

DINNER

BOMBO
JERSEY CITY

DOMODOMO JC IS A NON TIPPING RESTAURANT.

MENU PRICE INCLUDES HOSPITALITY.

MICHELIN 2019/2018/2017 BIB GOURMAND AWARDEE (NYC LOCATION)

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Please let your server know if you have any allergies

SUSHI COURSE

SUSHI FOCUSED COURSE MEAL SERVED ONLY AT THE SUSHI BAR

Chawanmushi
Egg custard, black truffle sauce w/cremini mushroom

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

Choice of (1) hand roll

Udon
Wakame, green onion, ichimi

Dessert

(Mango Passion Fruit Cake +3) 60

SUSHI & HANDROLL COURSE

BALANCE OF SUSHI AND HAND ROLLS

Choice of (Salmon or Tuna) sashimi

Cabbage salad w/black sesame dressing

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

Choice of (3) hand rolls

50

HAND ROLLS

Salmon House cured salmon	6
Spicy salmon Spicy mayo	6.5
Unagi Smoked eel, chocolate kabayaki sauce	7
Yellowtail Sesame oil, scallion	7
Spicy yellowtail Spicy mayo, jalapeño	7.5
Shrimp tempura Mango salsa, sweet soy glaze	7
Negi toro Fatty tuna, scallion	7
Spicy tuna Spicy mayo, furikake, potato chip	7
Scallop Korean style soy marinated bay scallop	7
Avocado Truffle pate	6
Salmon avocado Sesame seed	7
Oyster mushroom Sweet soy sauce	6
Snow crab Avocado, cucumber	7
Blue crab Garlic aioli, sautéed onion	8

EXCLUDED FROM COURSE MENU CHOICE

Miso black cod Kabocha puree with pickled mustard seeds	9
Lobster Butter sous vide lobster	9
Uni Truffle pate	12
Uni and Wagyu (A5, Miyazaki) Chives	16

HOT DISHES

Grilled octopus Maitake mushroom, yuzu juice and cilantro	22	Shrimp dumpling Wagyu chili oil, yuzu ponzu, cilantro	16
Miso black cod Kabocha puree with pickled mustard seeds	20	Maitake mushroom Wasabi sour cream	15
Uni pasta Squid ink pasta, cheddar dashi, yuzu tobiko	22	Hot udon w/washu beef Spinach, scallion	15
Katsu sando White bread, pork katsu, onion jam	16	Saba (Grilled salted mackerel) Daikon oroshi, yuzu ponzu, scallion	17
Tobiko pasta Linguine, crab meat, tobiko	18	Miso salmon Saikyo miso, ichimi lime	18
Garlic bacon fried rice w/onsen egg Masago, green onion, sesame seed	16	Agedashi tofu Daikon oroshi, green onion	12
NY Strip 6oz dry aged strip, sweet soy onion, seasonal vegetables	22	Clam miso soup Cuttlefish, wakame, chili oil	8
Bulgogi Thinly sliced marinated beef, seasonal vegetables	18	Miso eggplant w/ mini toast Hatcho miso eggplant paste	15
Spicy smoked pork belly Korean red chili paste, cabbage, soybean paste, rice	16	Roasted cauliflower Green pea miso spread	15
Korean Fried Chicken Chicken, pickled radish, poppy seeds	15	Roasted brussel sprouts Parmesan cheese, furikake	15

COLD DISHES

Oyster sampler _(3) Kumamoto oysters w/ black tobiko, ponzu sauce _(3) Banstable oysters w/yuzu foam, ikura, uni	22	Spicy tuna cone Spicy mayo, truffle oil, chive and granola	15
Sashimi sampler Chef's choice premium sashimi, 8 pieces, assorted, seasonal	30	Shrimp apple salad Argula, candied apple, sweet chili shrimp	15
Salmon tartare Tofu yogurt, rice chip, pickled mustard seeds	16	Cucumber salad pickled tomato, spicy paste, yuzu vinaigrette	9
		Edamame Chamame with miso hummus	7

DESSERT

Mango passion fruit cake	12
Hojicha pudding	8
Matcha ice cream w/ chocolate sauce	8
Yuzu sorbet	8
Black sesame panna cotta	8

HOSPITALITY INCLUDED MEANS WE DON'T ACCEPT TIPS. THE PRICE YOU SEE ON THE MENU REFLECTS THE FULL COST OF DINING WITH US - 'HOSPITALITY INCLUDED!'

