

MENU

BOMBO
NEW YORK

MICHELIN
2020/19/18/17
BIB GOURMAND
AWARDEE

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

Menus are sanitized
after each use

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

DOMOKASE

DOMODOMO'S SIGNATURE COURSE

Kumamoto oyster
Yuzu foam and ikura

Tuna cone
Truffle oil, granola

Usuzukuri
Yuzu vinaigrette, shiso

Kabayaki
Miso Chilean sea bass, kabocha purée, tomato

Donburi
Wagyu don, daikon soup, seasonal pickles

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

Choice of (1) hand roll

Choice of (1) Dessert

_ Mango Passion Fruit Finger +3
_ Yuzu Sorbet +2
_ Black Sesame Panna Cotta
_ Hojicha pudding
_ Matcha ice cream w/ chocolate sauce

95

HAND ROLLS

Salmon House cured salmon, onion mayo, tomato	6
Spicy salmon Spicy mayo, chive	6.5
Unagi (Foie gras +5) Smoked eel, chocolate kabayaki sauce	7
Yellowtail Sesame oil, scallion	7
Spicy yellowtail Spicy mayo, jalapeno	7.5
Shrimp tempura Mango salsa, sweet soy glazed	7
Negi toro Fatty tuna, scallion	7
Spicy tuna with crunch Spicy mayo, potato chip	7
Scallop Korean style soy marinated scallop	7.5
Avocado Fried beet, sesame dressing	6
Salmon avocado Sesame seed	7
Oyster mushroom with crunch seaweed Chili flake, soy sauce	6

EXCLUDED FROM COURSE MENU CHOICE

Blue crab Garlic butter, sautéed onion	8
Snow crab with crunch seaweed Avocado, cucumber	8
Miso black cod Kabocha puree with pickled mustard seeds	9
Kampachi Pickled leek	8
Spicy fluke Daikon, gochujang	8
Lobster Butter sous vide lobster	9
Uni Truffle pate	12
Uni and Wagyu (A5, Miyazaki) Truffle pate	16

SUSHI & HANDROLL COURSE

BALANCE OF SUSHI AND HAND ROLLS

Salmon sashimi	
Cabbage salad with black sesame dressing	
Chef's choice sushi 9 pieces, assorted, seasonal	
Choice of (2) hand rolls	
	48

NIGIRI SUSHI

PRICE OF 2PCS / SUBJECT TO AVAILABILITY

Ikejime Flounder w/ shiso	11	Butterfish w/ pickled banana	10
Branzino w/ shiso pesto	10	Spot prawn w/ uni	16
Red Snapper	12	Scallop	11
Salmon (House cured)	10	Uni	14
King Salmon w/ truffle salt	12	Big eye tuna w/ chopped toro	11
Salmon Roe	11	Blue fin tuna	13
Yellowtail w/ pickled jalapeno	11	Medium fatty tuna	14
Amberjack (House smoked)	13	Fatty tuna	15

HOT DISHES

Grilled octopus Maitake mushroom, yuzu juice and cilantro	22	Katsu sando White bread, pork katsu, onion jam	16
Miso black cod Kabocha puree with pickled mustard seeds	24	Miso eggplant w/ mini toast Hatcho miso eggplant paste	14
Scallop Rissotto Dashi rissotto, seasonal vegetables	20	Korean Fried Chicken Chicken, pickled radish, poppy seeds	15
Roasted cauliflower Green pea miso spread	14	Spicy smoked pork belly Korean red chili paste, cabbage, soybean paste, seasoned rice	16
Roasted brussel sprout Parmesan cheese, furikake	14	NY Strip 6oz dry aged strip, sweet soy onion, seasonal vegetable	23
Shrimp dumpling Shrimp dumpling, wagyu chili oil, yuzu ponzu, cilantro	16	Garlic bacon fried rice w/onsen egg Masago, green onion, sesame seed	16
Tobiko pasta Linguine, crab meat, tobiko	17	Hot udon w/washu beef Spinach, scallion	15
Uni pasta Squid ink pasta, cheddar dashi, yuzu tobiko	22	Fried oyster Asain slaw (contains peanut), black tobiko mayo	11
Clam miso soup Cuttlefish, wakame, chili oil	7	Rock shrimp tempura avocado, cashew nut, masago, spicy mayo	15
Maitake mushroom Wasabi sour cream	14	Agedashi tofu Daikon oroshi, green onion	13

