

BONZAI

— BY THE AURA —

SET MENU £45 PER PERSON

DRINKS

One selection of cocktail/mocktail

COLD PLATES (CHOOSE ANY TWO)

SPICY SOM TAM (VE/N)

Sweet & Tangy Papaya Served With Raw Mango, Carrot, Peanut, Chilli

CLASSIC BONZAI MAKI (VE/GF)

Pickled Asparagus & Carrot With Cucumber, Avocado, Lettuce & Sriracha-mayo

SAKE TEMPURA ROLL (NV)

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

SOFT SHELL FUTOMAKI (NV)

Crab Tempura, Masago, Avocado, Spicy Mayo, Tempura Flakes & Teriyaki Glaze

HOT PLATES (CHOOSE ANY TWO)

VEGETABLE GYOZA (VE)

Pan Fried, Served With A Chilli Garlic Sauce

CHILLI TOFU (VE)

Tossed With Three Peppers In A Spicy Garlic Sauce With Fried Garlic & Onion

CHICKEN CHILLI MOUNTAIN (NV)

Fried Chicken Tossed In Smoked Chilli Sauce, onions & Wine

CRISPY CALAMARI (NV)

Tossed In A Chilli Garlic Sauce With Peppers & Onions

MAINS (CHOOSE ANY ONE)

STIR FRIED GREENS (VE)

Broccoli, kailin, bokchoy Tossed In A Garlic Oyster Sauce

KUNGPAO CHICKEN (NV)

Fried Chicken Tossed In A Spicy & Sour Sauce With Cashenuts, Peppers & Onions

CHILLI LAMB (NV)

Fried Lamb, Tossed In A Chilli Hoisin Sauce With Beans, Onion And Fried Garlic

CURRY (CHOOSE ANY ONE)

THAI RED CURRY (VEG/CHICKEN/PRAWN)

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

THAI GREEN CURRY (VEG/CHICKEN/PRAWN)

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

DESSERT

Assorted Ice Cream Vanilla Or Chocolate

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

BONZAI

— BY THE AURA —

CHEF'S TABLE £65 PER PERSON

DRINKS

One selection of cocktail/mocktail

TO START WITH (CHOOSE ANY ONE)

EDAMAME BEANS (VE/GF)

Salt/ Chilli Garlic

SAKE CARPACCIO (CARPACCIO DI SALMONE)

Thinly Sliced Salmon With Citrus Sauce,herbs, Chilli And Caviar

KANPACHI TIRADITO (NV)

Sliced Yellowtail Topped With Aji Amarillo Sauce, Onion And Caviar

CHEF'S SIGNATURE (CHOOSE ANY ONE)

MAPO TOFU(VE)

Cubed Tofu & Peppers, Tossed In A Chilli Bean Sauce

MISO BLACK COD

Marinated Cod Served With Yuzu Chilli Lime, Sake And Mirin

SMOKY LAMB CHOP

Gochujang Chop With Garlic, Lime, Chilli

PREMIUM PLATTER SUSHI

(CHOOSE ANY ONE)

VEG PLATTER

Asparagus & Truffle Enoki Maki With Avocado Salsa (Fresh Truffle & Soya Sheet)

NON VEG PLATTER

Soft Shell & Bonzai Fire Roll With Salmon & Yellowtail Nigiri

LARGE PLATES (CHOOSE ANY ONE)

KATSU CURRY (MIX VEG/ PANKO CHICKEN)

Japanese Katsu Stock With A Creamy Milk, Served With Jasmine Rice

HONGKONG NOODLES (VEG/CHICKEN/ PRAWN)

Egg Noodles Tossed In A Spicy & Sour Oyster Chilli Sauce, Peppers & Onions

HOT PLATES (CHOOSE ANY TWO)

VEGETABLE GYOZA (VE)

Pan Fried, Served With A Chilli Garlic Sauce

TOFU BAO (VE)

Fried Tofu With Gochujang Sauce, Spicy Mayo, Avocado And Teriyaki Glaze

FRIED TEBASAKI (NV)

Deep Fried Wings With A Sweet & Spicy Sauce, Lime, Chilli

CHICKEN GYOZA (NV)

Pan Fried Gyoza, Served With A Chilli Garlic Sauce

DESSERT

HOT TOFFEE PUDDING

Served With Hot Caramel Sauce And Vanilla Ice Cream

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