

# DINNER

BOMBO  
JERSEY CITY

DOMOMOS SIGNATURE COURSE

## DOMOKASE

### Seasonal oysters

- Ponzu gelatin with tobiko  
- Yuzu foam, Ikura

### Wagyu carpaccio

Shimeji mushroom,  
chive oil, yuzu teriyaki sauce

### Miso black cod

Kabocha puree, dill, black lime

### Chef's choice premium sushi

- 8 pieces, assorted, seasonal

### Spicy tuna hand roll (1pc)

Cheddar dashi pasta  
Squid ink fettuccine, cheddar dashi  
yukari shisho, yuzu tobiko

89

Choice of (1) Dessert

## NIGIRI SUSHI

PRICE OF 2PCS / SUBJECT TO AVAILABILITY

Flounder w/ shiso	11
Branzino w/ shiso pesto	10
Red snapper w/ lemon zest	12
Salmon (House cured) w/ tomato pate	10
Salmon roe	11
Yellowtail w/ pickled pepper	11
Amberjack w/ pickled leak	13
King salmon w/ truffle salt	12
Butterfish w/ pickled banana	10
Scallop w/ onion jam	11
Uni w/ truffle pate	M.P.
Big eye tuna	11
Blue fin tuna	13
Medium fatty tuna	14
Fatty blue fin tuna	15

## HOT DISHES

Cauliflower	16
Parmesan cheese, furikake, garlic & wasabi yogurt dip	
Karaage (New)	17
Pepper, mayo, sriracha	
Shrimp dumpling	17
Chili oil, yuzu ponzu, cilantro	
Katsu sando	16
White bread, pork katsu, caramelized onion	
Grilled octopus	22
Mushroom, potato chip and cilantro	
Miso black cod	25
Kabocha puree, dill, black lime	
Mentaiko shrimp pasta	25
Squid ink fettuccine, cheddar dashi, shichimi	
Garlic bacon fried rice	16
Masago, green onion, sesame seed	
Hot udon w/washu beef	19
Spinach, scallion	
Korean fried chicken	18
Pickled radish and cauliflower, poppy seed	

## SIDES

White rice	2
Miso soup	3

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Please let your server know if you have any allergies

WE PROUDLY USE THE BEST QUALITY NORI, PREMIUM RICE AND FRESH SEAFOOD!

BALANCE OF SUSHI AND HAND ROLLS

## SUSHI & HANDROLL COURSE

### Hamachi ceviche

Mustard, daikon, jalapeno, cilantro

### Chef's choice premium sushi

- 9 pieces, assorted, seasonal

49

Choice of (2) hand rolls

IDEAL COMBINATION

## HAND ROLL COURSE

CHOOSE YOUR IDEAL COMBINATION

32

Choice of (5) hand rolls

Must Choose All Different Hand Rolls

## HAND ROLL

Salmon	7
Onion mayo, tomato pate	
Spicy salmon	8
Spicy mayo, potato chip	
Yellowtail	8
Scallion, cilantro	
Spicy yellowtail	8
Spicy mayo, jalapeno	
Shrimp tempura	7
Mango salsa, sweet soy glaze	
Negi toro	7
Radish, shiso	
Spicy tuna	8
Spicy mayo, sweet potato chip	
Avocado	7
Truffle pate, radish	
Salmon avocado	8
Sesame seed	
Oyster mushroom	7
Sweet soy sauce, sesame seed	
Spicy crab	8
Spicy mayo, avocado, sesame seed	

EXCLUDED FROM COURSE MENU CHOICE

Scallop	10
Spicy mayo, yuzu tobiko	
Blue crab	10
Garlic aioli, sauteed onion	
Miso black cod	10
Kabocha puree with pickled mustard seeds	
Lobster	11
Butter sous vide lobster, apple mayo	
Uni	M.P.
Truffle pate	
Uni and Wagyu (A5 Miyazaki)	M.P.
Truffle pate	

## COLD DISHES

Hamachi ceviche	24
Mustard, daikon, jalapeno, cilantro	
Spicy tuna cone	20
Spicy mayo, avocado, truffle oil	
Cucumber salad	10
Pickled tomato, spicy paste, yuzu vinaigrette	
Edamame	10
Truffle salt	

## DESSERT

Vanilla Ice Cream/ w mandarin sauce	8
Hojicha pudding	8
Matcha Cheese Cake	8
Black sesame panna cotta	8

# DRINKS

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## SAKE

<b>JUNMAI DAI GINJO</b>	<b>G</b>	<b>300 ml</b>	<b>720 ml</b>
SOTO (Niigata)	50	100	
Clean and crisp with hints of honeydew and green melon			
Born Gold Muroka (Fukui)	18	95	
Gorgeous aroma of green apple and peach			
Dassai 39	19	100	
Smooth and mellow taste with a refreshing finish			
Kamonishiki Tank 132 (New)	86		
Aromas of fresh cut white peach and pineapple, silky texture, flavors of apricot and honeydew			
Hana-Kohaku (Plum Sake)	45		
Aroma, well-balanced acidity and sweetness			
Aiyama Shishi no Sato (New)	160		
Freshly cut apple, pear and white peach, soft but crisp finish			

## ROSE SAKE (Seasonal)

<b>JUNMAI DAI GINJO</b>	<b>G</b>	<b>720 ml</b>
Oze No Yukidoke_Oze X Rose	17	80
Light and well-balanced with a sweet and tart finish		

