

OMAKASE

BOMBO
JERSEY CITY

DOMODOMOS
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

Choice of (1) Dessert

89

HAND ROLL

| | |
|-----------------------------|----|
| Negi toro | 7 |
| Salmon avocado | 8 |
| Shrimp tempura | 7 |
| Spicy tuna | 8 |
| Uni and Wagyu (A5 Miyazaki) | 25 |

DESSERT

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

ONLY AT THE
SUSHI BAR

SUSHI OMAKASE

Seasonal oyster

- Yuzu foam, Ikura, lemon zest

Spicy tuna cone

Spicy mayo, avocado, truffle oil

Chef's choice premium sushi - 10 pieces, assorted, seasonal

Choice of (1) hand roll

- Uni wagyu +18

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 |

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!

DRINKS

BOMBO
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SAKE

| | | | |
|---|-----------|---------------|---------------|
| JUNMAI DAI GINJO | G | 300 ml | 720 ml |
| 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)

| | | | |
|--|-----------|---------------|---------------|
| JUNMAI DAI GINJO | G | | 720 ml |
| Oze No Yukidoke_Oze X Rose | 17 | | 80 |
| Light and well-balanced with a sweet and tart finish | | | |
| JUNMAI GINJO | G | 300 ml | 720 ml |
| 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 | | | |

| | | | |
|--|-----------|---------------|---------------|
| JUNMAI | G | 300 ml | 720 ml |
| 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 | |

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

JAPANESE WHISKY

| | | | |
|---|------------------|-------------------|---------------|
| | SHOT 2 oz | O.T.R 3 oz | 750 ml |
| 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

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

NON-ALCOHOLIC BEVERAGE

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|-----------------------------------|-----------|
| Yuzu Soda | 10 |
| Yuzu juice, soda, yuzu foam | |
| Watermelon Yogurt | 10 |
| Watermelon juice, probiotic drink | |
| Pink Lemonade | 10 |
| Dragon fruit tea, lemonade | |

WINE

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

BEER

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

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|-------------------|----------|
| DRAFT BEER | B |
| Sapporo | 8 |
| Kirin | 8 |
| Orion | 9 |

OTHER

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|--------------------------------------|----------|
| Bottled / Sparkling Water | 6 |
| Coke / Diet Coke / Ginger Ale | 3 |
| Ice Green Tea | 4 |
| Hojicha Tea | 4 |