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PRIX-FIXE MENU

JULY 27 - SEPTEMBER 06

BOMBO

NEW YORK

Appetizer

choice of

Salmon Tataki

Guacamole, yuzu teriyaki, tobiko, black sesame, chili, chive

Hamachi Crudo

Yuzu edamame purée, watermelon radish, fried leek, jalapeno

Salmon & Ankimo Crostini

Salmon crostini: mentaiko, ikura, jalapeno, onion, chive

Ankimo crostini: ankimo mousse, arare, chive, yuzu tobiko

Main

choice of

Chirashi Don

Assorted fish over sushi rice, ikura, oshinko, micro wasabi, furikake, cucumber

* Add Uni +\$10

* Upgrade Tuna to Otoro +\$5

Chef's Choice Premium Sushi

8 pcs assorted seasonal sushi

Miso Black Cod

Kabocha puree, black lime zest, dill

Snow Crab Mentaiko Udon

Mentaiko cream, snow crab, ikura, kizami nori

* Add Uni +\$10

One Hand Roll

choice of

Pricing varies based on selection

Dessert

choice of

Hojicha Tiramisu

Lemon Sorbet

Black Sesame Panna Cotta

Matcha Cheesecake

Restaurant Week Participation

- For Restaurant Week, each guest at the table is kindly asked to order a Restaurant Week menu.
- Guests who order the Restaurant Week menu may also order from the regular à la carte menu, including hand rolls, sushi, maki rolls, and all other items.

Guest Advisory

- Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
- WARNING: Drinking distilled spirits, beer, coolers, wine, and other alcoholic beverages may increase cancer risk and, during pregnancy, can cause birth defects.

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COURSE PAIRING

choice of

Wine Pairing

Sake Pairing