



Welcome to the Bento Box

Our goal is to provide you with a memorable dining experience!

The Bento Box sources as much organic product as possible. We continually seek the best products from around the world to help us achieve our goal. We proudly 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 recognizes businesses that serve sustainable seafood that is responsibly caught or farmed.

We offer 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, dietary restrictions, or allergies please inform your server.

Enjoy and Kanpai!



OREGON COAST
WASABI
fresh · hot · real

CleanFish
fish you can trust



SEA LOVE
SEA SALT
COMPANY



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

These foods may be served raw or under cooked (Sushi, Sashimi, Tuna Tartare, Traditional Rolls, and Rice-less Rolls).

SMALL PLATES

Dim Sum Sampler

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

Krispy Korean Chicken Wings

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

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

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

Vietnamese Shrimp

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

Lumpia

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

Thai Chicken Skewers

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

Pu Pu Platter for Two

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)

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

Crispy Sriracha Brussels Sprouts

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

Dim Sum Pork, Vegetable or Chicken

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

Dim Sum Shrimp or Short Rib

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

Sweet and Sour Panko Shrimp

Tempura shrimp with a sweet and sour dipping sauce



SOUPS & SALADS

Delicious Salad

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

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

Spicy Octopus Salad

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

House Salad GF

Mixed greens, tomato and cucumbers with our ginger dressing

Hacked Chicken Salad GF

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

Sunomono Salad

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

Hot and Sour Soup

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

Miso Soup GF

Miso broth with seaweed, tofu and scallions

Seaweed Salad

Edamame
With sea salt or spicy

SUSHI BAR APPETIZERS

Tuna Tartare

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

Tuna Tataki

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

魚 Tuna Tempura

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

NOODLES, RICE & VEGGIES

Pad Thai *

Chicken or Tofu Shrimp

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

Pork Belly Lo Mein

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

Chinese Style Fried Rice *

Pork, Chicken, Shrimp or Vegetable

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

Tempura Udon Noodle Soup

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

Pad Ka Pow *

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

Ka Pow *

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

Crispy tempura crusted tofu with a garlic teriyaki glaze and scallions

Vegetable Tempura

Seasonal tempura vegetable served with a tempura dipping broth

Thai Style Fried Rice *

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

* Contains shellfish or seafood

HOUSE SPECIALS

Japanese Fried Chicken

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

Vietnamese Lemongrass Chicken *

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

Kao Soy *

Chicken or Shrimp

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

Sesame Seared Salmon Teriyaki

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

Chinese Beef and Broccoli *

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

Vietnamese Ginger Beef

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

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

Banana Tempura Split

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

Tempura Cheesecake

Crispy cheesecake topped with whipped cream raspberry and caramel sauce

Ice Cream Mochi

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

Ice Cream and Gelato

Green Tea or Vanilla Ice Cream
Thai Tea or Coconut Gelato

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SUSHI BAR - SIGNATURE ROLLS



Delicious

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

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.

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



Eel King

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



Crabbie Pattie

Crab stick, tempura crumbles and avocado wrapped in a spinach soy sheet with sriracha cream



Port City

Broiled shrimp and scallions over a California roll



Miami Vice

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



Komodo Dragon

Panko and sesame crusted Asparagus, mango and avocado i/o with furikake and seared salmon, scallions and spicy teriyaki glaze



Salmon Tempura

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



Garden Spider

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



Banzai Shrimp

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



Catch of the Day Tempura

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

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



Caterpillar

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



Dynamite

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



The Broker **GF** Market price

Toro and scallions i/o topped with Hamachi, wasabi tobiko and masago arare



Godzilla

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**

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



The Hawaiian Crunch

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



Katsu

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



Spider Cucumber

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



Counselor

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



Snakebite

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



Nuclear

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

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



Angry Popeye

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



Tropic Thunder

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

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



Vegetable KC

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



Eel Cucumber

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



Mango Tango

Mango, crab salad, eel, asparagus and masago arare wrapped in a sesame soy sheet and cucumber with eel sauce



Starring Roll

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



Just Salmon

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



Alaskan

Salmon, crab stick, scallions and avocado wrapped in a sesame soy sheet and cucumber with ponzu sauce



Totally Tuna

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



The Princess

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

Tuna or salmon, nori and rice

Cucumber or Avocado * Roll GF

Cucumber or avocado, nori and rice

Spicy Tuna or Spicy Salmon Roll * GF

Spicy tuna or salmon, nori and rice

California Roll *

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

Salmon or Tuna California Roll * GF

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

Futomaki Roll

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

Salmon CC Roll * GF

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

Salmon Skin Roll *

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

Vegetable Roll

Asparagus, avocado and kampyo i/o with crispy red onions and sesame seeds

Eel Roll or Crab Roll *

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

Rainbow Roll

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

Panko Shrimp Roll *

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

Spider Roll *

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

Any roll inside out, add Any roll, Soy sheet substitution, add

Hamachi Scallion Roll * GF

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

Hamachi	BBQ Eel
Kampachi	King Crab
Big Eye Tuna	Uni
Blue Fin Tuna	Chu Toro
Toro	Madai
Cobia	Black bass
Wahoo	Sweet shrimp
Tsukiji MKT fish	Escolar

Masago
Red Tobiko
Wasabi Tobiko
Scallop
Surf Clam

Salmon
Octopus
Ikura
Squid

Shrimp
Crab Stick
Tamago

Quail Egg

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BENTO BOX LUNCH COMBINATIONS

Includes Miso Soup and House Salad

Served until 2:30 only



Makimono Bento Box

1 Tuna Roll
½ California Roll
3 pieces Futomaki



Sushi Bento Box

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



Sashimi Bento Box

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



Chicken Teriyaki Bento Box

served with Japanese Pork Dumplings
½ California Roll



Salmon Teriyaki Bento Box

served with Japanese Pork Dumplings
½ California Roll



Tempura Bento Box

served with Japanese Pork Dumplings
½ California Roll

No substitutions please

Seaweed Salad
Hot and Sour Soup