

APPETIZER | FROM SUSHI BAR



TUNA TOWER * 19

Spicy tuna, rice, avocado, crab meat, apple, masago, honey wasabi sauce, almond. Korean seaweed on the side



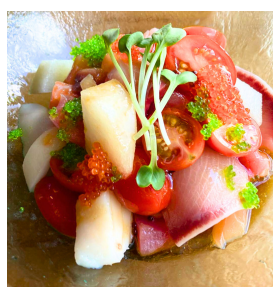
HAMACHILI * 15

Yellowtail, ponzu, serrano, garlic oil, tobiko



HOUSE TARTARE * 13

Spicy tuna & crab meat between tempura Nori seaweed. Eel sauce, spicy mayo and tobiko



ZEN CEVICHE * 14

Assorted fish, cherry tomatoes, Asian pear, olive oil, yuzu wasabi, ponzu, tobiko

PEPPER TUNA TATAKI * 11

Thin sliced pepper tuna, serrano, spicy oil, chili powder, garlic oil, ponzu

WAGYU BEEF TATAKI * 15

Thin sliced wagyu beef, serrano, Asian pear, chili powder, garlic oil, yuzu wasabi, ponzu

SALAD | SOUP

FRESH HOUSE SALAD 4.5

Green Salad ハウスサラダ

Dressing : Ginger / Creamy sesame



SEAWEED SALAD 4

海藻サラダ



HIJIKI

ひじき 5.5

Cooked dark seaweed with deep fried tofu, carrot

DAIKON SALAD

大根サラダ 7.5

Japanese DAIKON white radish, Oba, Kaiware, with plum dressing



MISO SOUP 3

* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

TAPAS | FROM KITCHEN

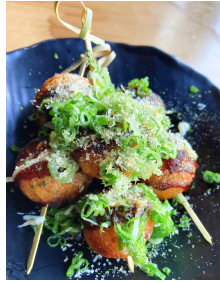
EDAMAME 枝豆 4

* Spicy or Garlic (+ \$1.00) Spicy&Garlic (+\$1.50)

TAKOYAKI

たこ焼き 7

Deep fried octopus balls



KINPIRA GOBO

きんぴら牛蒡 4

Stir fried Burdock Root and Konjac with Sweet Soy Sauce



KARAAGE

鶏の唐揚げ 7.5

Japanese style fried chicken (thigh)

AGE JALAPEÑO

揚げハラペーニョ 7.5

Deep fried jalapeño with garlic soy sauce



AGENASU

揚げ茄子 8

Deep fried eggplant with garlic soy sauce



NASU DENGAKU

ナス田楽 9.5

Deep fried and grilled eggplant with special miso base sauce
*sauce contains walnuts



IKAGESO KARAAGE

イカゲン唐揚げ 8.5

Deep fried squid tentacles



OYSTER FRY

牡蠣フライ 12

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



RENKON HASAMIAGE

蓮根はさみ揚げ 8.5

Deep fried Lotus root with chicken & Shrimp cake



EBI MAYO

エビマヨ 13

Deep fried Shrimp with sweet & sour mayonnaise sauce



YAKI GYOZA

焼き餃子 7.5

Grilled pork & chicken mixed dumpling (6pc)

AGEDASHI TOFU

揚げだし豆腐 6.5

Deep fried tofu with Japanese dashi soup, bonito, green onion



TAKOWASA

たこわさ 6

Marinated raw octopus with wasabi

ENOKI BUTTER

えのきバター 9

Enoki mushroom and spinach cooked with butter & soy sauce



MAIN

WAGYU BEEF STEAK 36
和牛ステーキ
Wagyu Beef steak with Japanese sauce



PORK MISOZUKE * 15
ポーク味噌漬け
Miso marinated and grilled pork



TEMPURA 15
天ぷら盛合せ
Two shrimps, seafood and assorted vegetables



TARA MISOZUKE * 16
銀鱈味噌漬け
Broiled Miso marinated Black Cod
(*SMALL PORTION).



BURI KAMA * 18
SHIOYAKI
ブリカマ塩焼き
Salted and Grilled yellowtail collar



SHIO SABA * 13.5
塩サバ
Salted and Grilled Mackerel
(please be mindful of small bones)
[*Takes about 20-25 minutes to grill](#)



NOODLE & RICE

KITSUNE UDON 9.5
Udon with deep fried tofu

NIKU UDON 11.5
Udon with beef and onion

CHICKEN SUKIYAKI UDON 11.5
Udon with chicken, mushroom, vegetable

TEMPURA UDON 18.5
shrimp and vegetable tempura aside

SALMON OCHAZUKE 8
Rice in dashi soup, top with grilled salmon

SEAFOOD CHAMPON 17
Pork broth egg noodle topped with stir fried seafood, pork and vegetables



SEAFOOD CHAMPON



SARA UDON

SARA UDON 17
Deep fried crispy noodle topped with pork and vegetables starchy sauce

TAN TAN MEN 17
Zen special spicy Ramen.
Pork bone TONKOTSU broth



TAN TAN MEN

UNAGI HITSUMABUSHI

鰻 39
ひつまぶし
Grilled Eel over the rice in 3 different ways to enjoy.
1st : As is 2nd: With condiments
3rd : With Dashi soup



DESSERT

MOCHI ICE 4.5
Matcha / Strawberry / Mango



SASA DANGO 4.5
Sticky rice cake with red bean inside, wrapped with bamboo leaf

MATCHA CHESTNUT CAKE 5.5
Small cake covered with Matcha and chestnut cream



YUZU CHEESE CAKE 5.5
Cheese cake with Yuzu (Japanese citrus) flavor

• A 18% GRATUITY IS ADDED TO ALL PARTIES OF 6 OR MORE.