

Appetizers

On Skewers

Yakitori Chicken

Morsels of chicken on skewers.
Broiled teriyaki 6.95

Beef Kushi

Tender morsels of beef steak
on skewers. 9.95

Shrimp Kushi

4 Large black tiger shrimp
on skewers 8.95

Kushi Combo

Chicken, beef and shrimp
on skewers 7.95

Beef Asparagus Rolls

Tender beef thinly sliced and wrapped
around green asparagus teriyaki 8.50

Kushi Age

Oyster, scallop, shrimp, sliced pork loin,
lightly panko breaded and deep fried 8.95

Dumplings

Gyoza

Most famous dumplings of pork and
vegetables. Home made. Pan grilled.
Spicy vinegar sauce 8.50

Oysters & Clams

Kaki Yakimono

Fresh oysters pan-sauteed in soy-butter
sauce. Touch of lemon and
rice wine 8.50

Oysters on the Half Shell (Raw*)

Fresh Long Island oysters from farm.
1/2 doz. 9.50

Oysters Age-Dashi

Oysters lightly dusted with Kuzu
starch and fried. Served in
special broth 8.95

Yakihama Clams

Local top-neck clams baked in
shells. Touch of soy and rice wine.
Bacon bits and chopped scallions 7.95

Little Neck Clams Steamed

Local smaller clams cosily steamed
with vegetables, lemon and rice wine 8.25

Nuta

Clam, scallops, shrimp and
scallions. Boiled and chilled.
White miso dressing 7.50

Vegetables & Tofu

Yu Do Fu

Bean curd and oriental vegetables in
seaweed broth. Served with soy
dipping sauce, chopped scallions
and grated ginger 7.50

Age-Dashi Tofu

Tofu lightly dusted with kuzu starch and
fried, served in special dashi broth 6.95

More Seafood...

Tempura

Shrimp and vegetables deep fried to
a golden brown 6.95

Angry Shrimp

Jumbo shrimp in egg batter. Pan fried
with spicy ginger sauce.
(Extra spicy upon request) 9.95

Iso-Maki Fluke

Fresh fluke sliced and wrapped crab
sticks / scallions. Deep fried. Served
with spicy vinegar / soy sauce 8.95

Soft Shell Crab Kara-age

Jumbo soft shell crab, lightly breaded
and deep fried 9.95

Shishamo Smelt with Roe

Japanese Shishamo smelts and roe,
broiled with black seaweed paste 6.95

Bonbori Sake Selection

Served warm in traditional way with tiny cup

Daimonji (Dry)	Small Carafe (180 ml)	\$4.25
	Large Carafe (360 ml)	\$7.75
Shira Yuki (Extra Dry)	Small Carafe (180 ml)	\$4.75
	Large Carafe (360 ml)	\$8.25
Kikumasamune Taru (Cedar aroma) <i>Served only chilled</i>	Bottle (300 ml)	\$9.25
Ozeki Reishu (extra dry) <i>Served only chilled</i>	Bottle (180 ml)	\$4.50

We recommend "Daimonji" as our pouring sake unless otherwise instructed. To recognize and enjoy the subtle differences of above selections, you might prefer to have your Sake served on the rocks or Straight at room temperature, with a slice of cucumber.

Beers

Kirin Splits 355 ML	4.50
Kirin Draft (ICHIBAN) 633 ML	8.00
Kirin Lite 355 ML	4.50
Sapporo Splits 355 ML	4.50
Sapporo Draft 633 ML	8.00
Asahi Super Dry Splits 355 ML	4.50
Asahi Super Dry 633 ML	8.00
Budweiser	3.75
Non-Alcoholic Beer Splits	4.50

Soft Drinks

Cranberry Juice	2.50
Orange Juice	2.50
Calpico Milk Drink	3.50
Milk	1.85
Coke	2.00
7-Up	2.00
Diet Coke	2.00
Ginger-Ale	2.25
Club Soda	2.25
Perrier	2.85
Poland Spring Water	1.85
Shirley Temple	3.00
Ice Tea or Tea	2.25
Ice Coffee or Coffee	2.50
Japanese Barley Tea Chilled	1.85

Plum Wine

Takara Gold Plum	Glass	Bottle
Pale Gold, Fragrant	4.50	15.00
1/2 Liter Carafe		12.00
1 Liter Carafe		22.00

For our excellent wine selection, please ask for Bonbori Wine List.

