



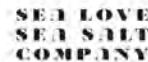
Welcome to the Bento Box

Our goal is to provide you with an exceptional dining experience!

The Bento Box source as much organic product as possible. We continuously seek to source the best products from around the world to help us achieve our goal. The Bento Box is proud to partner with local businesses that produce exceptional products, some of which are listed below. The Bento Box is a proud member of the Clean Fish Alliance which strives to source and provide sustainable, responsibly grown seafood.

The Bento Box staff strives to provide menu options for those with dietary needs or restrictions. In understanding this, there are gluten-free items throughout the menu. Most menu items are produced from scratch by our chefs. Should you have any questions, concerns or dietary restrictions please ask your server.

Enjoy and Kanpai!



Consuming raw or undercooked meat, fish, poultry or eggs can cause food borne illness

SMALL PLATES

Dim Sum Sampler

22.95

Two each of our handmade dim sum: shrimp, pork, vegetable and chicken & mushroom, served with traditional dipping sauces

Krispy Korean Chicken Wings

8.95

Krispy Chicken wings tossed in our Korean sweet and spicy wing sauce topped with scallions and sesame seeds or painful topped with Thai chili and sesame seeds

Chinese Egg Rolls Vegetable or Pork

4.50 each

Egg rolls filled with five spice organic roast pork and cabbage or vegetables served with house-made duck sauce and hot mustard

Duck Spring Rolls

9.50

Duck confit, Thai chili, roasted garlic, cilantro and hoisin sauce in a spring roll wrapper served with a mango-Meyer lemon relish

Vietnamese Shrimp

9.95

Stir fried local shrimp in a spicy chili garlic sauce topped with scallions and crispy garlic

Lumpia

9.50

Filipino spring rolls filled with chicken and shrimp served with banana ketchup

Thai Chicken Skewers

9.50

Grilled chicken skewers, served with a peanut dipping sauce and crispy shrimp chips

Pu Pu Platter for Two

17.95

Krispy Korean chicken wings, Chinese eggrolls, sweet and sour shrimp tempura, Filipino spring rolls and shrimp chips

Salt and Pepper Calamari or Salt and Pepper Cauliflower (Vegan)

7.95

Crispy wok fried with garlic, scallions, fresh lime, salt and pepper

Crispy Sriracha Brussels Sprouts

7.95

Brussels sprouts tossed with sriracha sesame seeds, local Sea Love sea salt and Japanese pepper

Dim Sum

Pork, Vegetable or Chicken

10.95

Handmade steamed dumplings. Choice of pork, vegetable, or chicken & mushroom Served with our traditional dipping sauces

Dim Sum

Shrimp or Short Rib

11.95

Handmade steamed dumplings. Choice of shrimp or short rib Served with our traditional dipping sauces

Sweet and Sour Panko Shrimp

9.95

Tempura shrimp with a sweet and sour dipping sauce



SOUPS & SALADS

Delicious Salad

15.95

Spicy tuna or spicy salmon on mixed greens, seaweed salad, tomato and cucumbers, topped with avocado, tempura crumbles, wasabi tobiko and two Bento Box signature hot sauces

Crab Salad

9.50

Crab, masago and julienne cucumbers with a creamy citrus sauce and sesame seeds

Spicy Octopus Salad

9.95

Sliced octopus, cucumbers, scallions, sesame seeds and masago with kimchi sauce and sesame oil

House Salad **GF**

5.50

Mixed greens, tomato and cucumbers with our ginger dressing

Hacked Chicken Salad **GF**

9.50

Pulled organic white meat chicken with julienne cucumbers and scallions in a chili-lime sauce topped with chopped peanuts

Sunomono Salad

9.95

Shrimp, crab, octopus or a mixture with sliced cucumbers, scallions, ginger, sesame seeds, masago, Japanese pepper and ponzu sauce

Hot and Sour Soup

4.95

Hot and sour chicken broth wood ear mushrooms, egg, scallions and crispy wonton noodles

Miso Soup **GF**

4.50

Miso broth with seaweed, tofu and scallions

Seaweed Salad

4.95

Edamame

5.95

With sea salt or spicy

SUSHI BAR APPETIZERS

Tuna Tartare

10.95

Chopped tuna mixed with house spicy sauce and scallions, wasabi tobiko on top and Vietnamese sesame cracker on the side

Tuna Tataki

10.95

Seared tuna sliced thin, topped with daikon radish scallions, Japanese pepper, sesame seeds and ponzu sauce



Tuna Tempura

16.95

Tuna wrapped in nori flash fried with wasabi cream and gochujang sauce, masago, daikon radish, beets and scallions

Poke

Market price

changes daily based on fish availability ask your server about today's Poke!