NIGIRI SUSHI

PRICE OF 2PCS / SUBJECT TO AVAILABILITY

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

DRINKS

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SAKE

	G	300 ml	720 ml
JUNMAI DAI GINJO			
SOTO (Niigata) Clean and crisp with hints of honeydew and green melon		55	110
Born Gold Muroka (Fukui) Gorgeous aroma of green apple and peach	19		90
Zaku Asahi (Mie) Smooth and mellow taste with a refreshing finish			85
Akagisan (Gunma) Aromatic, with notes of ripe fruits and flowers			120
Dassai 39 (Yamaguchi) Smooth and mellow taste with a refreshing finish	20		96

	G	300 ml	720 ml
JUNMAI GINJO			
Ryujin (Gunma) Fresh and fruit forward, medium dry	18		85
Shichida (Saga) Medium dry with a full-bodied			95
HEAVENSAKE_Blue (Miyagi) Crisp, light and refreshing			95
Hakkaisan snow aged (Uonuma) Full-bodied, rich, well rounded and very smooth			120
Kiseki No Osake (Okayama) Made out of organic rice, fruity with smooth finish	19		90
Maboroshi No Taki (Toyama) Clean, smooth and mild rice-forward, dry finish	19		90

	G	300 ml	720 ml
JUNMAI			
Kinryo Kusakami (Kagawa) Sharply dry, crisp and refreshing finish	16		75
HEAVENSAKE_Junmai 12 (Hyogo) Savory and mineral, bright fresh finish	14		65
SOTO (Niigata) Clean and light on the palate. Flavors of apples and soft rice notes	14		65
Kunimare Ginpu (Hokkaido) Refreshingly crisp with a medium dry finish	14		65
Kitaya (Yama) Medium dry, light and crisp finish			55

	T (270 ml)
HOT SAKE	
Sawanoi Daikarakuchi (Okutama) Ultra dry, sharp and crisp finish	20

	G	B
NIGORI		
Shiragiku (Okayama) The balance of acidity and sweetness	9	45

ROSE SAKE

	G	720 ml
JUNMAI DAI GINJO		
Oze No Yukidoke_Oze X Rose Light and well-balanced with a sweet and tart finish	17	80

PLUM SAKE

	G	720 ml
JUNMAI		
Nanbu Bijin Muto Umeshu _ No Sugar is added Aroma, well-balanced acidity and sweetness	16	75

JAPANESE WHISKY

	SHOT 20z	O.T.R 30z	750 ml
Gyokusendo Peak Highly aromatic and rich flavor from storing in sherry barrels	10	14	100
Kura The Whisky Wildly aromatic from Hokkaido peat and yet smooth on palate.	18	27	230

SOCHU

	G	B
lichiko (Oita) Incredibly rich in flavor, yet smooth	10	61
Awa No Kaori (Tokushima) Acidity, and a sweet cirtusy aroma		50
Go Koo (Kyushu) Full-bodied, complex, refreshing finish	15	80

COCKTAIL

	G
Sparkling Jelly Sake (Peach) Sweet and creamy	14
Sparkling Sake with Yuzu Omoi Refreshing aroma of citrus fruit	16
Honey Plum Rich, velvety, smooth and elegant	17
Watermelon cooler Cold pressed watermelon juice, sochu, mint	16

OTHER

Bottled / Sparkling Water	5
Coke / Diet Coke/ Ginger Ale	3
Ice Green Tea /	5
Hojicha Tea	2

WINE

	G	B
SPARKLING		
Bellafina / Prosecco (Prosecco / Italy)		45

	G	B
ROSE		
Pico Maccario (Piedmont / Italy)	15	
Figuere (Provence / France)		50

	G	B
WHITE		
Frog's Leap / Sauvignon Blanc (Rutherford / California)	16	73
Flora Springs / Sauvignon Blanc (Napa Valley / USA)		85
Chamisal / Stainless Chardonnay (Edna Valley / California)	15	55
Zenato / Pinot Grigio (Veneto / Italy)	13	45

	G	B
RED		
Christophe Pacalet / Beaujolais (Villages / France)	13	45
Inscription / Pinot Noir (Williamette Valley / Portland)		72
Trim / Carbernet Sauvignon (Napa Valley / California)	14	48
Ancient Peaks / Carbernet Sauvignon (Paso Robles / California)		62

BEER

	B
BOTTLED BEER	
Kagua Blanc (Belgium/Japan) Belgian wheat ale with yuzu citrus	13
Kagua Saison (Belgium/Japan) Medium light bodied, clear, fresh and fruity scent	13
Ginga Kogen Hefeweizen style beer, fruity aroma and rich	13
Far Yeast Tokyo White Dry, smooth Saison boasting an aroma	13

	B
DRAFT BEER	
Sapporo	8
Orion	8
Hitachi White Ale	12
Founders Breakfast Stout	8

WARNING:

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

LUNCH

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Chawanmushi
Egg custard, black truffle sauce
w/cremini mushroom

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

Choice of (1) hand roll

Hot udon
Wakame, green onion, ichimi

Dessert
(Mango Passion Fruit Cake +3) 60

HAND ROLL COURSE

CHOOSE YOUR IDEAL COMBINATION
SERVED WITH MISO SOUP
* MUST CHOOSE ALL DIFFERENT HAND ROLLS.

