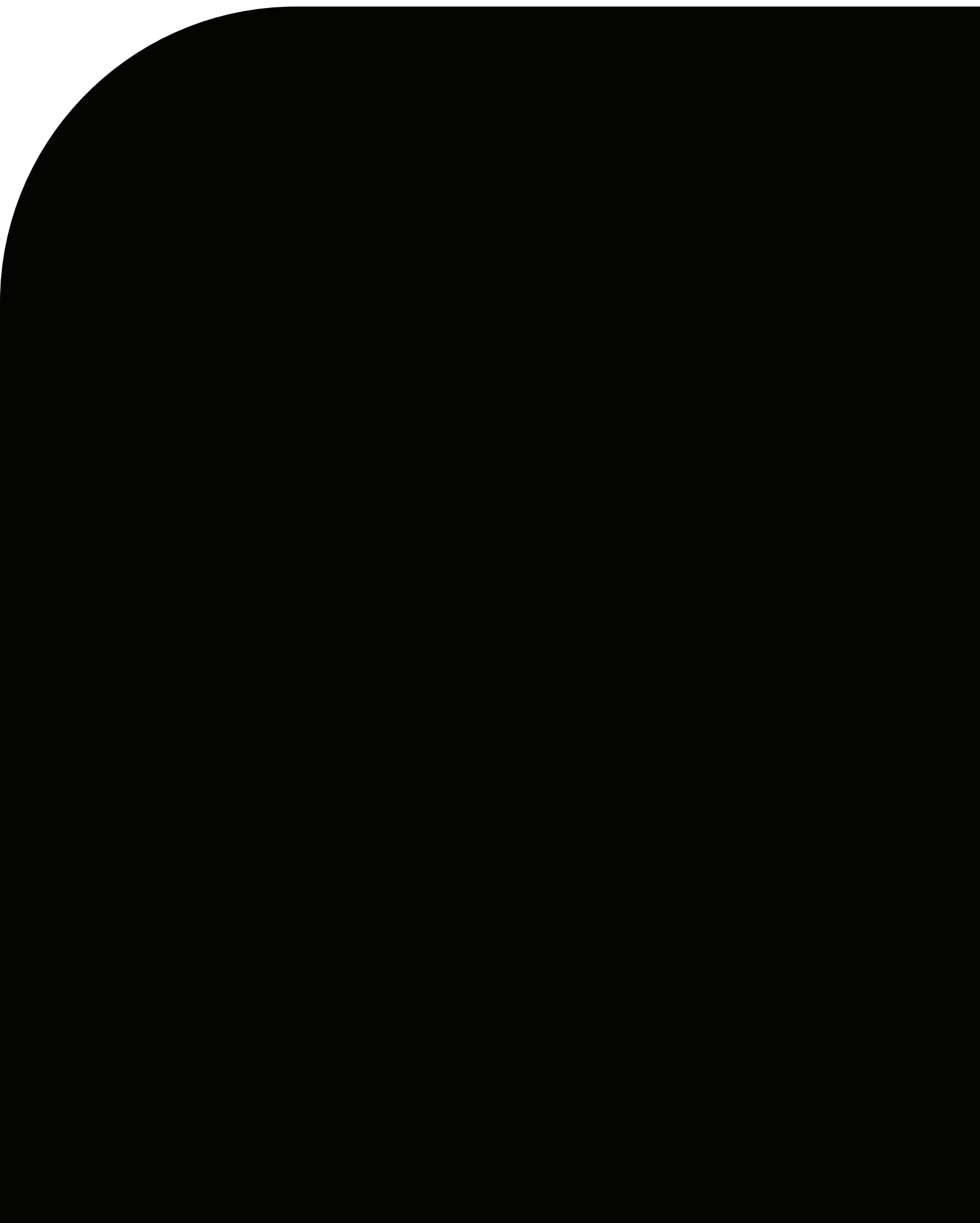


EMBARK ON A CULINARY
JOURNEY BEYOND IMAGINATION
WHERE EVERY FLAVOR
TELLS A STORY



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 Chilli, 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) (S) 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

(VE) (V) vegetarian (N) contains nuts (S) sesame seeds
(GF) gluten free

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 (VE)

Spinach, Grilled Asparagus, Burrata Cheese With Sesame Dressing

11.50**ROBUSUTA (LOBSTER SALAD)**

Mixed Leaf And Avocado Salad Served With Thai Lemon Chilli Dressing

22.50

SMALL PLATES

VEGETABLE GYOZA (VE)

Pan Fried, Served With Garlic Chilli Sauce

9.50**CHILLI 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)	12.50
Deep Fried Wings Tossed In Sweet & Spicy Sauce With Lime	
CRISPY CALAMARI (NV)	14.50
Tossed In Chilli Garlic Sauce, Peppers & Onion	
SINGAPORE CHILLI CRAB (NV)	15.50
Fried Crab Tossed In Singapore Chilli Sauce	

LARGE PLATES

MAPO TOFU (VE)	13.50
Tofu & Peppers Tossed In A Chilli Bean Sauce	
STIR FRIED GREENS	14.50
Broccoli, Kailin, Bok Choy Tossed In A Garlic Oyster Sauce	
CHILLI LAMB	16.50
Fried Lamb, Tossed In Chilli Hoisin Sauce, Beans, Onion & Fried Garlic	
KUNG PAO CHICKEN (NV) (N)	14.50
Fried Chicken Tossed In Spicy & Sour Sauce, Cashew, Peppers & Onion	
BEIJING PRAWN	17.50
Prawn Tossed In Xo Chilli Sauce With Pepper & Onion	

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, Sesame Seeds, 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

STEAMED JASMINE RICE 7.50

FRIED RICE 8.00 / 9.00 / 10.50

(VEG / EGG / CHICKEN)

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

HONG KONG NOODLES 10.50 / 12.50 / 14.50

(VEG / CHICKEN / PRAWN)

Egg Noodles Tossed In Spicy And Sour Sauce
With Oyster Mushrooms, Peppers And 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

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

BONZAI

BY THE AURA