NOODLES, RICE & VEGGIES

Pad Thai  *

Chicken or Tofu 14.95

Shrimp 16.50

Thin rice noodles, egg and bean sprouts in a tamarind sauce with scallions and chopped peanuts

Chinese Style Fried Rice *

Pork or Chicken 8.95 Shrimp 9.95

Vegetable 7.95

Fried rice with egg, carrots, scallions, and bean sprouts

Pad Ka Pow  *

14.50

Heritage Farms ground pork stir-fried with Chinese long beans, Thai basil, Thai chili, garlic, oyster sauce and sweet soy sauce. Served with steamed Jasmine rice and fried egg on top

Pork Belly Lo Mein 

15.95

Heritage Farms pork belly, fresh lo mein noodles, baby bok choy, carrots, bean sprouts, shiitake mushrooms and scallions

Tempura Udon Noodle Soup

14.95

Panko shrimp and seasonal tempura vegetables served with a steaming bowl of udon noodles

Ka Pow  *

12.95

Traditional Thai dish of stir-fried ground organic chicken, stir-fried with Thai chili, Thai basil, garlic, fish sauce and oyster sauce served with Jasmine rice and a fried egg on top

Tofu Steak

8.95

Crispy tempura crusted tofu with a garlic teriyaki glaze and scallions

Vegetable Tempura

8.95

Seasonal tempura vegetable served with a tempura dipping broth

Thai Style Fried Rice  *

10.50

Fried rice with shrimp, mango, egg, Chinese sausage, Thai basil, and Thai chili

* Contains shellfish or seafood

HOUSE SPECIALS

Japanese Fried Chicken

19.50

Half of an organic chicken in a soy/sake marinade fried crispy served with wasabi mashed potatoes, house made Japanese pickles and hot honey mustard sauce

Kao soy  *

Chicken 14.95 / Shrimp 16.95

Fresh won ton noodles, Chinese broccoli, pickled mustard green, crispy chili garlic, scallions and cilantro in a rich curry broth from Northern Thailand

Chinese Beef and Broccoli *

17.95

Stir fried beef tenderloin in traditional Chinese brown sauce with steamed broccoli over jasmine rice

Vietnamese Lemongrass Chicken *

19.50

Half of an organic chicken roasted and served on steamed vegetables with a lemongrass reduction, jicama slaw and jasmine rice

Sesame Seared Salmon Teriyaki

19.95

Organic salmon pan seared with sesame seeds and crispy salmon skin, served with wasabi mashed potatoes, asparagus and teriyaki glaze

Vietnamese Ginger Beef

17.95

Beef tenderloin with stir fried vegetables in a ginger sauce, topped with pickled sweet red onions and crispy potato straws

*Contains shellfish or seafood

signature Desserts

Chocolate Pot Stickers

4.25

Belgian dark chocolate truffle wrapped in a crispy wonton. Available in cashew, Thai chili or peanut butter. Ask about current featured flavor. Gluten free option available

Ice Cream Mochi

7.95

Rice dough wrapped around mango, vanilla, strawberry and green tea ice cream

Banana Tempura Split

8.95

Crispy bananas candied almonds and choice of ice cream or gelato topped with caramel and whipped cream

Tempura Cheesecake

8.95

Crispy cheesecake topped with whipped cream raspberry and caramel sauce

Ice Cream and gelato

Green Tea or Vanilla Ice Cream

Thai Tea or Coconut gelato

4.95

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SUSHI BAR - SIGNATURE ROLLS



Delicious
13.95

Spicy tuna or spicy salmon with seaweed salad i/o topped with wasabi tobiko, avocado, sesame seeds, tempura crumbles and two Bento Box signature hot sauces



Pain
13.95

Spicy tuna or spicy salmon with scallions, wasabi tobiko, mango and avocado wrapped in a chili soy sheet, drizzled with chili oil
Feeling brave? Try the **Painful!**



