

Di nner Menu

Salad サラダ

Fresh House Salad 4.5 (Creamy sesame / Ginger)

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 II 冷製茶そばサラダ

Soup スープ



Mi so soup 2.8 お味噌汁

Tapas 小皿料理

Assortment of Today's Appetizer 9 Chef's choice tree i tems 本日の前菜盛合せ

Fdamame 4 枝豆



*Spicy or Garlic +\$1.00

Chawan Mushi Japanese steamed egg 茶碗蒸し



Takowasa たこわさ 6 Mari nated raw octopus with wasabi

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^{* 18%} gratuity will be added for party of 6 or more.

Grilled pork & chicken dumplings (6pc)

Agedashi Tofu 揚げ出し豆腐



豆腐ステーキ

Enoki Butter

Enoki mushroom and spinach

cooked with butter & soy sauce えのきバター

Takoyaki Deep fried octopus balls たこ焼き



Zen Signature

Wagyu Kushi yaki

Grilled japanese beef skewer



Asparagus 📢 🧎 Tempura 5 アスパラガス天ぷら



Chicken Negima Teriyaki 6

Grilled chicken teriyaki skewer with leek 鶏ねぎま照焼串



Age Jalapeño 7.5

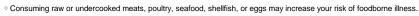
Deep fried jalapeño with garlic soy sauce 揚げハラペーニョ



Deep fried Gobo (burdoc) with sweet soy sauce

ごぼうチップス





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Ikageso Karaage Japanese style fried squid leg

イカゲソから揚げ

Agenasu Deep fried egg plant with garlic soy sauce

chicken & Shrimp 蓮根はさみ揚げ





Nasu Dengaku 7.5

Deep fried and grilled egg plant with special miso sauce

*sauce contains nuts 米茄子の田楽





Ebi Mayo IE73 Shrimp with sweet & sour mayonnai se sauce



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

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Main メイン

Zen Signature

Wagyu Beef Steak 18.5

和牛ビーフステーキ

Wagyu ... Japanese beef cattle breed

*Sauce contains nuts

Zen Signature

Pork Misozuke 12

豚の味噌漬け

Miso marinated and grilled pork

*Does not come with rice.





Tempura 12

Two Shrimps, one fish and assorted vegetables

Buri Kama Shioyaki 13

Grilled yellowtail collar

Grilled Hokke 10.5

Grilled Atka Mackerel

天ぷら

ブリカマの塩焼き

ホッケの塩焼き



Tara Misozuke 15 鱈味噌漬け
Broiled Miso Marinated Black Cod

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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 <u>Four equal servings</u>. 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!

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Noodle & Rice 麺/御飯

Salmon Ochazuke 6.5 鮭茶漬け

Rice with Dashi soup and grilled salmon

8.5 Kitsune Udon きつねうどん

Udon w/Deep fried tofu

Ni ku (Beef) Udon 10.5 肉うどん

Chicken Sukiyaki Udon 10.5

鶏すきやきうどん

Tempura Udon 天ぷらうどん 13

Shrimp, Fish and vegetable aside



Kitsune Udon



Chicken Sukiyaki Udon

Seafood Champon 13.5

Zen Signature

海鮮チャンポン

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

Sara Udon 13.5 Zen Signature

皿うどん

Deep fried crispy noodle topped with pork and vegetables starchy sauce



Seafood Champon

Sara Udon



an Tan Men

Zen Signature



Tan Tan Men

Pork bone and sesame paste broth Pork, beansprout, spinach

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