



BONSAI



CAP ST GEORGES



BONSAI

ALLERGENS

1. Celery 2. Gluten 3. Crustacean 4. Eggs 5. Fish 6. Lupin 7. Milk and Dairy
8. Mollusc 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide
V. Vegetarian VG. Vegan

Please note that most of our creations contain ingredients which may cause allergies (nuts, gluten, etc).
Our staff and Management are at your disposal should you require any clarification as to the products
used for the preparation of our menu.

ALL PRICES ARE IN EURO AND INCLUDE ALL TAXES

V2 06/2026

SALADS & APPETIZERS

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ROOT VEGETABLE SALAD ^(2, 12, 13)	20
Green leaves, sesame, root vegetables, carrots, bell peppers, cherry tomatoes, onion sauce	
TUNA TATAKI SALAD ^(2, 5, 12, 13, 14)	25
Tuna, green leaves, katsuobushi, masago arare, bell peppers, carrots, cherry tomatoes, onion sauce	
KING CRAB SALAD ^(3, 4, 12, 13)	36
King crab, green leaves, jalapeno, avocado, bell peppers, Japanese onion dressing	
SALMON GREEN CHILI ^(1, 2, 5, 12, 13)	24
Salmon, ikura caviar, sea grapes caviar, Jalapeno sauce,	
SEABASS CEVICHE ^(1, 2, 5, 12, 13)	20
Seabass, avocado, tomato, green tobiko, jalapeno sauce	
EGGPLANT RUCCOLA (V) ^(2, 10, 14)	18
Aubergines, cashew nuts, cherry tomatoes rucola	
SPICY PRAWN TEMPURA ^(2, 3, 4, 5, 9, 14)	25
Prawns, green leaves, orange tobiko, avocado, cucumber, spicy mayonnaise	
VEGETABLE TEMPURA (V) ^(2, 4, 12)	18
Carrots, bell peppers, zucchini, eggplant, broccolini	
NOBASHI TEMPURA ^(2, 3, 4, 12)	24
Ebi prawns, tentsuyu sauce	
GYOZA SHRIMP ^(2, 3, 4, 12, 13)	22
Shrimps, vegetables, soy sauce	
GYOZA CHICKEN ^(2, 4, 12, 13)	22
Chicken, vegetables, soy sauce	
GYOZA VEGETABLE (V) ^(2, 4, 12, 13)	22
Vegetables, soy sauce	



SOUPS

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MISO SOUP ^(5, 13, 14)

Kombu stock, sake, wakame, tofu

12

TOM YUM ^(5, 13, 14)

Samon, prawns, squid, scallops, vegetables, coconut milk

18

SUIMONO ^(3, 5, 8, 12)

Salmon, prawns, squid, scallops, wakame

18

SASHIMI (5 pcs)

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SUZUKI ^(2, 5, 12, 13)

Seabass sashimi

16

MAGURO ^(2, 5, 12, 13)

Tuna sashimi

18

SAKE ^(2, 5, 12, 13)

Salmon sashimi

16

HAMACHI ^(2, 5, 12, 13)

Yellowtail sashimi

22

NIGIRI (3 pcs)

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EBI ^(2, 3, 12, 13, 14)

Prawns

18

UNAGI ^(2, 5, 12, 13, 14)

Eel

26

SUZUKI ^(2, 5, 12, 13, 14)

Seabass

22

SAKE ^(2, 5, 12, 13, 14)

Salmon

18

HAMACHI ^(2, 5, 12, 13, 14)

Yellowtail

22

SALMON BELLY ^(2, 5, 12, 13)

Torched salmon

28

FOIE GRAS ^(2, 12, 13)

Foie gras

30



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MAKI ROLLS (8pcs)	€
CALIFORNIA CRAB ^(2, 3, 4, 9, 12, 13, 14)	26
Crab, avocado, mango, cucumber, mayonnaise, tobiko, sesame oil	
PRAWN TEMPURA ^(2, 3, 4, 9, 12, 13, 14)	24
Nobashi prawns, spicy mayonnaise, tempura flakes	
TUNA ROLL ^(4, 9, 12, 13)	24
Cucumber, avocado, Japanese radish, spring onion, mayonnaise	
EBI CALIFORNIA ^(2, 3, 4, 9, 12, 13, 14)	22
Prawns, avocado, Japanese mayonnaise, tobiko	
SALMON ^(2, 4, 5, 7, 9, 12, 13, 14)	22
Salmon, philadelphia, cucumber, black sesame	
DRAGON UNAGI ^(2, 3, 4, 12, 13, 14)	22
Prawns, cucumber, unagi, teriyaki sauce	
FUTOMAKI (6pcs)	€
TEMPURA ^(2, 3, 4, 12, 13, 14)	22
Prawns, cucumber, avocado, spicy mayonnaise, black sesame	
HOT ROLL ^(2, 3, 4, 5, 9, 12, 13, 14)	22
Salmon, avocado, chili mayonnaise, teriyaki sauce	
YASAI (V) ^(2, 12, 13, 14)	20
Lollo rosso, daikon, avocado, bell pepper, mango	



MAKI MIX (16pcs)

