

# Diamond Package



## APPETIZERS (SELECT 5)

### DEVEILED 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](mailto: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    | - Bud Light          |
| - Tanqueray Gin   | - Michelob Ultra     |
| - Bacardi Rum     | - Stella Artois      |
| - Jim Beam        | - Coors Light        |
| - Crown Royal     | - Budweiser          |
| - Jack Daniels    | - Cabernet Sauvignon |
| - Dewars Scotch   | - Pinot Grigio       |
| - Espolon Tequila | - Prosecco           |
| - Sake            |                      |

### 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**