






BOHIO

BAR LOUNGE

APPETIZERS

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|--|----|
| EDAMAME  | 10 |
| boiled green soy beans (spice or salt) | |
| CHICKEN KARAGE | 16 |
| marinated chicken thigh served with wasabi aioli and lemon | |
| YAKI GYOZA | 19 |
| mince pork dumpling with sour sauce | |
| TUNA TATAKI | 26 |
| pan seared tuna drizzled in a ginger ponzu, sesame seeds and spicy oroshi | |

SALADS

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| RINGO 'SO-SU' SALAD  | 16 |
| mix lettuce with corn, carrot, white onion, cucumber avocado and crab-stick served with apple dressing | |
| SEAWEED SALAD  | 15 |
| marinated seaweed with Julien carrot, cherry tomato & white radish, fried tofu and shichimi on top | |

TEMPURA

| | |
|--|----|
| PRAWN  | 23 |
| 6 pieces of traditional battered & fried prawn tempura served with wasabi aioli sauce | |

NIGIRI

served with sushi rice, homemade sashimi sauce, sushi gari and wasabi
(2 pieces per dish)

| | |
|-----------------------------------|----|
| MAGURO – FRESH TUNA | 14 |
| SAKE – FRESH SALMON | 12 |
| UNAGI – GRILLED EEL | 14 |
| HAMACHI – FRESH AMBER JACK | 16 |

SHASHIMI

served with tsuma, shisho leaves, wasabi, ushi gari, homemade sashimi sauce on top of ice ball and crushed ice (4 pieces per dish)

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|---|----|
| MAGURO – TUNA | 21 |
| SAKE – SALMON | 22 |
| UNAGI – GRILLED EEL | 25 |
| HAMACHI – YELLOW TAIL | 25 |
| SASHIMI MORIWASE | 30 |
| chef's own selection of 3 different types of sashimi, 2 slices each | |

 CONTAINS NUTS  VEGETARIAN  CONTAINS SHELLFISH

15% service charge and 2% reef recovery fee will be added for your convenience.
ALL PRICES IN USD\$.

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SUSHI

temaki preparation is also available

| | |
|--|----|
| SAKE ROLL | 19 |
| fresh salmon with sushi rice | |
| LOBSTER ROLL | 22 |
| unagi, yellowtail, mango topped with marinated lobster with caviar and anago sauce | |
| CALIFORNIA ROLL 🥜 | 18 |
| Crabstick, avocado and cucumber roll with mayonnaise topped with crispy shredded sweet potato | |
| KARAI MAGURO TO EBI 🦞 | 18 |
| spicy tuna and shrimp tempura roll with avocado and spicy mayonnaise | |
| KARAI SA MOM 🦞 | 19 |
| spicy salmon roll with cucumber and avocado with spicy mayonnaise | |
| CRISPY SPICY ROLL | 16 |
| cucumber, crabstick and tempura crumbs roll topped with spicy crispy chips with spicy mayonnaise | |
| PHILADELPHIA ROLL 🥜 | 20 |
| salmon asparagus and cream cheese topped with smoked salmon and japanese mayonnaise | |
| VEGETABLE ROLL 🌿 | 17 |
| orange flavor sweet potato, avocado, asparagus with mango salsa | |
| TEMPURA ROLL 🦞 | 19 |
| shrimp tempura, avocado, on top serve with avocado mousse and mango sauce | |

DESSERT

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|--|----|
| TIRAMISU | 10 |
| traditional coffee-based italian dessert | |
| CARIBBEAN RUM CAKE | 10 |
| served with vanilla sauce | |
| CHOCOLATE LOVERS | 10 |
| with chocolate brownie, chocolate mousse, white chocolate chips | |
| KEY LIME MERENGUE PIE | 10 |
| with tropical fruits from the island and homemade coconut sorbet | |
| SESONAL FRESH FRUIT PLATER | 10 |
| types of 3 different fruits | |
| HOMEMADE ICE-CREAMS (per scoop) | 3 |
| vanilla, chocolate and strawberry | |
| HOMEMADE SORBETS (per scoop) | 3 |
| coconut, passionfruit and mango | |

