



BONJUNG

Lunch Menu M ~ F (11:30 - 2:15) (Excluding Holidays)

Kitchen App

Gyoza 6, Veg. Gyoza 6, Veg. Spring Roll 3.5, Ebi Shumai 6, Wasabi Shumai 7, Edamame 5, takoyaki 5.5, fried oysters 6, Tempura App. 9

Bonjung House Salad *w/ ginger, miso, or Japanese soy dressing* 6
w/ chicken 8 *w/ shrimp* 9 *w/sashimi* 12

Lunch Bent Box

served w/ miso soup, salad, dumplings, 3 pcs Calif. roll, rice, dessert

Katsu Bento *chicken or pork cutlet deep fried with katsu sauce on the side* 12.5

Tofu & Veg Teriyaki Bento 12.5

Chicken Teriyaki Bento 12.5

Bulgogi Bento *broiled thin sliced ribeye marinated in chef's special sauce* 13

Shrimp & Veg Tempura bento 13

Chicken & Veg. Tempura Bento 13

Salmon, or Shrimp Teriyaki Bento 13

Sashimi Bento 17.5

Galbi Bento *grilled short beef rib marinated in chef's special sauce* 13.5

Lunch Combo *served w/ miso soup & ginger house salad*

Teriyaki & Sushi Combo *3 pcs California roll & 3 pcs sushi (tuna, salmon, white fish) w/ choice of chicken, steak, shrimp, or salmon teriyaki* 18

Teriyaki & Tempura Combo *shrimp & veg. tempura, w/ choice of chicken, steak, shrimp, or salmon teriyaki & bowl of rice* 18

Noodle

Yaki Soba *pan fried soba noodles w/ vegetables in yaki soba sauce served with miso soup 9 add chicken or beef* 12

Miso Ramen *wave noodle in miso broth with egg & vegetables (Reg./Spicy)* 12.5

Tonkotsu Ramen *pork bone broth, with pork belly, egg, & vegetables (Reg./Spicy)* 13.5

Spicy Kimchi Ramen *miso, pork bone broth, with kimchi, pork katsu, egg, & veg.* 13.5

Tempura Udon *thick udon noodle w clear broth w/ shrimp & veg. tempura on the side* 13

Nabeyaki Udon *with chicken, vegetable, egg, shrimp & veg. tempura in clear broth* 14

Rice Bowl

served with miso soup

Bibim Bap *vegetables, beef, & fried egg served w/ rice & sauce on the side* 13

Chicken Katsu Don *chicken cutlet deep fried, egg, onion in special sauce over rice* 12.5

Pork Katsu Don *pork cutlet deep fried, egg, onion in special sauce over rice* 12.5

Stone-Pot Bibim Bap *assorted veg., beef, & egg yolk over rice served in a hot stone pot* 14.5

Stone-Pot Spicy Pork *with veg. over white rice served in a hot stone pot* 15.5

Hwaedup Bap *assorted sashimi & vegetables served w/ rice & sauce on the side* 17.5

* Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.
18% gratuity will be added to your bill for party of 8 or more.
Price subject to change without advanced notice



BONJUNG

Sushi Bar

2 Rolls Maki Combo 12.5

3 Rolls Maki Combo 15.5

served with miso soup & ginger house salad

Select rolls from the list below

Veg.	Cooked	Raw
Cucumber/Avocado,	Calamari Tempura, California,	Tuna, Salmon, Yellow Tail,
Mango/Avocado,	Philly, Shrimp	Tuna/Avocado, Salmon/Avocado,
Mixed Vegetable	Tempura/Cucumber,	Spicy Salmon (w/scallion),
		Spicy Tuna (w/scallion),
		Spicy Yellow Tail (w/scallion)

served with miso soup & ginger house salad

Sushi Lunch A

*5 pieces of chef-selected sushi
w/ spicy tuna roll 15*

Sushi Lunch B

*7 pieces of chef-selected sushi
w/ spicy tuna roll 18*

Sashimi Lunch

*10 pieces of chef-selected sashimi
w/ rice 18*

Chirashi

assorted sashimi & Japanese vegetable over sushi rice 18

SUSHI AND SASHIMI

Albacore	3	Masago (Smelt Roe)	2.5
Amaebi (Sweet Shrimp)	3	Oo Toro (Belly of Tuna)	mp
Anago (Broiled Salt Water Eel)	4.5	Chu Toro (mid. Belly of Tuna)	mp
Botan Ebi (Giant Shrimp)	5	Saba (Mackerel)	2.5
Ebi (Shrimp)	2.5	Sake (Salmon)	3
Hamachi (Yellow Tail)	3.5	Shiro Maguro (White Tuna)	3
Hirame (Fluke)	3	Smoked Salmon	3.25
Hokkigai (Surf Clam)	2.5	Suzuki (Striped Bass)	3
Hotategai (Scallop)	3	Tako (Octopus)	3.25
Ika (Squid)	2.5	Tamago (Egg Custard)	2
Ikura (Salmon Roe)	3.5	Tobiko (Flying Fish Roe)	3
Inari-zushi (Tofu Skin)	2	Unagi (Broiled Fresh Water Eel)	3.75
Kani-Kamaboko (Crab Stick)	2	Uni (Sea Urchin)	5
King Crab	4.5	Wasabi Tobiko (Flying Fish Roe)	3
Maguro (Tuna)	3.5		

Maki (Roll) or Temaki (Hand Roll)

Avocado	4	Salmon	6
Calamari Tempura	5.5	Salmon Skin	7
California	5.5	Shitake Mushroom	4.5
California w/ Smelt Roe	6	Shrimp Tempura w/ cucumber	7.5
Cucumber	4	Spicy Salmon (w/ scallion)	7.25
Cucumber/Avocado	5	Spicy Scallop	8
Eel & Cucumber	7.75	Spicy Scallop w/ Smelt Roe	8.5
Kanpyo	4.5	Spicy Tuna (w/ scallion)	7.25
Mango/Avocado	5	Spicy Yellow Tail (w/ scallion)	7.25
Mixed Vegetable (cucumber, asparagus, & avocado)	5	Sweet Potato Tempura	5
Oshinko (pickled Japanese vegetables)	4.5	Tuna	6
Philly (smoked salmon, cucumber, & cream cheese)	7	Yellow Tail (w/ scallion)	6

BEVERAGES

Iced Tea 2.25 **Hot Green Tea** 2
Soft Drinks 2.25
coke, diet coke, sprite, seltzer water, ginger ale
Special Hot Tea In A Pot 2/pp (min. 2pp)
genmai, jasmine, oolong, soba
Apple Juice, Lemonade 2
Iced Jasmine Green Tea 2
Oh-ii! Ocha 3.5
Ramune Drinks 3
lychee, melon, original, orange, strawberry

DESSERT

Mochi Ice Cream 5
*chocolate, green tea, mango,
red bean, strawberry, vanilla*
Fried Ice Cream 7
Fried Banana 5.5
Ice Cream 4
vanilla, green tea, red bean