



BONJUNG

Lunch Menu

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

- gluten free option available | - vegetarian option available

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 7
- Shrimp & Veg. Tempura 9

DRINKS

- Iced Tea 2.25 Hot Green Tea 2 Iced Jasmine Green Tea 2
- Coke | Diet Coke | Sprite | Seltzer Water | Ginger Ale 2.25
- Hot Genmai | Jasmine | Oolong | Soba Tea In A Pot - 2/pp (min. 2pp)
- Apple Juice | Lemonade 2
- Oh-!!! Ocha 3.5 – Unsweetened Japanese Iced Green Tea
- Ramune Drinks 3 - Lychee | Melon | Original | Orange | Strawberry

Bonjung House Salad w/ ginger, miso, or Japanese soy dressing 7
 Add chicken +2 Add shrimp +3 Add sashimi +6

BENTO BOX - served with miso soup, salad, dumplings, 3 pcs Calif. roll, rice, dessert

Tofu & Veg. Teriyaki 12.5

Chicken Teriyaki 12.5

Katsu 13

deep-fried chicken or pork cutlet with katsu sauce on the side

Bul Go Gi 13.5

broiled thin sliced ribeye marinated in chef's special sauce

Gal Bi 14

grilled beef short rib marinated in chef's special sauce

Shrimp & Veg. Tempura 13.5

Chicken & Veg. Tempura 13.5

Veg. Tempura 13

Salmon, or Shrimp Teriyaki 13.5

Sashimi 18

Steak (Filet Mignon) Teriyaki 14

COMBO - served w/ miso soup & ginger house salad

Teriyaki & Sushi 18.5

3 pcs Calif. Roll & 3 pcs Sushi (tuna | salmon | whitefish) + Choice of Teriyaki | chicken | filet mignon +1 | shrimp | salmon |

Teriyaki & Tempura 18.5

Shrimp & Veg. Tempura + Choice of Teriyaki & Bowl of Rice | chicken | filet mignon +1 | shrimp | salmon |

RICE BOWL - served with miso soup

- Bi Bim Bap** 13.5
vegetables, beef or tofu, & fried egg served w/ rice & sauce on the side
- Katsu Don** 12.5
chicken or pork cutlet deep fried, egg, onion in special sauce over rice
- Stone-Pot Bi Bim Bap** 14.5
assorted veg., beef, & egg yolk over rice served in a hot stone pot
- Stone-Pot Spicy Pork** 15.5
with veg. over white rice served in a hot stone pot
- Hwae Dup Bap** 17.5
assorted sashimi & vegetables served w/ rice & sauce on the side

NOODLE

- Yaki Soba** 9 | add chicken or beef +3
pan fried soba noodles w/ vegetables in yaki soba sauce served with miso soup
- Miso Ramen** 12.5
wavy noodle in miso broth with egg & vegetables (Reg./Spicy)
- Tonkotsu Ramen** 13.5
pork bone broth, with pork belly, egg, & vegetables (Reg./Spicy)
- Spicy Kimchi Ramen** 13.5
miso pork bone broth with kimchi, pork katsu, egg, & veg.
- Tempura Udon** 13
thick udon noodle w clear broth w/ shrimp & veg. tempura on the side
- Nabeyaki Udon** 14
with chicken, vegetable, egg, shrimp & veg. tempura in clear broth

SUSHI SPECIALS - served with miso soup & ainaer house salad

- Sushi Lunch A** 15.5
5 pieces of chef-selected sushi w/ spicy tuna roll
- Sushi Lunch B** 18.5
7 pieces of chef-selected sushi w/ spicy tuna roll
- Sashimi Lunch** 18
10 pieces of chef-selected sashimi w/ rice
- Chirashi** 18
assorted sashimi & Japanese vegetable over sushi rice

2 ROLL MAKI COMBO

13

3 ROLL MAKI COMBO

16.5

Select rolls from the list below

Veg.

- Cucumber/Avocado
- Mango/Avocado
- Mixed Vegetable

Cooked

- Calamari Tempura,
- California
- Philly
- Shrimp Tempura w/ Cucumber,

Raw

- Tuna
- Salmon
- Yellow Tail
- Tuna/Avocado
- Salmon/Avocado
- Spicy Salmon (w/scallion)
- Spicy Tuna (w/scallion)
- Spicy Yellow Tail (w/scallion)

*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

SUSHI & SASHIMI A LA CARTE

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

MAKI OR TEMAKI (ROLL OR HAND ROLL)

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

DESSERT

Fried Ice Cream 7

| green tea | red bean | vanilla | chocolate |

Mochi Ice Cream 5

| chocolate | green tea | red bean | vanilla | strawberry | mango | black sesame |

Fried Banana 5.5

w/ scoop of ice cream

Raspberry Truffle 7

covered with chocolate

Ice Cream 4

| vanilla | green tea | red bean | chocolate | ginger |

本情

BONJUNG

본정

BONJUNG Sushi & Korean BBQ



@bonjungsushi

