# Emerald Package

## APPETIZERS (SELECT 3)

**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

**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

## 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

**BLACKENED CHICKEN ALFREDO PASTA**
chargrilled chicken served over fresh homemade pasta

## SPECIALTY ROLLS (SELECT 4)

**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

**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

## DESSERT (SELECT 1)

**BANANA FOSTERS BREAD PUDDING**
warm rum-kissed decadence

**COOKIE DOUGH BALLS**
sweet, soft cookie bites

## PREMIUM 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

# Emerald (cont'd)

## FINE PRINT

Bon Sake's Emerald Package is **$79.95** 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.

## ADD ON'S

The pricing below is in addition to the package's minimum **$79.95** per guest charge:

1. Top Tier Liquor Package: **$10.95** per person (Included in Diamond)

2. 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**

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

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

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

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

**FOR MORE INFORMATION:**

**Bon Sake Sushi & Bar**
Email: sundays@bonsakesushi.com
Web: https://www.bonsakesushi.com