

ZENZI DEN



SPECIALTY SASHIMI

MADAI MATSUKAWA* :: 21
yuzu miso, ponzu, jalapeno

ZUKE SALMON :: 19
red tobiko, black garlic oil, dengaku

BIGEYE TUNA TATAKI* :: 19
crispy sunchoke, daikon, chili oil

HAMACHI CHILI CRISP* :: 19
avocado, negi, lime

HOT

MISO SOUP :: 8

ROASTED EDAMAME + CHILI CRISP :: 10

TEMPURA ONION RINGS :: 12

SPICY PORK + SHRIMP GHOST DUMPLINGS :: 17

CRISPY KARAAGE CHICKEN :: 16

BLISTERED SHISHITO PEPPERS :: 13

DYNAMITE SHRIMP :: 18

CRISPY DUCK SPRING ROLLS :: 17



GOLDEN SCALLOP MOTOYAKI :: 21
snow crab, ponzu mayo, togarashi



COLD

CARROT GINGER + CASHEW SALAD :: 11

CUCUMBER + WAKAME :: 11

BROCCOLINI GOMA-AE :: 12

SPICY CRAB BOMBS :: 18

SESAME SOBA + EDAMAME :: 13

ROBATA GRILLED KUSHIYAKI

SKEWERS OVER BINCHOTAN CHARCOAL

MAITAKE MUSHROOM :: 17
miso sabayon

TOGARASHI SEA SCALLOPS :: 22
sweet white soy glaze, citrus miso

SESAME CRUSTED SALMON* :: 20
spicy karashi mustard

GINGER CHICKEN TARE-YAKI :: 18
soy + ginger marinade

SMOKY CHASHU PORK BELLY :: 20
anticucho miso grill sauce

WAGYU SKIRT STEAK* :: 22
shiso chimichurri, sesame

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SIZZLING RICE

SHOGUN MAITAKE MUSHROOM :: 21
soft boiled egg, scallion, sesame dashi

CRISPY DUCK MISO YAKI :: 24
confit duck thigh, bok choy, scallions

WAGYU BEEF & ONION :: 26
broccolini, soft boiled egg, kabayaki

NOODLES

STIR FRY VERMICELLI :: 23
phoenix bean tofu, bok choy, ginger-soy

SPICY TANTAN NOODLES :: 24
sesame pork, fried peanuts, mustard greens

CRAZY CRAB YAKISOBA :: 32
red thai curry, coconut kaffir, lime

SPECIALTIES

MISO BLACK COD :: 29
maitake mushroom, scallion

WHOLE RED SNAPPER TUNA :: MP
fermented black bean chili sauce

10oz WAGYU NY STRIP TATAKI :: 62
sweet onion ponzu

FOR THE TABLE EXPERIENCE :: 14 PER GUEST

* 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.

Visit more *Ballyhoo* restaurants! A 3% restaurant surcharge is added to each guest check, this can be removed upon request.

SUSHI

OSHIZUSHI

[PRESSED CRISPY RICE]

SNOW CRAB + YUZU KOSHO BUTTER :: 24

WAGYU BEEF + TRUFFLE* :: 25

TUNA + WASABI + CAVIAR* :: 26

NIGIRI (2pc)

ORA KING SALMON* :: 13
red kosho, tobiko, chives

MADAI SNAPPER* :: 12
meyer lemon, citrus salt

BIGEYE TUNA* :: 12
yuzu ponzu, kizami

HAMACHI* :: 12
garlic, soy, aonori

BLUEFIN TUNA TUNA* :: 16
fatty bluefin tuna, scallion, wasabi

BBQ UNAGI :: 11
nori, sesame, eel sauce

BLUEFIN AKAMI* :: 14
lean bluefin tuna, truffle oil, kizami

EBI :: 13
yuzu kosho, shiso, masago arare



BIG TUNA*

4 PC TUNA PONZU | 4 PC TUNA TRUFFLE
FLAMING TUNA MAKI | TUNA TATAKI
SUNCHOKE, PONZU :: 110



MAKIMONO

CLASSICS

YUZU SALMON* :: 17
avocado, cucumber, sesame

CALIFORNIA CRAB :: 16
snow crab, cucumber, avocado

AVOCADO CUCUMBER :: 14
sesame, soy

SHRIMP TEMPURA :: 17
cucumber, furikake, wasabi mayo

NEGI HAMACHI* :: 18
green onion, grated wasabi

SPICY TUNA* :: 16
bigeye tuna, cucumber, jalapeno

SPECIALTIES

BURNING BURI* :: 24
hamachi, wasabi tobiko, jalapeno

EMERALD SPIDER :: 21
softshell crab, avocado, snow crab

BBQ DRAGON :: 22
unagi, shrimp tempura, avocado

RAINBOW* :: 23
snow crab, tuna, salmon, ebi, hamachi

SAKE TO ME* :: 22
spicy tuna, salmon, fried shallots

FLAMING TUNA* :: 24
shrimp tempura, cucumber, unagi sauce