B.Eel.T.
13.95

Eel, scallions and avocado i/o with crumbled bacon topped seared tuna, scallions and eel sauce



Eel King
13.95

Alaskan King Crab, scallions and asparagus i/o with crumbled bacon topped with eel and avocado with eel sauce



Crabbie Pattie
12.95

Alaskan King Crab, tempura crumbles and avocado wrapped in a spinach soy sheet with sriracha cream sauce



Port City
13.95

Broiled shrimp and scallions over a California roll



Miami Vice
13.95

Panko shrimp, crab salad, mango i/o topped with avocado and wasabi sesame seeds with sriracha cream



Wicked Lobstah
Market Price

Maine Lobster broiled with a spicy Szechuan sauce over a Gourmet California roll and topped with scallions



Salmon Tempura
11.95

Salmon, cream cheese and asparagus dipped in tempura and flash-fried



Garden Spider
12.95

Soft shell crab tempura shredded carrots and cucumber i/o topped with tempura crumbles, scallions, masago and a spicy honey glaze



Banzai Shrimp
13.95

Panko shrimp, crab salad, asparagus, mango, scallions, masago arare wrapped in a chili soy sheet with sriracha cream



Catch of the Day
Tempura 12.95

Today's fresh catch tempura with lettuce, avocado, scallions, masago and sriracha cream wrapped in a paprika soy sheet with a ponzu dipping sauce

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SUSHI BAR - SIGNATURE ROLLS



3 Gen Salmon
13.95

Salmon skin, scallions and cucumber i/o topped with salmon, avocado, Ikura and sesame seeds drizzled with eel sauce



Caterpillar
13.95

Panko shrimp, cream cheese, scallions, sriracha cream and gochujang i/o topped with crab stick, wasabi tobiko and sesame seeds



Dynamite
14.95

Broiled Nantucket scallops, crispy garlic and scallions over a California roll



NY GF
13.95

Alaskan King Crab and scallions i/o topped with tuna and sesame seeds



Godzilla
14.95

Panko shrimp, crab salad, cream cheese i/o with choice of tuna or eel and avocado with masago, sesame seeds and eel sauce



Big Tuna GF
13.95

Spicy tuna and asparagus i/o topped with tuna, avocado and sesame seeds



The Hawaiian Crunch
12.95

Salmon, scallion, mango and avocado i/o topped with grilled pineapple, red tobiko, masago arare and chili oil



Katsu
12.95

Eel, salmon, asparagus and cream cheese rolled in panko and flash fried topped with eel sauce and scallions



Spider Cucumber
12.95

Tempura soft shell crab, asparagus, masago, avocado, lettuce, sriracha cream and rice, wrapped in nori and cucumber with ponzu dipping sauce



Counselor
13.95

Hamachi and scallions i/o topped with tuna, wasabi tobiko and sesame seeds



Snakebite
13.95

Hamachi and seaweed salad i/o topped with eel, avocado, wasabi tobiko and sesame seeds



Nuclear
14.95

Eel, mango and scallions i/o topped with Hamachi, fresh Thai chilis, sesame seeds and eel sauce

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VEGETARIAN & RICE-LESS ROLLS

Some Rice-less rolls can be gluten free using gluten free ponzu sauce **GF**



Sweet Potato Tempura 10.95

Tempura sweet potato and cream cheese i/o topped with avocado and sesame seeds with vegetarian eel sauce



Angry Popeye 9.95

Steamed spinach, grilled shiitake mushrooms and masago arare in a spinach soy sheet topped with spicy gochujang sauce



Tropic Thunder 9.95

Panko encrusted asparagus, mango, avocado and scallions wrapped in a paprika soy sheet and topped with a honey glaze, chili oil and cilantro



Rainbow KC 11.95

Tuna, salmon, escolar, crab stick, asparagus and masago wrapped in a sesame soy sheet and cucumber with ponzu sauce



Vegetable KC 7.95

Beets, shredded carrots, asparagus, avocado and lettuce wrapped in a sesame soy sheet and cucumber with ponzu sauce



Eel Cucumber 11.95

Eel, salmon, asparagus and red tobiko wrapped in a sesame soy sheet and cucumber with ponzu and eel sauce



