MENU

BOMO
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 foodbourne illness

Please let your server know if you have any allergies

DOMOKASE

DOMODOMO'S SIGNATURE COURSE

Oyster sampler
_Seasonal oyster with yuzu foam and ikura
_Kumamoto oyster with black tobiko, chive

Chawanmushi
Egg custard, black truffle sauce w/cremini mushroom

Tuna cone
Truffle oil, Granola

Scallop risotto
Dashi rissotto, seasonal vegetables

Miso black cod
Kabocha puree with pickled mustard seeds

House made tofu with garlic soy
Bonito

Miso eggplant with hatcho miso

Chef's choice premium sushi
8 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

85

SUSHI DELUXE SET

SUSHI FOCUSED SET MENU

Sashimi
6 pieces, assorted, seasonal

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

Choice of (2) cut rolls

Wakame miso soup

60

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

HOT DISHES

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

COLD DISHES

Sashimi sampler Chef's choice premium sashimi, 8 pieces, assorted, seasonal	35
Spicy tuna cone spicy mayo, truffle oil, chive and granola	15
Salmon tartare Tofu yogurt, rice chip, pickled mustard seeds	16
Cucumber salad pickled tomato, spicy paste, yuzu vinaigrette	10
Edamame Chamame with miso hummus	8

DESSERT

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

DRINKS

BOMO
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SAKE

JUNMAI DAIGINJO

	G	300 ml	720 ml
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

JUNMAI GINJO

	G	300 ml	720 ml
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	16		75
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	

JUNMAI

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

HOT SAKE

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

NIGORI

	G	B
Dassai 45 (Yamaguchi) Creamy, semi-dry, bright and lively	13	60
Shiragiku (Okayama) The balance of acidity and sweetness	10	45

WARNING:

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

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

BOTTLED BEER

	B
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

SPARKLING

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

ROSE

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

CHAMPAGNE

	B
Domaine Colin Premier Cru (Champagne / France)	72

WHITE

	G	B
Honig / Sauvignon Blanc (Napa Valley / California)	14	48
Sancerre / Sauvignon blanc (Loire Valley / France)	17	56
Lyric / Chardonnay (Santa Barbara / California)	14	48
Kettmeir / Pinot Grigio (Trentino-Alto Adige / Italy)	14	48
Château Fourcas Hosten / Sauvignon Blanc (Bordeaux / France)		68

RED

	G	B
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

HOUSE WINE

	G
Red or White	10