



ZENZI DEN

TATAMI ROOM OFFERINGS

IZAKAYA

5 COURSE

\$85 PER PERSON

complimentary miso soup/edamame

TSU :: hot + cold appetizers (select 4)

NI :: nigiri + makimono (select 4)

SHUSAI :: binchotan (select 1) +
sizzling rice (select 1) + noodles (select 1)

AMAI :: dessert (select 2)

SUSHI

6 COURSE

\$105 PER PERSON

complimentary miso soup/edamame

SASHIMI :: (all 3) + tuna tataki salad

NIGIRI :: (select 4)

MAKI CLASSIC :: (select 3)

MAKI SPECIALTY :: (select 3)

AMAI :: dessert (select 2)

KAISEKI

6 COURSE

\$120 PER PERSON

complimentary miso soup/edamame

TSU :: hot + cold appetizers (select 4)
sashimi spread (all 3)

MITTSU :: nigiri + makimono (select 4)

SHUSAI :: binchotan (select 1) + sizzling rice (select 1) +
noodles (select 1) + miso black cod lettuce cups (1 per guest)

AMAI :: dessert (select 2)

🔥 WARNING :: SPICY SAMURAI HEAT

COLD

🔥 SPICY SESAME SOBA NOODLES

CARROT + GINGER + CASHEW SALAD

CUCUMBER + SEAWEED

BROCCOLINI GOMA-AE

🔥 KAMIKAZE CRAB TOSTADA

TUNA TATAKI SALAD + GINGER-SOY DRESSING*

HOT

🔥 SPICY PORK + SHRIMP GHOST DUMPLINGS

CRISPY KARAAGE CHICKEN

BLISTERED SHISHITO PEPPERS

🔥 DYNAMITE SHRIMP

MISO MUSTARD DUCK DUMPLINGS

PRIME STEAK KUSHIYAKI

NIGIRI (2pc)

ORA KING SALMON*
red kosho, tobiko, chives

BIGEYE TUNA*
yuzu ponzu, kizami wasabi

BLUEFIN TUNA TUNA*
lean tuna, toro, negi

BLUEFIN AKAMI*
lean tuna, truffle, kizami wasabi

MADAI SNAPPER*
meyer lemon, citrus salt

HAMACHI*
garlic, soy, aonori

BBQ UNAGI
nori, sesame, kabayaki

EBI SHRIMP
yuzu kosho, shiso, masago arare

MAKIMONO (8pc)

CLASSICS

YUZU SALMON*
avocado, cucumber, sesame

CALIFORNIA CRAB
snow crab, cucumber, avocado

AVOCADO CUCUMBER
sesame, soy

SHRIMP TEMPURA
cucumber, furikake, wasabi mayo

NEGI TORO*
green onion, kizami wasabi

SPICY TUNA*
bigeye tuna, cucumber, jalapeño

SPECIALTIES

HAMACHI JALAPEÑO*
cucumber, wasabi tobiko, yuzu ponzu

EMERALD SPIDER
softshell crab, avocado, snow crab

BBQ DRAGON
unagi, shrimp tempura, avocado

RAINBOW*
snow crab, tuna, salmon, ebi, hamachi

SAKE TO ME*
spicy salmon, bigeye tuna, jalapeño,
crispy shallot

FLAMING TUNA*
shrimp tempura, jalapeño, kabayaki

* These items are served raw, undercooked, cooked to order, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SPECIALTY SASHIMI

MADAI MATSUKAWA*
yuzu miso, ponzu, jalapeño

ZUKE SALMON*
red tobiko, black garlic oil, dengaku

HAMACHI CHILI CRISP*
avocado, negi, lime

NOODLES

STIR FRY VERMICELLI
phoenix bean tofu, bok choy, ginger-soy

🔥 SPICY TANTAN NOODLES
sesame pork, fried peanuts, mustard greens

🔥 CRAZY CRAB YAKISOBA
red thai curry, coconut, kaffir lime

SIZZLING RICE

SHOGUN MAITAKE MUSHROOM
negi, sesame dashi, miso sabayon

CRISPY DUCK MISO YAKI
confit duck thigh, bok choy, negi

WAGYU BEEF + ONION*
broccolini, sunny side egg, kabayaki

BINCHOTAN CHARCOAL

🔥 TOGARASHI SEA SCALLOPS
baby bok choy, citrus miso-butter

GINGER CHICKEN TARE-YAKI
negi + shiitake kushiyaki, warm sushi rice

8OZ WAGYU NY STRIP TATAKI
sweet onion ponzu

MISO BLACK COD
maitake mushroom, shiro-miso glaze

DESSERT

CLEMENTINE CREAMSICLE
citrus bavarian mousse, cookie crunch

BANANA CARAMEL KATSU
miso caramel, vanilla ice cream, candied sesame

BLACK SESAME + CHOCOLATE
black sesame mousse, flourless chocolate cake

MOCHI FLIGHT
green tea, passion fruit, ube, vanilla

