

Diamond Package



APPETIZERS (SELECT 5)

DEVILED EGGS (DIAMOND ONLY)

truffle deviled eggs, tuna tartare, purple potato chips, leeks

TUNA NACHOS (DIAMOND ONLY)

Crispy Wonton Chips, Garlic Jalapeño Lime Sauce, Green Onion, Smelt Roe, Avocado, Jalapeño, Cilantro

TUNA CEVICHE (DIAMOND ONLY)

Fresh Tuna, Yuzu Chili Ponzu Lime Sauce, Pico, Sea Salt, Bed of Cucumber

SNOW CRAB SALAD (DIAMOND ONLY)

Snow Crab, Avocado, Asparagus

BLUE CRAB RANGOON

blue crab-pork belly cream cheese mix, sweet and spicy sauce, topped with crispy pork belly and scallions

BRUSSEL SPROUTS

crispy Brussel sprouts, bacon, shallots, fresh grated parmesan, roasted sesame sauce

CUCUMBER SALAD

cucumber, seasonal fruit, crispy garlic, sesame seeds, ponzu, yuzu kosho

SPINACH DIP

melted pepper jack, served with warm wonton chips

COCONUT SHRIMP

crispy shrimp coated in coconut and breadcrumbs

PORK GYOZA

crispy pork, sesame seeds, sweet and spicy sauce

EDAMAME

salted, spicy, or kimchi

SOUPS AND SALADS (SELECT 1)

ASIAN SALAD

chopped cabbage, shredded carrots, chopped shallots, pine nuts, homemade wonton strips served with an Asian eel sauce

MIXED GREEN SALAD

mixed greens, feta cheese, fresh sliced strawberries, and candied pecans

MISO SOUP

miso broth with seaweed and tofu

CLEAR SOUP

dashi broth with green onion and mushroom

SPECIALTY ROLLS (SELECT 4)

BOUDREAUX ROLL (DIAMOND ONLY)

soy paper, salmon, tempura shrimp, cream cheese, pickled wasabi, avocado, spicy sesame oil, truffle oil, honey, crispy garlic, micro greens, ponzu

CALIFORNIA

crab stick, smelt roe, cucumber, avocado

CHARMANGO

soy paper, charred mango, snow crab, avocado, salmon, sweet and spicy mango purée, lime ponzu, jalapeños, lemon zest, sea salt

COLUMBIA

soy paper, tuna tartare, snow crab, crunchy tempura, green onion voodoo sauce, eel sauce

DEAR YOKO

soy paper, pepper seared yellowtail, jalapeño, snow crab, pink peppercorn, yuzu kosho, micro greens

KIWI MANGO

soy paper, kiwi, mango, snow crab, toasted coconut, honey

MARGARITA

soy paper, yellowtail, snow crab, jalapeño, avocado, gochujang aioli, lime, sea salt, ponzu

ODB ROLL (DIAMOND ONLY)

nori, spicy tuna, tempura shrimp, jalapeño, cream cheese, snow crab, marinated onion, green onion, spicy mayo, jalapeño garlic eel sauce

RYU

nori, fresh tuna, spicy tuna, spicy mayo, eel sauce, spicy garlic aioli, habanero tobiko, green onion, crunchy tempura

SNOW CRAB

snow crab, avocado, asparagus

SPICY TUNA

spicy aioli, tuna

SURF & TURF ROLL

soy paper, seared beef, tempura shrimp, cream cheese, jalapeño, green onion, ponzu, eel sauce, voodoo sauce

WOLVERINE ROLL

nori, tuna, tempura shrimp, jalapeño, cream cheese, habanero tobiko, honey, ponzu, voodoo sauce, spicy sesame oil

VOODOO ROLL

nori, spicy salmon, tempura shrimp, avocado, jalapeño, snow crab, voodoo sauce, green onion, crunchy tempura

YUZU SALMON (DIAMOND ONLY)

soy paper, salmon, spicy snow crab, cilantro, jalapeño, lemon zest, yuzu ponzu

Diamond (cont'd)

ENTREES (SELECT 3)

BEEF GYUDON

prime beef and onions cooked Japanese style

FRIED RICE (CHICKEN OR VEGETABLE)

vegetable and egg fried rice

CHICKEN OR BEEF TERIYAKI

sesame seeds, micro cilantro, served with steamed rice

YAKISOBA NOODLES (CHICKEN OR BEEF)

noodles and vegetables

CHICKEN KARAAGE

Japanese, crispy fried chicken

YUZU GARLIC SNAPPER (DIAMOND ONLY)

pan seared, lump crab, creamy yuzu garlic herb sauce, grilled asparagus, served with white rice

BLACKENED CHICKEN ALFREDO PASTA

chargrilled chicken served over fresh homemade pasta

FINE PRINT

Bon Sake's Emerald Package is **\$99.95** per guest with a minimum **\$4000.00** spend required for a dedicated three-hour private event experience.

There will be a **\$795.00** minimum charge for each additional hour past the reserved event time. This charge is for the use of the restaurant only and does not include the cost of food or beverages beyond the initial 3-hour event minimum.

FOR MORE INFORMATION:

Bon Sake Sushi & Bar

Email: sundays@bonsakesushi.com

Web: <https://www.bonsakesushi.com>

DESSERT (SELECT 1)

BANANA FOSTERS BREAD PUDDING

warm rum-kissed decadence

COOKIE DOUGH BALLS

sweet, soft cookie bites

DIAMOND BAR (INCLUDED)

- Tito's Vodka
- Tanqueray Gin
- Bacardi Rum
- Jim Beam
- Crown Royal
- Jack Daniels
- Dewars Scotch
- Espolon Tequila
- Sake
- Bud Light
- Michelob Ultra
- Stella Artois
- Coors Light
- Budweiser
- Cabernet Sauvignon
- Pinot Grigio
- Prosecco

PREMIUM BRANDS

- Grey Goose Vodka
- Bombay Sapphire Gin
- Woodford Reserve
- Maker's Mark
- Glenlivet
- Casamigos Tequila
- Disaronno Amaretto

ADD ON'S

The pricing below is in addition to the package's minimum **\$99.95** per guest charge:

1. Each additional menu item selected will be priced per guest, as follows:

- Appetizers: **\$5.95**
- Soup/Salad: **\$3.95**
- Sushi Rolls: **\$4.95**
- Entrees: **\$7.95**
- Dessert: **\$3.95**

2. Sashimi Platters can be added to any event. Choice of Tuna, Salmon, or Hamachi:

- 50pc: **\$75.00**
- 100pc: **\$150.00**

3. Nigiri Platter can be added to any event. Choice of Tuna, Salmon, or Hamachi:

- 25pc: **\$80.00**
- 50pc: **\$160.00**