

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-

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 brulle, apple cider,
honey clover

FIRE GLAZED WINGS

honey, chili, chive, house spice,
cashew bechamel

STEAK & EGGS

hangar steak, poached egg, salsa verde
+ \$10

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

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, tartarsauce, balsamicreduction
+ \$20

NEW ZEALAND KING SALMON

pepper coulis, couscous, sautéed spinach
-supplement 10-

MARKET FISH

chef's choice
+ \$10

DESSERTS

PAVLOVA
CRÈME CATALANA
CHOCOLATE MOUSSE CANNOLI