Combination Specials

Combination Dinners (Partially Raw*)

Served with Miso Soup, Salad and Rice

Bento Box

Samplings of Bonbori's popular dinner assortment in a single tier lacquer box.
Sushi 4 pcs., Shrimp & Vegie Tempura & Chicken Teriyaki

18.95

Syo-Ka-Do Box Dinner (Double Tier Boxed of Dinner Sampler)

Choice of assorted Sushi or Sashimi, Shrimp & Vegie Tempura, Beef & Asparagus Rolls, one skewer of Kushiyaki, choice of Salmon or Tuna Teriyaki and pan sauteed Oysters (Kaki Yakimono)

26.95

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Desserts

Mochi Ice Cream

Japanese Ice Cream Pastry. One each of vanilla and Coffee flavor, with fruits

4.50

Shiratama

Rice cake balls topped with red bean paste and chestnut glazed

4.50

Oriental Ice Creams

Green tea, Red bean or Ginger flavor

3.50

Kaki-Gohri Ice Shavings

Traditional Japanese snow cones with imported syrup topped with fruits

Choice of:

Strawberry

3.95

Melon

3.95

Lemon

3.95

Red Bean Paste

4.95

Fruit Boat

Fresh fruits of season, artfully peeled and arranged. Colorful finale to your dinner

5.95

Shumai Steamed

Shrimp and vegetables in thimble shaped cups, steamed in bamboo wok

7.00

Shumai Fried

Fried version of above

7.00

Young Soybeans Edamame

Baby soybeans boiled. Lightly salted.

5.50

Sauteed Vegetables

Colorful pot-pourri of vegetables, pan sauteed

6.95

Vegetable Tempura

Assorted vegetables deep fried in egg batter in traditional temple style

6.00

Calamari

Fresh imported Calamari, breaded and deep fried golden brown (Broiled version not available)

8.95

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Soups & Salads

Country Miso Soup

The most traditional soup with rural flavor of atsuge bean curd, nameko mushrooms, wakame seaweed

3.75

Hamasui Clam Soup

Little neck clams, shrimp, seaweed, boiled quail egg in clear usukuchi soup

3.75

Bonbori Salad

Lettuce, tomatoes, cucumbers, endive, shredded daikon raddish and carrots in (apple juice, ginger, pureed vegetables, rice vinegar and oil) house dressing.

6.95

Seaweed Salad

Assortment of imported seaweeds including Konbu, wakame, akaso, aoso marinated in spicy vinegar dressing

6.95

Noodles

		<i>chilled with Dipping Sauce</i>	<i>in Hot Broth</i>	<i>with Tempura</i>
Soba	Buckwheat noodles from northern Japan. Thin brownish gray. 10% mountain yam powder blended	9.50	9.50	16.50
Udon	Thicker white noodles from southern Japan	9.00	9.00	15.95
Somen or Hiyamugi	Thin creamy white noodles served in icy-water with fruits of season	8.95	—	—

Seafood



Served with Tossed Salad, Rice, and Green Tea

• Marked Entrees served with sauteed vegetables, Hijiki Seaweed and Shumai Dumpling



Selection of Fishes:

- **Tuna**
Fresh giant tuna broiled and pan-simmered.
Teriyaki 19.95
- **Salmon**
Atlantic farm-raised giant salmon filet.
Broiled teriyaki 18.95
- **Mackerel**
Fresh Boston Mackerel pan simmered in Miso-ginger-rice wine sauce 16.95
- **Chilean Sea Bass** (*Drunken Sea Bass*)
Imported Patagonian Toothfish, marinated in sweet Miso and rice wine. Pan grilled 21.95
- **Flounder**
Fresh whole flounder, dusted in Kuzu starch and deep fried. Spicy Ponzu sauce. 18.95
- **Lobster Tail**
Giant rock lobster tail (10 oz. size), broiled and pan-simmered teriyaki 25.95
- **Teriyaki Fish Sampler**
Giant tuna, salmon, sea bass and 4 shrimp. Broiled and pan simmered teriyaki 24.95

