

Yakitori

Succulent

* One bill per table please



Yakitori Meat Lovers 21.00
Chicken thigh, chicken mince, pork belly, beef side skirt, lamb intercoastal, 1 skewer of each.



Momo/Chicken Thigh 8.00
Chicken thigh, onion, sea salt, pepper



Lamb 9.00
Lamb intercoastal, sea salt, pepper



Pork Belly 8.00
Pork belly, onion, sea salt, pepper



Spicy Miso Pork Belly 9.00
Pork belly, onion, spicy miso sauce



Tofu Bites 9.00
Deep fried tofu karaage, spring onion, tomato, roasted vege sauce



Wedges 10.00
Potato wedges, tomato mayo sauce



Eggplant Agebitashi 13.00
Deep fried eggplant in chilled oden broth, pak choy, ginger, spring onion



Tsukune/Chicken Mince 8.00
Chicken mince ball, tare sauce, mustard



Teba/Chicken Wing 9.00
Chicken wing, sea salt, pepper



Kawa/Chicken Skin 8.00
Chicken skin, sea salt



Pork & Prawn 8.00
Pork belly slices, prawn, sea salt, pepper



Pork & Tomato 8.00
Pork belly slices, cherry tomato, sea salt, pepper



Tofu 8.00
Deep fried tofu, tare sauce

Sashimi

Cold cuts



Beef Tataki 18.00
NZ beef rump tataki, greens, spring onion, tomato, roasted vege dressing



Tuna & Salmon Sashimi 28.00
Mt. Cook alpine salmon and fresh yellowfin Tuna sashimi



Bonjiri/Chicken Tail 8.00
Chicken tail, sea salt



Nankotsu/Chicken Cartilage 8.00
Chicken cartilage, sea salt



Hatsu/Chicken Heart 7.50
Chicken heart, tare sauce



Okra 7.00
Okra, tare sauce



Courgette 7.00
Courgette, tare sauce



Mushroom 6.00
Mushroom, tare sauce



Tuna Tataki 25.00
Yellowfin tuna tataki, daikon radish, spring onion, sprouts, wasabi soya dressing



Agedashi Tofu 12.00
Deep fried tofu in hearty oden broth, pak choy, ginger, daikon radish,



Hatsu Wasabi/Chicken Heart 8.00
Chicken heart, sea salt, wasabi



Kimo/Chicken Liver 7.50
Chicken liver, tare sauce



Zuri/Chicken Gizzard 7.50
Chicken Gizzard, sea salt



Corn 6.50
Sweet corn, tare sauce



Pepper 8.0
Pepper, tare sauce



Tapas

Appetiser



Pork Dumpling 12.00
5 pieces Pan fried dumplings, spring onion, gyoza sauce



Prawn Dumpling 12.00
5 pieces Pan fried dumplings, spring onion, gyoza sauce



Vege Dumpling 12.00
5 pieces Pan fried dumplings, spring onion, gyoza sauce



Uzura/Quail Egg 7.00
Quail egg, tare sauce



Salmon 8.50
Mt. Cook alpine salmon, tare sauce



Scallop 9.00
Aomori baby scallop, tare sauce



Cabbage 4.00
Cabbage, miso sauce, mayo



Renkon Chips 7.00
Crispy lotus root slices, sea salt



Edamame 8.50
Boiled soybeans, sea salt



Nankotsu Karaage 13.00
Chicken cartilage karaage, greens, mayo, lemon



Aji Furai 13.00
Deep fried crumbed mackerel, greens, sprouts shredded cabbage, aji furai sauce, tartar sauce



Ikageso Karaage 14.00
Squid tentacles karaage, greens, mayo, lemon



Sausage 7.00
Cheese sausage, mustard



Beef Tongue 8.50
Beef tongue, sea salt, pepper, lemon



Harami Steak 8.50
Beef side skirt, Japanese steak sauce



Spicy Chicken Gizzard 8.50
Chicken gizzard marinated with Chili sesame sauce, spring onion, shredded chilli



Takowasabi 8.50
Fresh octopus, wasabi, tomato, wakame seaweed, radish, sprouts



Takoyaki 9.00
5 pieces Octopus balls, shredded cabbage, spring onion, sprouts, takoyaki sauce, mayo



Takokara 15.00
Octopus karaage, greens, spring onion, tomato, lemon, spicy karaage sauce



Karaage Chicken 18.00
Chicken thigh karaage, greens, spring onion, lemon, spicy karaage sauce & mayo on side



Chicken Nanban 21.00
Chicken thigh karaage dipped in sweet & sour sauce, shredded cabbage, greens, tomato, sprouts, lemon, tartar sauce

Noodles

Soup, Rice



Udon Noodle Soup 17.00 Udon noodles, tofu, wakame seaweed, tempura bits, spring onion, sprouts, sesame udon soup contains chicken and bonito



Karaage Curry Udon 20.00 Chicken karaage, udon noodles, radish, sprouts, Japanese curry soup



Tori Soup 6.00 Chicken mince ball, spring onion, sesame, tempura bits, chicken broth



Miso Soup 4.50 Tofu, wakame seaweed, spring onion, miso soup contains bonito



Yakitori Don 16.00 Yakitori momo 2 skewers, tare sauce, greens, spring onion, sesame, nori seaweed, Koshihikari medium grain rice



