



BENTWOOD TAVERN

sushi thursday

every third thursday of the month

appetizers

- miso soup | 3
 - edamame | 5
 - seaweed salad | 5
 - gyoza | 6
 - ginger shrimp & pork egg rolls | 9
 - shrimp tempura | 13
- ponzu and bangkok sauces, also available simple grill

maki

- california | 7
crab and avocado with cucumber
- spicy tuna | 9
tuna tossed in sriracha and sesame oil, avocado, cucumber and spicy mayo
- tempura shrimp | 10
crunchy shrimp tempura, cucumber, avocado and wasabi tobiko
- negi hamachi | 8
yellowtail and green onion
- alaska | 8
salmon and avocado
- dragon | 14
shrimp tempura, cucumber and masago wrapped with broiled eel and avocado
- boston | 8
tuna and avocado
- spider | 11
soft shell crab, cucumber, avocado and masago
- tuna dragon | 16
tuna tossed in sriracha and sesame oil, cucumber and masago wrapped with tuna and avocado

- caterpillar | 19
tuna tossed in sriracha and sesame oil, shrimp tempura, chopped lettuce and cucumber wrapped with soybean paper and avocado

- bison | 19
shrimp tempura, cucumber, crabmeat, eel, tempura crunch, avocado, masago and eel sauce

- amai karai | 14
tuna tossed in sriracha and sesame oil, eel, jalapeno and mango wrapped with avocado

- rainbow | 18
crab, carrot and green onion wrapped with tuna, salmon, avocado, mango and yellowtail

- yasai | 9
cucumber, carrots, red pepper, green onion and daikon sprouts wrapped with soybean paper and avocado

nigiri

- maguro | 6
red tuna
- nama sake | 6
salmon
- hamachi | 7
yellowtail

sashimi

- hachi | 22
8 piece selection of eel and fresh raw fish
- juuni | 29
12 piece selection of eel and fresh raw fish

martinis

- dragon fruit | 12
junmai saké, strawberry pureé, sriracha, orange zest and a dash of soy sauce
- koi | 12
white rum, fresh lime juice, tahini and honey
- sake-tini | 12
Ketel One and saké with wasabi stuffed olives
- karai | 12
Ketel One, mango nectar, fresh lime and a hint of jalapeño
- oriental garden | 12
Hendricks gin, St. Germain and muddled cucumber

no sushi for me

- baked asiago and goat cheese with flat bread | 8
served warm on tomato coulis
- beef tenderloin | 30
red wine shallot glaze, green onion mashed potatoes and seasonal vegetable
- bone-in rib eye steak | 31
shiitake and button mushroom red wine sauce, green onion mashed potatoes and seasonal vegetable, also available simple grill
- bangkok chicken | 18
Jenny's signature spicy asian chicken with steamed rice and cucumber salad
- crispy brick chicken | 20
half otto's natural chicken, deboned and pan-roasted, polenta cake and roasted winter vegetables
- poached scottish salmon | 24
whole grain mustard and honey glaze, mixed grains and cauliflower gratin
- pasta of the day | market price
- english fish and chips | 15
grilled cabbage slaw and handcut french fries
- grilled all natural angus burger | 10
add cheese, mushrooms, caramelized onions or bacon – .50 each

saké

- Ichishima 'Silk Deluxe' Junmai | 36
500 ml bottle
- Ichishima Honjozo | 42
750 ml bottle
- Manabito 'Kimoto' Junmai Ginjo | 28
300 ml bottle

beer

- Sapporo | 4
12 oz. bottle
- Kirin Light | 4
12 oz. bottle
- Sapporo | 7
20.4 oz. bottle