

BOHIO BAR

SUSHI MENU

APPETIZERS

EDAMAME	\$8
boiled green soy beans (spice or salt)	
CHICKEN KARAGE	\$15
marinated chicken thigh served with wasabi aioli and lemon	
YAKI GYOZA	\$18
mince pork dumpling with sour sauce	

SALADS

SEAWEED SALAD	\$12
seaweed mixed with julienne carrot, topped with julienne radish & mix cress, apple dressing	
ASIAN SALAD	\$18
spicy asian seafood salad & coriander with spicy dressing topped with crispy garlic chips	

TEMPURA

MORIWASE	\$12
chef's selection of seven varieties including five vegetable tempura and two shrimp tempura	
SHRIMP	\$20
six pieces of traditional battered and fried shrimp tempura	

TEMAKI

CRISPY SPICY ROLL	\$14
cucumber, crabstick & tempura crumbs roll topped with spicy crispy chips, spicy mayonnaise	
CALIFORNIA ROLL	\$17
crab and vegetable roll, mayonnaise topped with salmon crispy shredded sweet potato	
UNAGI TEMPURA ROLL	\$17
eel, cream cheese, tobiko, asparagus, avocado roll, unagi sauce	
DYNAMITE ROLL	\$18
fresh spicy tuna & cucumber roll topped with spicy tuna and aji amarillo pepper	
TEMPURA ROLL	\$18
shrimp tempura & avocado roll, mayonnaise topped with avocado mouse & caviar	
SALMON ROLL	\$18
fresh salmon with sushi rice	
TUNA ROLL	\$18
fresh tuna with sushi rice	
LOBSTER ROLL	\$20
avocado, hamachi, unagi topped with marinated lobster, black sushi rice & white sesame seeds	

NIGIRI

two pieces served per order

SALMON	\$10
KAMPACHI	\$12
SEABASS	\$12
TUNA	\$14

SASHIMI

four pieces served per order

SALMON	\$20
KAMPACHI	\$24
SEABASS	\$24
TUNA	\$25

15% service charge and 2% reef recovery fee will be added for your convenience
Please inform us of any allergy or special dietary requirements
that we should be aware of when placing your order



CONTAINS NUTS



VEGETARIAN



CONTAINS SHELLFISH

BOHIO BAR

MENU

SIGNATURE COCKTAILS

ZEMI BLUE

ciroc peach, blue curaçao, cointreau, lime juice, pineapple juice, fresh mint

\$16

THAI THYME

botanist gin, thyme syrup, grapefruit juice, lemon

\$16

PALOMA – TING

casa does, noilly prat dry, grapefruit juice, ting grapefruit

\$16

TAMARINDO SWIZZLE

mount gay eclipse, mint, lime juice, tamarindo syrup, angostura

\$16

CUCUMBER REFRESH

ketel one, cointreau, lime juice, simple syrup, ginger ale, cucumber

\$16



RHUM ROOM
ESTATE RHUMS

Submerge yourself in the Caribbean flavors and discover a remarkable rum experience with our unique collection of over a hundred premium rums

SOBER CHOICE – MOCKTAILS

MANGO MULE

cucumber, honey syrup, mango puree, lime juice, ginger beer

\$8

ROSEMARY BLUEBERRY SMASH

blueberry, rosemary, lime juice, honey syrup, club soda

\$8

COCONUT MINT COOLER

coconut water, cucumber, lime juice, mint

\$8

SPICED ICED TEA

english breakfast tea, cinnamon syrup, allspice, lemon juice

\$8

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WINE LIST

SPARKLING WINE

GLASS | BOTTLE

ZONIN VALDOBBIADENE, PROSECCO

\$13 | \$52

italy, nv

CHAMPAGNE

DUVAL LEROY, BRUT

\$25 | \$125

france, nv

DUVAL LEROY, ROSÉ

\$32 | \$165

france, nv

WHITE WINE

MONKEY BAY, SAUVIGNON BLANC

\$13 | \$48

new zealand, 2017

ELENA WALCH, PINOT GRIGIO

\$13 | \$49

italy, 2018

BOUCHARD PERE & FILS, BOURGOGNE
CHARDONNAY

\$13 | \$50

france, 2017

LOIMER, RIESLING

\$13 | \$50

austria, 2014

ROSÉ

FAMILLE ABEILLE ROSÉ

\$12 | \$35

côtes de provence, 2018

RED WINE

CHATEAU LES EYQUEMS

\$10 | \$38

france, 2016

RAVENSWOOD, ZINFANDEL

\$14 | \$52

california, 2016

BOUCHARD PERE & FILS, BOURGOGNE
PINOT NOIR

\$14 | \$55

france, 2017

CANOE RIDGE 'THE EXPEDITION',
CABERNET SAUVIGNON

\$15 | \$60

washington, 2016

CHATEAU ST. MICHELLE, MERLOT

\$16 | \$64

washington, 2014

LOLEA SANGRIA

RED, WHITE or ROSÉ

\$45

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MENU

BEERS

HEINEKEN	\$6
PRESIDENTÉ	\$6
RED STRIPE	\$6
CARIB	\$6
CORONA	\$6
COORS LIGHT	\$6
AXA ALE	\$8

SPIRITS

CAZADORÉS BLANC	\$10
CAZADORÉS RESPOSADO	\$10
BULLEIT BOURBON	\$12
MOUNT GAY BLACK BARREL	\$12
BOMBAY SAPHIRE	\$13
GREY GOOSE	\$14
REMY MARTIN VSOP	\$16
JOHNNIE WALKER BLACK LABEL	\$18

LIQUERS & DIGESTIFS

TIA MARIA	\$10
KAHLUA	\$10
CAMPARI	\$10
DRAMBUIE	\$11
LIMONCELLO	\$11
SAMBUCA ANTICA ROMANO	\$11
APEROL	\$12
BAILEYS	\$12
DOM BENEDICTINE	\$12
GRAND MARNIER	\$12
GRAPPA NONINO	\$12
AMARETTO	\$13

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