


# BOHIO BAR




## SUSHI MENU

寿司メニュー

### APPETIZERS

<b>EDAMAME</b> 	10
boiled green soy beans (spice or salt)	
<b>CHICKEN KARAGE</b>	16
marinated chicken thigh served with wasabi aioli and lemon	
<b>YAKI GYOZA</b>	19
mince pork dumpling with sour sauce	
<b>TUNA TATAKI</b>	26
pan seared tuna drizzled in a ginger ponzu, sesame seeds and spicy oroshi	
<b>MISO BALCK COD BITE</b>	26
marinated miso soy glazed, crispy rice, citrus slaw	

### SALADS

<b>TARABA SALAD</b> 	29
mix lettuce, baby spinach, cucumber, sweet corn, king crab avocado, chives served with yuzu avocado dressing	
<b>RINGO 'SO-SU' SALAD</b> 	16
mix lettuce with corn, carrot, white onion, cucumber avocado and crab-stick served with apple dressing	
<b>SEAWEED SALAD</b> 	15
marinated seaweed with Julien carrot, cherry tomato & white radish, fried tofu and shichimi on top	

### TEMPURA

<b>PRAWN</b> 	23
6 pieces of traditional battered & fried prawn tempura served with wasabi aioli sauce	

### NIGIRI

served with sushi rice, homemade sashimi sauce, sushi gari and wasabi (2 pieces per dish)

<b>MAGURO – FRESH TUNA</b>	14
<b>SAKE – FRESH SALMON</b>	12
<b>UNAGI – GRILLED EEL</b>	14
<b>HAMACHI – FRESH AMBER JACK</b>	16

### SHASHIMI

served with tsuma, shisho leaves, wasabi, ushi gari, homemade sashimi sauce on top of ice ball and crushed ice (4 pieces per dish)

<b>MAGURO – TUNA</b>	21
<b>SAKE – SALMON</b>	22
<b>UNAGI – GRILLED EEL</b>	25
<b>HAMACHI – YELLOW TAIL</b>	30
<b>SASHIMI MORIWASE</b>	
chef's own selection of 3 different types of sashimi, 2 slices each	

 CONTAINS NUTS  VEGETARIAN  CONTAINS SHELLFISH

15% service charge and 2% reef recovery fee will be added for your convenience.

ALL PRICES IN USD\$.

Please inform us of any allergy or special dietary requirements that we should be aware of when placing your order

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### SUSHI

temaki preparation is also available

<b>SAKE ROLL</b>	19
fresh salmon with sushi rice	
<b>LOBSTER ROLL</b> 	22
unagi, yellowtail, mango topped with marinated lobster with caviar and anago sauce	
<b>CALIFORNIA ROLL</b> 	18
Crabstick, avocado and cucumber roll with mayonnaise topped with crispy shredded sweet potato	
<b>KARAI MAGURO TO EBI</b> 	18
spicy tuna and shrimp tempura roll with avocado and spicy mayonnaise	
<b>KARAI SA MOM</b>	19
spicy salmon roll with cucumber and avocado with spicy mayonnaise	
<b>CRISPY SPICY ROLL</b> 	16
cucumber, crabstick and tempura crumbs roll topped with spicy crispy chips with spicy mayonnaise	
<b>PHILADELPHIA ROLL</b>	20
salmon asparagus and cream cheese topped with smoked salmon and japanese mayonnaise	
<b>VEGETABLE ROLL</b> 	17
orange flavor sweet potato, avocado, asparagus with mango salsa	
<b>TEMPURA ROLL</b> 	19
shrimp tempura, avocado, on top serve with avocado mousse and mango sauce	

### DESSERT

<b>TIRAMISU</b>	10
traditional coffee-based italian dessert	
<b>CARIBBEAN RUM CAKE</b>	10
served with vanilla sauce	
<b>CHOCOLATE LOVERS</b>	10
with chocolate brownie, chocolate mousse, white chocolate chips	
<b>KEY LIME MERENGUE PIE</b>	10
with tropical fruits from the island and homemade coconut sorbet	
<b>SESONAL FRESH FRUIT PLATER</b>	10
types of 3 different fruits	
<b>HOMEMADE ICE-CREAMS (per scoop)</b>	3
vanilla, chocolate and strawberry	
<b>HOMEMADE SORBETS (per scoop)</b>	3
coconut, passionfruit and mango	

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