

DINNER

BOMBO
NEW YORK

DOMODACHI'S
SIGNATURE COURSE

DOMOKASE

- Yellowtail Carpaccio**
Radish, scallion oil
- Miso Black Cod**
Kabocha puree, pickled mustard seed
- Butter Scallop**
Snowpea, kale, maple soy, truffle pate, radish
- Chef's Choice Premium Sushi**
- 10 pieces, assorted, seasonal
- Spicy Tuna Handroll**
Spicy mayo, furikake
- Cheddar Dashi Pasta**
Black squid ink fettuccine, Yuzu tobiko, parmesan cheese, crunch seaweed
- Choice of (1) Dessert**
- Black sesame panna cotta
- Hojicha pudding
- Matcha ice cream w. white chocolate syrup

89

NIGIRI SUSHI

PRICE OF 2PCS / SUBJECT TO AVAILABILITY

- Branzino w. Shiso Pesto** 11
- Red Snapper w. Lemon Zest** 13
- Salmon w. pickled Snow Pea** 11
- King Salmon w. Truffle Salt** 13
- Butterfish w. Pickled Banana** 11
- Scallop w. Sweet Onion** 12
- Uni (Hokkaido) w. Truffle Pate** 18
- Amberjack w. Egg York & Shimeji Mushroom** 12
- Yellowtail w. Yuzu Onion** 12
- Big Eye Tuna w. Sea Trumpet** 12
- Blue Fin Tuna** 14
- Medium Fatty Tuna** 15
- Fatty Tuna** 16

HOT DISHES

- Grilled Shishito Pepper** 14
Walnut, paprika, Manchego cheese, *spicy*
- Cauliflower** 15
Parmesan cheese, furikake, almond, raisin
- Miso Eggplant** 15
Prosciutto chip, sumiso, egg yolk
- Shrimp Dumpling** 13
Shrimp dumpling, wagyu chili oil, yuzu ponzu, cilantro
- Katsu Sando** 17
White bread, pork katsu, onion jam
- Butter Scallop "NEW"** 19
Snow pea, maple soy, truffle pate, radish
- Grilled Octopus** 21
Maitake mushroom, yuzu juice and cilantro
- Uni Pasta** 28
Squid ink pasta, cheddar dashi, yuzu tobiko
- Miso Black Cod** 28
Kabocha puree with pickled mustard seeds
- Karaage** 14
Japanese fried chicken, yuzu dipping sauce
- Garlic Bacon Fried Rice w. Onsen Egg** 17
Masago, green onion, sesame seed
- Hot Udon w. Washu Beef** 17
Arugula, scallion

BALANCE OF SUSHI
AND HAND ROLLS

SUSHI & HANDROLL COURSE

- Edamame**
Truffle salt
- Chef's Choice Premium Sushi**
- 10 pieces, assorted, seasonal
- Salmon Handroll**
Apple butter dipping sauce
- Ochazuke**
Branzino, chicken dashi, potato salad, japanese pickles

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HAND ROLLS

- Spicy Salmon** 8
Ichimi, fried potato chips
- Salmon** 7
Sesame seed
- Unagi (Foie Gras +5)** 8
Avocado, unagi chocolate sauce
- Spicy Yellowtail** 8
Shishito pepper, scallion
- Shrimp Tempura** 8
Mango salsa, cilantro
- Negi Toro** 8
Scallion
- Spicy Tuna** 8
Sweet potato crunch, furikake
- Avocado Cucumber** 7
Sesame dressing, red radish
- Oyster Mushroom w. Seaweed Crunch** 7
Chili flake, truffle oil
- Miso Black Cod** 9
Kabocha Puree, pickled mustard seed, scallion
- Blue Crab** 9
Garlic butter, sesame seed
- Lobster** 12
Truffle pate, aioli
- Uni (Hokkaido)** 20
Truffle pate
- Uni (Hokkaido) & Wagyu (A5, Miyazaki)** 22
Truffle pate

COLD DISHES

- Edamame** 10
Edamame with miso hummus
- Cucumber Salad** 12
pickled tomato, spicy paste, yuzu vinaigrette
- Spicy Tuna Cone** 18
spicy mayo, truffle oil, chive and granola
- Yellowtail Carpaccio** 20
Yuzu kosho, micro wasabi, sweet soy

DESSERT

- Hojicha Pudding** 7
- Matcha Ice Cream w. White Chocolate Syrup** 7
- Black Sesame Panna Cotta** 7

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

MICHELIN 2024/23/22/21/20/19 BIB GOURMAND AWARDEE
WE PROUDLY USE THE BEST QUALITY NORI, PREMIUM RICE AND FRESH SEAFOOD!