Sashimi Don 21.00 Mt.Cook alpine salmon, seared yellowfin tuna, nori seaweed, cucumber, lemon, wasabi, Koshihikari medium grain rice



Negi Meshi 7.50 Marinated spring onion, nori seaweed, sesame, Koshihikari medium grain rice



Yaki Onigiri 5.00 Grilled rice, tare sauce



Rice 4.50 Steamed Koshihikari medium grain rice

Salad

Fresh



Wakame Seaweed Salad 7.00



Cucumber Salad 7.50 Cucumber, seaweed, sesame



Daikon Salad 13.00 Shredded daikon radish, greens, sprouts, nori seaweed, wakame seaweed, tempura bits mentai mayo, Japanese herb dressing



Tofu Salad 14.50 Tofu, shredded cabbage, greens, tomato spring onion, sprouts, shredded chilli, sriracha mayo, roasted vege dressing



Salmon Sashimi Salad 14.50 Mt.Cook alpine salmon, greens, spring onion shredded daikon radish, nori seaweed, tempura bits, Japanese herb dressing

Dessert

Mouth watering



Yukimi Daifuku 9.00 Vanilla ice cream wrapped in mochi rice cake, sweet fruit sauce

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BONJIRI

YAKITORI - SAKE BAR

Mouth watering Yakitori in the traditional Japanese style. Grilled over a flame to lock flavours in for succulent bite sized pieces.



092185756

12 Courthouse Lane, Chancery Square, Auckland. | bonjiri.co.nz

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BONJIRI

YAKITORI - SAKE
BAR

Drinks Menu

Japanese Beer

-Orion Tap 400mL	12
-Asahi Tap 400mL	12
-Orion Tower 3L	75
-Kirin Ichiban	11
-Sapporo	10
-Suntory Premium Malts	12
-Yona Yona Pale Ale	12
-Asahi Black	11
+Light Beer available	10

House Sake Cold/Hot

180mL	13
360mL	25

Sake 300mL Bottles

-Kara Tanba "Honjozo"	37
-Konishi Hiyashibori "Ginjo"	32
-Kyoto Fushimizu "Junmai"	34
-Konishi Hiyashibori "Dai-Ginjo"	50
-Dassai "Junmai Dai Ginjo"	62
-Cloudy Sake Sayuri	34
-Sparkling Sake Awayuki	28

Shochu 75mL

on the rock, neat, with ice water/soda water

-House Shochu	10
Wheat	
-Nikaido	13
Wheat	
-Iichiko	13
Wheat	
-Satsuma Siranami	13
Sweet potato	
-Tomino Hozan	15
Sweet potato 'Kogane Sengan'	
-Kiccho Hozan	15
Sweet potato, black malt	
-Kuro Kirishima	13
Sweet potato 'Kogane Sengan'	
-Aka Satsuma	16
Purple sweet potato 'Ei Murasaki'	
-Kinmiya	13
Sugar cane Japanese vodka	
-Kumejima Kumesen	15
Rice awamori	
-Suzume Kohaku	17
Barley & burbon barrel Shochu	
-Tantakatan	13
Shiso (perilla)	

Japanese Whiskey 30mL

-Suntory Kaku	12
-Fuji-San (Mt. Fuji)	16
-Yume Subaru	16
-Yamazakura	17
-Akashi Blended Malt	17
-Suntory Royal	21
-Suntory Chita	23
-Akashi Single Malt	27
-Hibiki Harmony	32
-Yamazaki Distiller's Reserve	38

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BONJIRI

YAKITORI - SAKE
BAR

Plum Wine

-House Plum Wine 120ml	11
-Peach Plum Wine 90ml	13
-Yuzu Plum Wine 90ml	13
-Cloudy Plum Wine 90ml	14

Japanese Cocktail

-Suntory Kaku Hi-Ball	15
Suntory Kaku 45ml	
-Plum Wine Soda	11
-Green Tea Hi	11
-Oolong Tea Hi	11
-Fresh Lemon Chu-Hi	12
-Fresh Grapefruit Chu-Hi	12
-Calpico Chu-Hi	12
-Fruit Sake with Soda	12
Fruit Sake 90ml	
Peach/Lychee/Apple/Strawberry/Yuzu	

Shot

-Sake Shot	6
-Shochu Shot	7
-Spicy Plum Wine Shot	10
-Spicy Plum Wine 150mL Bottle	45

Drinks Menu

Champagne

	Glass/Bottle
-Veuve Clicquot	150
-Moet Chandon	130
-Prosecco	11 / 52

Wine

	Glass/Bottle
-House Sauvignon Blanc	12.50 / 60
-House Chardonnay	12.50 / 60
-Man O'War Pinot Gris	12.50 / 65
-19 Crimes Cabernet Merlot	12.50 / 65
-Saddleback Pinot Noir	12.50 / 60
-Man O'War Lunatics Syrah	13.50 / 65
-Cote des Roses	13 / 65

Non Alcoholic

-Orange/Apple/Pineapple Juice	7
-Coke/Coke Zero/Sprite/Ginger Beer	6
-Red Bull	8
-Calpico	8
-Ramune	8
-Kids Beer	8
-Iced Green Tea	7
-Iced Oolong Tea	7