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BEVERAGE MENU

SIGNATURE COCKTAILS

| | |
|--|----|
| ZEMI BLUE | 16 |
| ciroc peach, blue curaçao, cointreau, lime juice, pineapple juice, fresh mint | |
| THAI THYME | 16 |
| botanist gin, thyme syrup, grapefruit juice, lemon | |
| PALOMA – TING | 16 |
| casa dores, noilly prat dry, grapefruit juice, ting grapefruit | |
| TAMARINDO SWIZZLE | 16 |
| mount gay eclipse, mint, lime juice, tamarindo syrup, angostura | |
| CUCUMBER REFRESH | 16 |
| ketel one, cointreau, lime juice, simple syrup, ginger ale, cucumber | |

SOBER CHOICE – MOCKTAILS

| | |
|--|---|
| MANGO MULE | 8 |
| cucumber, honey syrup, mango puree, lime juice, ginger beer | |
| ROSEMARY BLUEBERRY SMASH | 8 |
| blueberry, rosemary, lime juice, honey syrup, club soda | |
| COCONUT MINT COOLER | 8 |
| coconut water, cucumber, lime juice, mint | |
| SPICED ICED TEA | 8 |
| english breakfast tea, cinnamon syrup, allspice, lemon juice | |

BEERS

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|----------------------|---|
| HEINEKEN | 6 |
| HEINEKEN ZERO | 6 |
| PRESIDENTÉ | 6 |
| RED STRIPE | 6 |
| CARIB | 6 |
| CORONA | 6 |
| COORS LIGHT | 6 |

SPIRITS

| | |
|-----------------------------------|----|
| CAZADORÉS BLANC | 10 |
| CAZADORÉS RESPOSADO | 10 |
| BULLEIT BOURBON | 12 |
| MOUNT GAY BLACK BARREL | 12 |
| BOMBAY SAPHIRE | 13 |
| GREY GOOSE | 14 |
| REMY MARTIN VSOP | 16 |
| JOHNNIE WALKER BLACK LABEL | 18 |

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WINE BY GLASS

GLASS | BOTTLE

CHAMPAGNE

| | |
|------------------------|----------|
| AYALA Brut | 25 140 |
| NV, France | |
| Duval Leroy Brut, Rose | 35 210 |
| NV, France | |

SPARKLING WINE

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|---------------------------|---------|
| Adriano Adami Garbel Brut | 16 55 |
| Prosecco | |

WHITE WINES

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|--|---------|
| Kendall-Jackson Vintner's Reserve Chardonnay | 16 70 |
| 2018, Sonoma County, California | |
| Spy Valley, Sauvignon Blanc | 14 60 |
| 2016, Marlborough, New Zealand | |
| Santa Cristina, Pinot Grigio | 20 65 |
| 2020, Tuscany, Italy | |
| Loimer, Riesling | 14 60 |
| 2014, Kamptal, Austria | |

ROSE WINES

| | |
|---------------------------------|---------|
| Minuty M Rose | 14 60 |
| 2020, Cotes de Provence, France | |

RED WINES

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|---|---------|
| Rodney Strong, Pinot Noir | 16 85 |
| 2015, Russian River, California | |
| Chateau Ste. Michelle, Merlot | 15 65 |
| 2016, Columbia Valley, Washington State | |
| St Francis, Cabernet Sauvignon | 18 80 |
| 2015, Sonoma County, California | |
| Trivento, Golden Reserve, Malbec | 17 75 |
| 2016, Mendoza, Argentina | |

SAKE

SHOOTER | BOTTLE

| | |
|---------------------------------|---------|
| Hakutsuru Draft | 25 55 |
| Hakutsuru Superior | 30 65 |
| Momokawa Silver | 20 45 |
| Momokawa G Genshu | 30 65 |
| Hakutsuru Sayuri Nigori | 25 55 |
| Momokawa Diamond | 20 45 |
| Hakutsuru Sho Une Jumi Daiginjo | 80 |
| Murai Family Daiginjo | 150 |
| Matsu No Hana Junmai Shu | 80 |

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