DRINKS

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SAKE

- JUNMAI DAI GINJO** G 300 ml 720 ml
- Katsuyama "Akatsuki" (Miyagi)** 395
Semi-dry, softly rich fragrance, full-bodied
- SOTO x Mitobe (Yamagata)** 275
Fresh fruit flavours of juicy ripe melon, refreshing acidity, crisp finish
- Kozaemon (Gifu)** 230
Very elegant and sophisticated taste
- Dassai 23 (Yamaguchi)** 160
Gorgeous aroma of melons and peaches
- Nambu Bijin (Iwate)** 21 125
Dry, juicy, and full of umami
- Makiri Extra Dry (Yamagata)** 110
Rich flavor with a clean, crisp aftertaste
- SOTO (Niigata)** 50 100
Refreshing, soft mouthfeel with dry finish
- Dassai 39 (Yamaguchi)** 18 95
Smooth and mellow taste with a refreshing finish
- Born Gold Muroka (Fukui)** 18 95
Gorgeous aroma of green apple and peach

- JUNMAI GINJO** G 300 ml 720 ml
- Katsuyama "KEN" (Miyagi)** 20 120
Slightly dry and well-rounded aftertaste
- Ryujiin (Gunma)** 16 70
Fresh and fruit forward with a plush, medium dry
- Heaven Sake Blue (Miyagi)** 17 80
Crisp, light and refreshing
- Kiseki No Osake (Okayama)** 17 80
Made out of organic rice, fruity, smooth finish
- Maboroshi No Taki (Toyama)** 16 75
Clean, smooth and mild rice-forward, dry finish
- Shunka Shusetsu (Chubu)** 30
Light, moderately rice-forward, elegant and smooth
- Heaven Sake Baby! (Hyogo)** 40
Silky, smooth, notes of pears and white plum

- JUNMAI** G 300 ml 720 ml
- Heaven Sake Junmai 12 (Hyogo)** 14 60
Savory and mineral, bright fresh finish
- Kunimare Ginpu (Hokkaido)** 14 60
Refreshingly crisp with a medium dry finish
- Kinryo Kusakami (Kagawa)** 15 65
Sharply dry, crisp and refreshing finish

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

- NIGORI** G 300 ml 720 ml
- Dassai 45 (Yamaguchi)** 14 65
Creamy, semi-dry, bright and lively
- Kurosawa (Nagano)** 12 55
A light and fruity nose with creamy umami
- Kikusui Perfect Snow (Niigata)** 30
Thick in texture with the fluffy flavors of mochi

MOCKTAIL

- Earl Grey Lemonade** 12
Earl Grey, lemon
- Domodachi** 12
Homemade preserved strawberry, yuzu juice butterfly pea tea
- Green Grape** 13
Green grape, orange, mint,

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

COCKTAIL

- Apple Cinnamon** 18
Apple, cinnamon, lemon, soju
- Documber** 17
Cucumber, lime, pepper, soju
- Snow Flower** 17
Lychee, lemon, cherry, soju
- Sparkling Jelly Sake (Peach)** 12
Sweet and creamy
- Yuzu Omoi** 14
Refreshing aroma with citrus fruit

BEER

- BOTTLED BEER** B
- Koshihikari Echigo** 11
Crisp, clean, balanced
- Far Yeast Tokyo White** 12
Dry, smooth Saison boasting an aroma
- Kagua Blanc (Belgium / Japan)** 13
Belgian wheat ale with yuzu citrus
- DRAFT BEER** B
- Sapporo / Orion / Kirin** 9
- Hitachino Yuzu** 10

WINE

- SPARKLING** G B
- Ravenos i Blanc 'Blanc de Blancs'** 15 60
(Penedes / Spain)
- Cremant d'Alsace Extra Brut** 16 62
(Alsace / France)
- Duval-Leroy Grand Brut Reserve NV** 110
(Champagne / France)
- Vilmart & Cie 'Grande Reserve' Brut NV** 150
(Champagne / France)
- Taittinger Brut La Francaise** 160
(Champagne / France)
- ROSE** G B
- Stolpman 'Love You Bunches' / 2023** 15 55
(Central Coast / United States)
- Chateau de Pibarnon / 2021** 95
(Bandol / France)
- WHITE** G B
- Kettmeir / 2022 / Pinot Grigio** 15 55
(Alto Adige / Italy)
- Saint Clair / 2022 / Sauvignon Blanc** 16 58
(Malborough / New Zealand)
- Lieu Dit / 2021 / Sauvignon Blanc** 16 58
(Santa Ynez Valley / United States)
- Sandhi / 2021 / Chardonnay** 17 65
(Central Coast / United States)
- Donnhoff Niederhauser Klam / 2021 / Riesling Kabinett** 18 72
(Nahe / Germany)
- Nikolaihof 'Hefenabzug' / 2021 / Gruner Veltliner** 18 72
(Wachau / Austria)
- Santo Wines / 2021 / Assyrtiko** 80
(Santorini / Greece)
- Orin Swift Mannequin / 2021 / Chardonnay** 80
(Napa Valley / United States)
- Domaine Remi Jobard / 2020 / Aligote** 95
(Burgundy / France)
- Arnot-Roberts Watson Ranch Vyd / 2021 / Chardonnay** 99
(Napa Valley / United States)
- RED** G B
- Johanneshof Reinisch / 2021 / Pinot Noir** 14 52
(Thermenregion / Austria)
- Chateau de Landiras /2018 / Merlot** 15 55
(Graves / France)
- PSI / 2020 / Tempranillo** 95
(Ribera del Duero / Spain)
- Turley 'Old Vines' / 2021 / Zinfandel** 97
(California / United States)
- Rhys Vineyard 'Santa Cruz Mountains' / 2017 / Pinot Noir** 108
(Mendocino County / United States)

OTHER

- Bottled Still Water / Sparkling Water** 6
- Iced Green Tea** 4
- Hojicha Tea** 3
- Coke / Diet Coke** 3