<b>JUNMAI GINJO</b>	<b>G</b>	<b>300 ml</b>	<b>720 ml</b>
Shichida (Saga)	20	100	
Medium dry with a full-bodied			
HEAVENSAKE_Blue (Miyagi)	18	90	
Crisp, light and refreshing			
SAKE BABY! by HEAVENSAKE (Hyogo)	40		
Silky, smooth with notes of pears and white plum			
Junrei Tama (Cat Label) (New)	18	90	
Notes of muscat grape and tart, underripe melon			
Kiseki No Osake (Okayama)	16	75	
Made out of organic rice, fruity Kiseki No Osake (Okayama)			
Maboroshi No Taki (Toyama)	16	75	
Clean, smooth and mild rice-forward, dry finish			
<b>JUNMAI</b>	<b>G</b>	<b>300 ml</b>	<b>720 ml</b>
HEAVENSAKE_Junmai 12 (Hyogo)	14	60	
Savory and mineral, bright fresh finish			
SOTO (Niigata)	14	60	
Clean and light, flavors of apples and soft rice notes			
Kitaya (Yama)	13	55	
Medium dry, light and crisp finish			
Kinryo Kusakami (Kagawa)	15	65	
Sharply dry, crisp and refreshing finish			

**HOT SAKE** TOKURI 270 ml

Sawanai Daikarakuchi (Okutama)	20
Ultra dry, sharp and crisp finish	

<b>NIGORI</b>	<b>G</b>	<b>300 ml</b>	<b>720 ml</b>
Shiragiku (Okayama)	12	47	
The balance of acidity and sweetness			
Shirakawago (Chubu)	30		
Sweet and light cloudy with a deep minearilty			

## JAPANESE WHISKY

	<b>SHOT 2 oz</b>	<b>O.T.R 3 oz</b>	<b>750 ml</b>
Iwai	13	20	130
Light malt aged in bourbon barrels			
Kura The Whisky	17	25	180
Wildly aromatic from Hokkaido peat and yet smooth on palate			

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects

## COCKTAIL

<b>Sparkling Jelly Sake (Peach)</b>	<b>G</b>	<b>12</b>
Sweet and creamy		
<b>Sparkling Sake with Yuzu Omoi</b>	<b>14</b>	
Refreshing aroma of citrus fruit		
<b>Watermelon Cooler</b>	<b>18</b>	
Haku vodka, cold pressed watermelon juice		
<b>Japanese Old Fashioned</b>	<b>21</b>	
Refreshing whisky, orange, aromatic bitter, demerara		
<b>Lychee Martini</b>	<b>18</b>	
Haku vodka, lychee juice, peach bitter		
<b>Red Pom</b>	<b>18</b>	
Haku vodka, yuzu juice, pomegranate juice		
<b>Earl grey Martini (New)</b>	<b>18</b>	
Haku vodka, house made earl grey tea syrup, lemon juice		

## NON-ALCOHOLIC BEVERAGE

<b>Yuzu Soda</b>	<b>G</b>	<b>10</b>
Yuzu juice, soda, yuzu foam		
<b>Watermelon Yogurt</b>	<b>10</b>	
Watermelon yogurt, probiotic drink		
<b>Pink Lemonade</b>	<b>10</b>	
Dragon fruit tea, lemonade		

## WINE

<b>SPARKLING</b>	<b>G</b>	<b>B</b>
<b>Bellafina / Prosecco</b>	<b>10</b>	<b>35</b>
(Prosecco / Italy)		
<b>Raventos i Blanc 'Blanc de Blancs' 2020</b>	<b>68</b>	
(Spain)		
<b>ROSE</b>	<b>G</b>	<b>B</b>
<b>Chateau de Pibarnon / 2021</b>	<b>95</b>	
(Bandol / France)		
<b>Mirabeau</b>	<b>17</b>	<b>68</b>
(Provence / France)		
<b>WHITE</b>	<b>G</b>	<b>B</b>
<b>Lieu Dit/ Sauvignon Blanc</b>	<b>18</b>	<b>72</b>
(Santa Barbara/ California)		
<b>Peju / Sauvignon Blanc</b>	<b>17</b>	<b>68</b>
(Napa Valley / USA)		
<b>Elizabeth Spencer/ Sauvignon Blanc</b>	<b>13</b>	<b>52</b>
(Mendocino / California)		
<b>Juggernaut / Chardonnay</b>	<b>17</b>	<b>68</b>
(Sonoma Coast / USA)		
<b>St. Michael - Eppan / Pinot Grigio</b>	<b>13</b>	<b>52</b>
(Sudtirol Alto Adige / Italy)		
<b>Sigalas Santorini / 2022 / Assyrtiko</b>	<b>140</b>	
(Santorini / Greece)		
<b>RED</b>	<b>G</b>	<b>B</b>
<b>Pali Wine Co./ Pinot Noir</b>	<b>17</b>	<b>68</b>
(Sonoma Coast / California)		
<b>Dough/ Carbernet Sauvignon</b>	<b>15</b>	<b>60</b>
(North Coast/ California)		
<b>Turley 'Old Vines' / 2020 / Zinfandel</b>	<b>97</b>	
(CA / USA)		

## BEER

<b>BOTTLED BEER</b>	<b>B</b>
<b>Kagua Saison</b>	<b>12</b>
(Belgium/Japan)	
Fruity and dry farmhouse ale with refreshing yuzu aroma	
<b>Far Yeast Tokyo White</b>	<b>11</b>
Dry, smooth saison boasting an aroma	
<b>Echigo Koshihikari</b>	<b>12</b>
Crisp, clean and balanced rice lager	

<b>DRAFT BEER</b>	<b>B</b>
<b>Sapporo</b>	<b>8</b>
<b>Kirin</b>	<b>8</b>
<b>Orion</b>	<b>9</b>

## OTHER

<b>Bottled / Sparkling Water</b>	<b>6</b>
<b>Coke / Diet Coke / Ginger Ale</b>	<b>3</b>
<b>Ice Green Tea</b>	<b>4</b>
<b>Hojicha Tea</b>	<b>4</b>