5 Hand rolls 25
4 Hand rolls 21
3 Hand rolls 18

Salmon
House cured salmon

Spicy salmon
Spicy mayo

Unagi
Smoked eel, chocolate kabayaki sauce

Yellowtail
Sesame oil, scallion

Spicy yellowtail
Spicy mayo, jalapeño

Shrimp tempura
Mango salsa, sweet soy glaze

Negi toro
Fatty tuna, scallion

Spicy tuna
Spicy mayo, furikake, potato chip

Scallop
Korean soy marinated bay scallop

Avocado
Truffle pate

Salmon avocado
Sesame seed

Oyster mushroom
Sweet soy sauce

Snow crab
Avocado, cucumber

EXCLUDED FROM COURSE MENU CHOICE

Blue crab + 2
Garlic aioli, sautéed onion

Miso black cod + 2
Kabocha puree with pickled mustard seeds

Lobster + 3
Butter sous vide lobster

Uni + 6
Truffle pate

Uni and Wagyu (A5, Miyazaki) + 10
Chives

SET MENU

SERVED WITH CHAWANMUSHI, MISO SOUP, POTATO CROQUETTES, CABBAGE SALAD AND SEASONAL SIDE PLATES

Miso black cod 22
Kabocha puree with pickled mustard seeds

Tonkatsu 18
A breaded, deep-fried pork cutlet

NY strip 24
6oz dry aged strip, sweet soy onion, seasonal vegetables

Spicy smoked pork belly 18
Korean red chili paste, cabbage, soybean paste, rice

Korean fried chicken 17
Chicken, pickled radish, poppy seeds

Hot udon w/washu beef 17
Spinach, scallion

Bulgogi 20
Thinly sliced marinated beef, seasonal vegetables

Miso salmon 20
Saikyo miso, ichimi lime

Saba (Grilled salted mackerel) 19
Daikon oroshi, yuzu ponzu, scallion

Tuna sushi set (5 pieces, 2 pieces Futomaki) 22

Salmon sushi set (5 pieces, 2 pieces Futomaki) 21

Assorted sushi set (5 pieces, 2 pieces Futomaki) 22

Assorted sashimi set (8 pieces, 2 pieces Futomaki) 25

HOT DISHES

Grilled octopus 22
Maitake mushroom, yuzu juice and cilantro

Uni pasta 22
Squid ink pasta, cheddar dashi, yuzu tobiko

Tobiko pasta 18
Linguine, crab meat, tobiko

Garlic bacon fried rice w/onsen egg 16
Masago, green onion, sesame seed

Roasted Cauliflower 15
Green pea miso spread

Roasted brussel sprouts 15
Parmesan cheese, furikake

Shrimp dumpling 16
Wagyu chili oil, yuzu ponzu, cilantro

Maitake mushroom 15
Wasabi sour cream

Agedashi tofu 12
Daikon oroshi, green onion

Clam miso soup 8
Cuttlefish, wakame, chili oil

Miso eggplant w/ mini toast 15
Hatcho miso eggplant paste

Katsu sando 16
White bread, pork katsu, onion jam

COLD DISHES

Oyster sampler 22
_(3) Kumamoto oysters w/ black tobiko, ponzu sauce
_(3) Banstable oysters w/yuzu foam, ikura, uni

Salmon tartare 16
Tofu yogurt, rice chip, pickled mustard seeds

Spicy tuna cone 15
Spicy mayo, truffle oil, chive and granola

Shrimp apple salad 15
Argula, candied apple, sweet chili shrimp

Cucumber salad 9
pickled tomato, spicy paste, yuzu vinaigrette

Edamame 7
Chamame with miso hummus

NIGIRI SUSHI

PRICE OF 2PCS / SUBJECT TO AVAILABILITY

Ikejime Flounder w/ shiso 11

Branzino w/ shiso pesto 10

Red Snapper 11

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Butterfish w/ pickled banana 10

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Scallop 11

Uni 13

Big eye tuna w/ chopped toro 11

Blue fin tuna 13

Medium fatty tuna 14

Fatty blue fin tuna 15

DESSERT

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Hojicha pudding 8

Matcha ice cream w/ chocolate sauce 8

Yuzu sorbet 8

Black sesame panna cotta 8

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