

## *Dinner Menu*

### Appetizer | from Sushi Bar

#### TUNA TOWER

Spicy tuna, Rice, Avocado, Crab meat, Apple, Masago, served with seaweed & Honey wasabi - 19

#### ZEN CHEVICHE

Assorted fish, Cherry Tomatoes, Asian Pear, Olive oil, Yuzu wasabi, Ponzu, Tobiko - 11

#### HAMACHILI

Yellow Tail, Ponzu, Serrano pepper, Garlic oil, and Tobiko - 10

#### WAGYU BEEF TATAKI

Thin sliced wagyu beef, Green onions, Asian Pear, Spicy oil, Chili powder, Garlic, Wasabi Yuzu, Ponzu - 11

#### PEPPER TUNA TATAKI

Thin sliced Pepper Tuna, Serrano Pepper, Garlic, Spicy oil, chili powder, Ponzu and Micro Green - 11

#### HOUSE TARTARE

Spicy Tuna & Crab meat between Tempura seaweed with Eel sauce, Spicy mayo, and Tobiko- 12



## Salad & Soup サラダ・スープ

**Fresh House Salad 4.5**  
(Creamy sesame / Ginger)



**Miso soup お味噌汁 2.8**



**Seaweed Salad 3.5**



**Hijiki ひじき 5.5**

Cooked dark seaweed with deep fried Tofu



\*Health Benefits of HIJIKI

Aids in digestion / Helps to prevent anemia

Boosts energy levels in body / Helps to improve

bone health / Helps in eliminating excess cholesterol



**Cold "Chasoba" noodle Salad 11**

冷製茶そばサラダ



**Daikon Salad 大根サラダ 7**

Japanese Daikon Radish salad with plum dressing



## Tapas from Kitchen 小皿料理

**Edamame 4 枝豆**



\*Spicy or Garlic + \$1.00

**Takowasa たこわさ 6**

Marinated raw octopus with wasabi



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

\* 18% gratuity will be added for party of 6 or more.



**Yaki Gyoza**  
焼き餃子 7.5  
Grilled pork & chicken

**Dashimaki Tamago** 7  
Japanese Rolled Omelet  
だしまき玉子

**Agedashi Tofu** 6  
Deep fried tofu with dashi soup  
揚げだし豆腐



**Tofu Steak** 7.5  
\*sauce contains nuts  
豆腐ステーキ



**Takoyaki** たこ焼き 6  
Deep fried octopus balls



**Enoki Butter** 7  
Enoki mushroom and spinach cooked with  
butter & soy sauce えのきバター



**Asparagus Tempura** 5.5

**Karaage** 鶏のから揚げ 6.5  
Japanese style fried chicken thigh



**Nankotsu Karaage** 6.5  
Deep fried chicken cartilage (soft bone) 鶏  
ナンコツ唐揚げ



### Ikageso Karaage 7

Japanese style fried squid leg  
イカゲソから揚げ



### Age Jalapeño 7.5

Deep fried jalapeño with garlic soy sauce  
揚げハラペーニョ



### Renkon Hasamiage 7.5

Deep fried Lotus root with  
chicken & Shrimp cake 蓮根はさみ揚げ



### Gobo Chips ごぼうチップス 5

Deep fried Gobo (burdock) with  
sweet soy sauce



Zen Signature

### Agenasu 茄子の揚げ浸し 7.5

Deep fried egg plant with garlic soy sauce



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### Nasu Dengaku 7.5

Deep fried and grilled egg plant  
with special miso sauce

\*sauce contains nuts 米茄子の田楽



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### Wagyu Kushiyaki 12

Grilled Japanese beef skewer

和牛串焼き



### Chicken Negima Teriyaki 7

Charcole grilled chicken teriyaki skewer  
with leek 鶏ねぎま照焼串

\* Takes 15 - 20 minuts to grill



### Oyster Fry 9

Deep fried oyster with panko served with  
house-made tartar sauce

牡蠣フライ



### Ebi Mayo エビマヨ 12

Shrimp with sweet & sour mayonnaise  
sauce



### Omu Soba オムそば 10

YAKISOBA ( Japanese style chow mein noodle  
with pork & vegetable) wrapped with Egg

# Main メイン

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## Wagyu Beef Steak 18.5

和牛ビーフステーキ

Wagyu ... Japanese beef cattle breed

\*Sauce contains nuts

\*Does not come with rice.



