

## SPECIALTY ROLLS

### **BONITO 47 ROLL**

salmon, tuna, hamachi, cucumber, torched glaze  
-32-

### **HAMACHI ROLL**

spring onion, pickled radish, garlic chip  
-28-

### **VEGETABLE ROLL**

mushroom, cucumber, mango, wrapped avocado,  
sweet potato chip  
-25-

### **SALMON SAPPHIRE ROLL**

avocado, seared king salmon, ponzu  
-28-

### **TUNA RUBY ROLL**

cucumber, tempura flake, seared spicy tuna, torched glaze  
-30-

## PLATTERS

### **CHEF SELECTION (9pc)**

Nigiri / Trust the Chef  
-85-

### **CHEF SELECTION (18pc) \$155**

Nigiri / Trust the Chef  
-155-

## SHAREABLE APPETIZERS

### **BONITO HOUSE SALAD**

gem lettuce, arugula, cotton candy grape, tomato, honey mustard  
vinaigrette, cancha corn  
-28-

### **CRUNCHY KALE SALAD**

watermelon radish, dry cherry, fennel, cashew, black garlic aioli  
-28-

### **CAESAR SALAD**

gem lettuce, arugula, croutons, caesar dressing  
(chicken + \$14)  
-28-

### **VERDE VERDE**

broccolini, haricot vert, spinach,  
garlic infused oil, garlic chips  
-28-

### **CRISPY ARTICHOKE**

beef bacon, remoulade, cashew parmesan  
-35-

### **CHARRED BRUSSELS SPROUTS**

lamb bacon, caramelized onion, apple cider, honey clover  
-38-

### **FIRE GLAZED WINGS**

honey, chili, chive, house spice, cashew bechamel  
-38-

### **STEAK TARTARE**

cured quail egg, shallot, tomato, radish  
-42-

## MAINS

### **PASTA LIMONE**

bucatini, lemon, beurre fondue, cashew parmesan, olive oil  
-32-

### **GNOCCHI**

artichoke, duck confit, sauce blanc  
-45-

### **BONITO BURGER**

remoulade, caramelized onion & mushroom, potato wedge,  
garden salad  
-38-

### **STEAK & EGGS**

hangar steak, poached egg, salsa verde  
-76-

### **STEAK FRITES**

12oz USDA - American prime dry aged beef,  
béarnaise sauce, pommes frites  
-82-

### **BREADED VEAL**

arugula salad, tartar sauce, balsamic reduction  
-83-

### **NEW ZEALAND KING SALMON**

pepper coulis, couscous, sautéed spinach  
-55-

### **MARKET FISH**

chef's choice  
-60-

## SIDES

**POMME PUREE 15**

**CREAMED SPINACH 15**

**GARLIC HARICOT VERTS 16**

**GRILLED SEASONAL VEGETABLES 15**

**EXOTIC MUSHROOM SAUTÉE 18**

**HAND CUT IDAHO POTATO FRIES 14**

## **SUSHI LUNCH SPECIAL \$36**

choice of soup or salad

### **2 ROLL SPECIAL**

pick any two rolls from our classic selection:

**SPICY TUNA,  
TUNA AVOCADO,  
SALMON,  
SALMON AVOCADO,  
YELLOWTAIL JALAPENO**

-or-

### **NIGIRI 6 (pcs)**

chef's choice

-or-

### **SASHIMI 8 (pcs)**

chef's choice

## **LUNCH PREFIX \$42**

3 course

### APPETIZERS

#### **BONITO HOUSE SALAD**

gem Lettuce, arugula, cotton candy grapes, tomato,  
honey mustard vinaigrette

#### **CRUNCHY KALE SALAD**

watermelon radish, dry cherry, fennel, cashew,  
black garlic aioli

#### **CRISPY ARTICHOKE**

beef bacon, remoulade, cashew  
parmesan, affila cress

#### **CHARRED BRUSSELS SPROUTS**

lamb bacon, onion brûle, apple cider,  
honey clover

#### **FIRE GLAZED WINGS**

honey, chili, chive, house spice,  
cashew bechamel

#### **STEAK TARTARE**

cured quail egg, shallot, tomato, radish  
+ \$10

## MAINS

#### **PASTA LIMONE**

bucatini, lemon, beurre fondue,  
cashew parmesan, olive oil

#### **GNOCCHI**

artichoke, duck confit, sauce blanc

#### **BONITO BURGER**

remoulade, caramelized onion & mushroom, potato wedge,  
garden salad

#### **CHICKEN SUPREME**

half chicken, pomme puree, lemon broccolini, house gravy  
+ \$14

#### **STEAK & EGGS**

hangar steak, poached egg, salsa verde  
+ \$20

#### **CHATEAU STEAK**

creamed spinach, pomme puree, kale chip, sauce au poivre  
+ \$20

#### **OYSTER STEAK**

chanterelle & oyster mushroom, garlic chip,  
crispy shallot, sauce chasseur  
+ \$20

#### **STEAK FRITES**

12oz USDA - American prime dry aged beef,  
béarnaise sauce, pommes frites  
+ \$20

#### **BREADED VEAL**

arugula salad, tartar sauce, balsamic reduction  
+ \$20

#### **NEW ZEALAND KING SALMON**

pepper coulis, couscous, sautéed spinach  
+ \$10

#### **MARKET FISH**

chef's choice  
+ \$10

## DESSERTS

**CHOCOLATE PARFAIT**

**FRUIT SALAD**