	6.00
YELLOWTAIL JALAPEÑO	9.00
HOKKAIDO SCALLOP	15.00
SEARED TUNA TATAKI	14.00

### CRISPY RICE

6 PIECES PER ORDER  
CAN CHOOSE 1-2 TYPES

SPICY TUNA	18.00
SALMON	18.00
YELLOWTAIL	18.00
LOBSTER YUZU	18.00
TRUFFLE AVOCADO	18.00

### OMAKASE

12 PIECE TASTING MENU

75.00

CAN'T DECIDE? LEAVE IT UP TO OUR CHEFS!  
OUR LATEST 12 PIECE TASTING MENU

### NIGIRI

2 PIECES PER ORDER

FLUKE	6.00
YELLOWTAIL SCALLION	8.00
SEA SCALLOP LIME + PINK SEA SALT	9.00
BOTAN EBI LIME	10.00
KING SALMON	8.00
LEAN TUNA TOFU SAUCE	7.00
CHU TORO KIZAMI WASABI + CAVIAR	12.00
STRIPED JACK SCALLION	9.00
SEA BREAM	8.00
SEARED O TORO TRUFFLE SALT	12.00
UNAGI	8.00
IKURA	9.00
SPICY CRAB	9.00
SEARED A5 WAGYU	14.00

### HANDROLLS

SUB WHITE RICE FOR CAULI RICE +2

<b>HANDROLL SPECIAL</b> PICK ANY 5 HANDROLLS	<b>40.00</b>
YELLOWTAIL SCALLION	8.00
TORO SCALLION	12.00
SEARED UNAGI AVOCADO	7.00
HOT & SPICY BLUE CRAB	9.00
HOT & SPICY SCALLOP	9.00
LOBSTER	12.00
WAGYU	14.00
SPICY TUNA	9.00
SALMON IKURA	10.00
EGGPLANT MISO	8.00
TRUFFLE AVOCADO w/ SUNDRIED TOMATO & CUCUMBER	8.00
MUSHROOM TOMATO	8.00

### DIPPING SAUCES

TO DIP, SHARE, OR BOTH

SPICY MAYO
EEL SAUCE
PONZU SAUCE
CARROT GINGER DRESSING
SESAME DRESSING
TAMARI
1.50 / EACH

### DESSERT

YUZU CREME BRULEE	9.00
BLACK SESAME LAVA CAKE	9.00
mochidoki® MOCHI, VARIETY OF 3	10.00

An automatic 20% gratuity will be applied to all parties of 6 or more.