Selection of Tempura:

- **Shrimp & Vegetable Tempura**
5 jumbo shrimp and vegetables of season 18.95
- **Lobster Tail and Vegetable Tempura**
Morsels of 10 oz. giant rock lobster tail and vegetables of season 25.95
- **Vegetable Only Tempura** (*Shojin-Age*)
Assortment of vegetables of season including Kabocha pumpkin, yam, carrot, squash, beans, onion, broccoli, pepper 15.95
- **Special Tempura**
Big tempura for demanding appetite. Shrimp, scallop, white meat fish, fish cakes, squid and vegetables of season 22.95
- **Chicken and Vegetable Tempura**
Tender slices of chicken and vegetables of season 17.95

Combination dishes of Tempura and noodles are listed in "Noodles" section.

Also please check "combination specials" section.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Meats



Served with Tossed Salad, Rice, and Green Tea

• Marked Entrees served with sauteed vegetables, Hijiki Seaweed and Shumai Dumpling



Chicken Dishes:

- **Teriyaki Chicken**
Morsels of chicken broiled and pan-simmered
Teriyaki with mushrooms 16.95
- **Ginger Chicken Tatsuta Age**
Chicken marinated in ginger, soy and rice wine.
Dusted in Kuzu starch and deep fried 16.95
- **Chicken Cutlet** (*Tori Katsu*)
Tender chicken breaded in Panko and deep fried 17.95

Pork Dishes:

- **Sauteed Porkloin**
Slices of lean porkloin sauteed with onions, mushrooms and pan-simmered in ginger, soy and apple 17.95

Country Spare Ribs

Meaty pork ribs marinated in honey, miso, soy, rice wine and spices. Broiled on open fire 17.95

• Pork Cutlet (*Ton Katsu*)

Lean porkloin lightly breaded in Panko and deep fried to golden brown 17.95

Beef Dishes:

• Beef and Asparagus Rolls

Prime ribeye steak thinly sliced and wrapped around green asparagus. Pan grilled teriyaki 19.95

• Beef and Scallion Rolls

19.95

• Beef Steak

16 oz. of prime ribeye steak. Pan grilled in teriyaki 23.95

One Pot Dishes

Seafood Bouillabaisse (*Yose Nabe*)

Casserole full of clams, crab legs, scallop, shrimp, salmon filet, sea bass filet and vegetables.
Special nabe broth 19.95

Beef Sukiyaki

Slices of ribeye steak, onions, scallions, carrots, shiitake mushrooms, shirataki noodles, nappa cabbage cooked in specially blended sukiyaki sauce 18.95

Early Bird Specials

(Weekdays Only 5:30pm - 6:30pm)

13.95 ea.

Served with salad, soup, rice & tea

- **Chicken Teriyaki**
- **Fish Teriyaki**
Choice of Tuna or Salmon
- **Chicken Cutlet**
- **Pork Cutlet**
- **Shrimp & Vegetable Tempura**
- **Chicken & Vegetable Tempura**
- **Maki Sushi Combo**

- Not to be combined with other discounts
- No Substitute
- No Take Out



- **Early Birds Special Discounts**
Available till 6:30 (*Weekdays Only*)
- **Menu on last page**
- **Birthday Special:** When day of your visit to Bonbori falls on your birthday, we will buy your entree up to \$15.00 (*No Lunch*)
- **Valid Photo I.D. Required**
- **Must be accompanied with one or more full paying guests**

Japanese Country Cooking **BONBORI RESTAURANT**

14 Elm Street, Huntington

Long Island

631-673-0400