42

TUNA ROLL (4, 9, 12,13)

Tuna, cucumber, avocado, Japanese radish, spring onion, mayonnaise

SALMON (2, 4, 5, 7, 9, 12, 13, 14)

Salmon, philadelphia, cucumber, black sesame

EBI CALIFORNIA (2, 3, 4, 9, 12, 13, 14)

Prawns, avocado, Japanese mayonnaise, tobiko

YASAI (V) (2, 12, 13, 14)

Lollo rosso, daikon, avocado, bell pepper, mango

SASHIMI MIX (12pcs)

48

SUZUKI (2,5,12,13)

Seabass sashimi

MAGURO (2,5,12,13)

Tuna sashimi

SAKE (2,5,12,13,14)

Salmon sashimi

HAMACHI (2,5,12,13)

Yellowtail sashimi

MAIN COURSE - TEPPANYAKI LIVE COOKING SHOW

BEEF

RIB EYE STEAK ^(2, 7, 13) 48
Itame / butter soya

BLACK ANGUS TENDERLOIN ^(2, 7, 13) 46
Butter soya

WAGYU STEAK ^(2, 7, 13) 76
Butter soya

POULTRY

CHICKEN ^(2, 7, 13, 14) 30
Chicken fillet, teriyaki

DUCK ^(2, 7, 12, 13, 14) 36
Duck fillet, teriyaki, sesame seeds

LAMB

RACK OF LAMB ^(2, 7, 13) 36
Apple sauce

PORK

PORK TENDERLOIN ^(2, 7, 13) 34
Pork fillet, apple sauce

FISH & SEAFOOD

SALMON ^(2, 5, 12, 13, 14) 34
Salmon, teriyaki sesame seeds

SEABASS ^(5, 7, 14) 36
Seabass fillet, white wine sauce, lemon

PRAWNS ^(2, 3, 7, 12, 13, 14) 32
Prawns, white wine sauce

ALL TEPPANYAKI DISHES ARE ACCOMPANIED BY:

- Egg fried rice
- Stir fry vegetables



MAIN COURSE - A LA CARTE

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BEEF

BEEF SHORT RIB ^(2, 7, 13, 14) 68

Slow cooked marinated short rib, served with wasabi potatoes, rucola

BEEF TENDERLOIN

Baby carrots, broccolini, Shimeji mushrooms, itame sauce 44

POULTRY

CHICKEN FILLET ^(2, 13, 14) 28

Chicken breast, baby carrots, asparagus, broccolini, teriyaki sauce

DUCK FILLET ^(2, 13, 14) 32

Duck breast, baby carrots, asparagus, broccolini, apple sauce

CHICKEN UDON NOODLES ^(2, 12, 13, 14) 26

Chicken breast, Udon noodles, vegetables, noodle sauce

LAMB

LAMB CHOPS SOY MIRIN ^(2,7,13) 36

Marinated lamb chops in soy mirin, served with wasabi mashed potatoes, butter soy sauce

FISH & SEAFOOD

SEABASS ^(5, 7, 13, 14) 42

Seabass, broccolini, asparagus, mushrooms, mashed potatoes, dashi lemon sauce

BLACK COD ^(2, 5, 12, 13, 14) 38

Black cod marinated in miso, served with wasabi mashed potatoes

SEAFOOD UDON NOODLES ^(2, 3, 8, 12, 13, 14) 28

Udon noodles, prawns, squid, scallops vegetables, noodle sauce

VEGAN DISHES

VEGETABLE UDON NOODLES (V) ^(2, 12, 13, 14) 24

Udon noodles, vegetables, noodle sauce



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KIDS MENU

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KARAAGE CHICKEN ^(2,4,9,14) Crispy fried chicken, yozu mayonaise	16
KATSU CHICKEN ^(2,4,9,14) Chicken tempura, katsu sauce	16
CHICKEN YAKITORI ^(2,12,13,14) Chicken, yakitori sauce	16
EBI FRIED ^(2,3,4,13,14) Prawn tempura, katsu sauce	16
CUCUMBER SUSHI (V) 8pcs ^(2,12,13,14)	14
AVOCADO SUSHI (V) 8pcs ^(2,12,13,14)	14

SIDE DISHES

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EGG FRIED RICE (V) ^(2,4)	6
PLAIN RICE (VG) ⁽²⁾	6
STIR FRIED VEGETABLES (VG)	6
WASABI POTATO PUREE (V) ^(2,7)	6
UDDON NOODLES (VG) ^(2,12,13,14)	6
PRAWN CRACKERS ⁽³⁾	6

DESSERTS

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JAPANESE CHEESECAKE ^(2, 4, 7) Forest berry, lemon toile	14
AZTEC CHOCOLATE CAKE ^(2, 4, 7) Coffee ganache, fresh berries	14
COCONUT MALIBU TART ^(2, 4, 7, 10) Chocolate ice cream	14
VARIETY OF MOCHI ^(2, 4, 7, 10, 12) Variety of 5 mochi ice cream	14
PISTACHIO PRALINE ^(2, 4, 7, 10) Caramel croquant, fresh berries	14
FLAMBE OF THE DAY ^(2, 7, 14) Vanilla ice cream	18





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