One Tree Hill 11.95

Alaskan King Crab, scallions and avocado wrapped in a sesame soy sheet and cucumber with ponzu sauce



Starring Roll 13.95

Seared tuna, king crab, scallions and asparagus wrapped in a chili soy sheet and cucumber with spicy ponzu sauce



Just Salmon 10.95

Salmon, asparagus, masago and scallions wrapped in a sesame soy sheet and cucumber with ponzu sauce



Alaskan 13.95

Alaskan King Crab, salmon, scallions and avocado wrapped in a sesame soy sheet and cucumber with ponzu sauce



Totally Tuna 11.95

Tuna, avocado and wasabi tobiko wrapped in a chili soy sheet and cucumber with ponzu sauce



The Princess 10.95

Crab stick, shrimp and avocado wrapped in a sesame soy sheet and cucumber with ponzu sauce



TRADITIONAL ROLLS

Also available as Hand Rolls *

Tuna or Salmon Roll * GF
5.95

Tuna or salmon, nori and rice

Cucumber or Avocado * Roll 4.95 GF

Cucumber or avocado, nori and rice

Spicy Tuna or Spicy Salmon Roll 5.95 * GF

Spicy tuna or salmon, nori and rice

California Roll *
5.95

Crab stick, cucumber and avocado i/o with sesame seeds and masago

Salmon or Tuna California Roll * 6.95 GF

Salmon or tuna, cucumber and avocado i/o with sesame seeds and masago

Futomaki Roll
10.95

Crab stick, kampyo, spinach, yama gobo, tamago, masago, rice cucumber and nori

Salmon CC Roll * GF
6.95

Salmon, cream cheese and scallions i/o with sesame seeds

Salmon Skin Roll *
6.95

Salmon skin, scallions and cucumber i/o with sesame seeds

Gourmet California
9.95

Alaskan King Crab, avocado and cucumber i/o with red tobiko and sesame seeds

Eel Roll or Crab Roll *
5.95

Eel, nori and rice or Crab stick, nori and rice

Rainbow Roll
13.95

California roll topped with tuna, salmon, escolar, avocado and sesame seeds

Panko Shrimp Roll *
6.95

Panko shrimp, avocado, lettuce and Japanese mayonnaise i/o with sesame

Spider Roll *
10.95

Tempura soft shell crab, cucumber, lettuce and Japanese mayonnaise i/o with sesame seeds

Any roll inside out, add 1.00

Any roll, Soy sheet substitution, add 1.00

Hamachi Scallion Roll * GF
8.95

Hamachi and scallions i/o with sesame seeds

A la carte sushi & sashimi

All Sushi and Sashimi is gluten free except crab stick, tobiko, eel and sweet shrimp. A la carte sushi & sashimi price is by the piece and based upon availability

Market price		3.75 Each		2.50 Each
Hamachi	BBQ Eel	Masago	Salmon	Shrimp
Kampachi	King Crab	Red Tobiko	Octopus	Crab Stick
Big Eye Tuna	Uni	Wasabi Tobiko	Ikura	Tamago
Blue Fin Tuna	Chu Toro	Scallop	Squid	
Toro	Madai	Surf Clam		
Cobia	Black bass			
Wahoo	Sweet shrimp			
Tsukiji MKT fish	Escolar			
				.75 Each
				Quail Egg



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BENTO BOX LUNCH COMBINATIONS

Includes Miso Soup and House Salad

Served until 2:30 only



Makimono Bento Box.....12.95

1 Tuna Roll
½ California Roll
3 pieces Futomaki



Sushi Bento Box.....13.95

½ California Roll
5 pieces of sushi, Chef's choice
3 pieces Futomaki



Sashimi Bento Box.....15.95

½ California Roll
9 pieces of sashimi, Chef's choice
3 pieces Futomaki



Chicken Teriyaki Bento Box.....11.95

served with Japanese Pork Dumplings
½ California Roll



Salmon Teriyaki Bento Box.....12.95

served with Japanese Pork Dumplings
½ California Roll



Tempura Bento Box.....11.95

served with Japanese Pork Dumplings
½ California Roll

No substitutions please

Seaweed Salad \$1.00 extra
Hot and Sour Soup \$1.00 extra