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## Pork Misozuke 12

豚の味噌漬け

Miso marinated and grilled pork



## Tempura 12 天ぷら

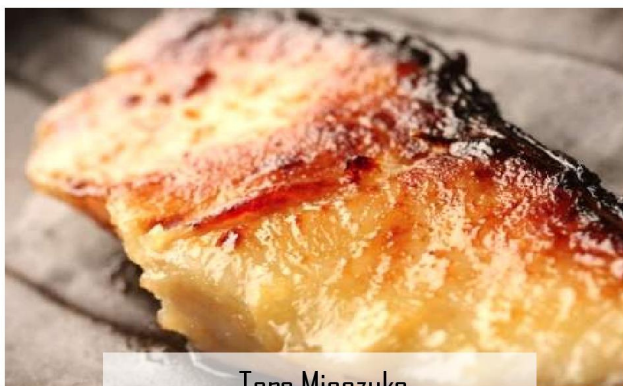
Two Shrimps, one fish and assorted vegetables

## Buri Kama Shioyaki 15

Grilled yellowtail collar ブリカマの塩焼き



Burikama Shioyaki



Tara Misozuke

## Tara Misozuke 15

Broiled Miso Marinated Black Cod

鱈味噌漬け

\*Small portion

Grilled Eel on Rice

ひつまぶし御膳（茶碗蒸し、味噌汁付）



*Hitsumabushi is a local eel dish of Nagoya, which is said to have originated at the end of Meiji Era (early 1900's) as waitresses dished up each serving of chopped grilled eel on rice from a large wooden tub for keeping cooked rice (o-hitsu) into individual bowls of customers in a tatami-mat room.*

## *How to Eat Hitsumabushi*

- 1) Take your spoon or *shamoji* (a special scoop used to protect the rice) and **divide** the bowl's contents into Four equal servings. You put the 1st portion into your small bowl and enjoy **as it is**, only with the eel sauce.
- 2) Put The 2nd portion in and put on top some "*Yakumi*" **condiments** (wasabi, nori seaweed, green onions) to your taste.
- 3) The 3rd portion in the same manner as the second portion plus "**dashi**" **broth**, poured over it, like o-chazuke soup with rice.
- 4) You have learned the three ways to enjoy *Hitsumabushi*. Which one piqued your interest? You can enjoy the remaining serving whichever way you like!

## Noodle & Rice 麺/御飯

### Salmon Ochazuke 鮭茶漬 6.5

Rice with Dashi soup and grilled salmon

### Kitsune Udon きつねうどん 8.5

Udon with Deep fried tofu

### Niku (Beef) Udon 肉うどん 10.5

### Chicken Sukiyaki Udon 10.5

鶏すきやきうどん

### Tempura Udon 天ぷらうどん 14

Udon with Shrimp, Fish and vegetable tempura on the side

### Seafood Champon 13.5

Pork broth egg noodle topped with stir fried seafood, pork and vegetables

### Sara Udon 13.5

Deep fried crispy noodle topped with pork and vegetables starchy sauce

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海鮮チャンポン

Zen Signature

皿うどん



Kitsune Udon



Chicken Sukiyaki Udon



Seafood Champon



Sara Udon

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### Tan Tan Men 13.5 担々麺

Zen Special Spicy Miso Ramen

Pork bone and sesame paste broth,  
Top with pork, beansprout, spinach



Tan Tan Men