COLD DISHES

Sashimi sampler Chef's choice premium sashimi, 8 pieces, assorted, seasonal	42	Salmon tartare Tofu yogurt, rice chip, pickled mustard seeds	16
Spicy tuna cone spicy mayo, truffle oil, chive and granola	15	Cucumber salad pickled tomato, spicy paste, yuzu vinaigrette	10
		Edamame Chamame with miso hummus	8

DESSERT

Mango Passion Fruit Finger	11	Yuzu Sorbet	9
Hojicha pudding	7	Black Sesame Panna Cotta	7
Matcha ice cream w/ chocolate sauce	7		

DRINKS

BOMB
NEW YORK

SAKE

	G	300 ml	720 ml
JUNMAI DAIGINJO			
Dassai 23 (Yamaguchi) Gorgeous aroma of melons and peaches			160
SOTO (Niigata) Refreshing, soft mouthfeel with dry finish		50	100
Dassai 39 (Yamaguchi) Smooth and mellow taste with a refreshing finish	18		95
Born Gold Muroka (Fukui) Gorgeous aroma of green apple and peach	18		95

	G	300 ml	720 ml
JUNMAI GINJO			
Ryujin (Gunma) Fresh and fruit forward with a plush, medium dry	16		70
HEAVENSAKE_Blue (Miyagi) Crisp, light and refreshing	17		80
Kiseki No Osake (Okayama) Made out of organic rice, fruity, smooth finish	17		80
Maboroshi No Taki (Toyama) Clean, smooth and mild rice-forward, dry finish	16		75
Bizen Maboroshi (Okayama) A vibrant, yet smooth full-bodied palate		35	
Shunka Shusetsu (Chubu) Light, moderately rice-forward, elegant and smooth		30	

	G	300 ml	720 ml
JUNMAI			
Kinryo Kusakami (Kagawa) Sharply dry, crisp and refreshing finish	15		65
HEAVENSAKE_Junmai 12 (Hyogo) Savory and mineral, bright fresh finish	14		60
Kunimare Ginpu (Hokkaido) Refreshingly crisp with a medium dry finish	14		60
Kitaya (Yama) Medium dry, light and crisp finish	13		55

		TOKURI (270 ml)
HOT SAKE		
Sawanoi Daikarakuchi (Okutama) Ultra dry, sharp and crisp finish		20

	G	B
NIGORI		
Dassai 45 (Yamaguchi) Creamy, semi-dry, bright and lively	13	60
Shiragiku (Okayama) The balance of acidity and sweetness	11	50

COCKTAIL

	G
Sparkling Jelly Sake (Peach) Sweet and creamy	12
Sparkling Sake with Yuzu Omoi Refreshing aroma of citrus fruit	14
Watermelon cooler Cold pressed watermelon juice, soju, mint	14

BEER

	B
BOTTLED BEER	
Kagua Blanc (Belgium/Japan) Belgian wheat ale with yuzu citrus	11
Kagua Rouge (Belgium/Japan) Belgian dark ale with notes of spicy sansho	11
Ginga Kogen Hefeweizen style beer, fruity aroma and rich	11
DRAFT BEER	
Sapporo / Orion / Asahi	8
Hitachi Yuzu Lager	10

OTHER

Bottled / Sparkling Water	5
Coke / Diet Coke/ Ginger Ale	3
Ice Green Tea /	3
Hojicha Tea	1.5

WINE

	G	B
SPARKLING		
Gloria Ferrer Brut Rose (Carneros / California)	15	52

	G	B
ROSE		
Minuty (Provence / France)	16	56
Montrose (Côtes du Roussillon / France)	15	52

		B
CHAMPAGNE		
Domaine Colin Premier Cru (Champagne / France)		72

	G	B
WHITE		
Honig / Sauvignon Blanc (Napa Valley / California)	15	52
Sancerre / Sauvignon blanc (Loire Valley / France)	18	62
Lyric / Chardonnay (Santa Barbara / California)	14	48
Kettmeir / Pinot Grigio (Trentino-Alto Adige / Italy)	14	48
Château Fourcas Hosten / Sauvignon Blanc (Bordeaux / France)		68

	G	B
RED		
Storypoint / Cabernet Sauvignon (Sonoma Valley / California)	14	48
Chateau Moya / Bordeaux Blend (Bordeaux, France)	17	56
Château St. Jean / Pinot Noir (Napa Valley / California)	14	48
Domaine D'Ardhuy / Pinot Noir (Bourgogne / France)	16	56

	G
HOUSE WINE	
Red or White	10

WARNING:

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