



ZENZI DEN



COLD

🔥 SPICY SESAME SOBA NOODLES :: 13

CARROT + GINGER + CASHEW SALAD :: 11

CUCUMBER + SEAWEED :: 11

BROCCOLINI GOMA-AE :: 12

🔥 KAMIKAZE CRAB TOSTADA :: 16

TUNA TATAKI SALAD + GINGER-SOY DRESSING* :: 21



GOLDEN SCALLOP MOTOYAKI :: 18
snow crab, ponzu mayo, togarashi

HOT

MISO SOUP :: 8

ROASTED EDAMAME + CHILI CRISP :: 10

🔥 SPICY PORK + SHRIMP GHOST DUMPLINGS :: 17

CRISPY KARAAGE CHICKEN :: 16

BLISTERED SHISHITO PEPPERS :: 13

🔥 DYNAMITE SHRIMP :: 18

MISO MUSTARD DUCK DUMPLINGS :: 17

PRIME STEAK KUSHIYAKI :: 18

DINNER

🔥 WARNING :: SPICY SAMURAI HEAT

NOODLES

STIR FRY VERMICELLI :: 19
phoenix bean tofu, bok choy, ginger-soy

🔥 SPICY TANTAN NOODLES :: 21
sesame pork, fried peanuts, spinach

🔥 CRAZY CRAB YAKISOBA :: 27
red thai curry, coconut, kaffir lime



SIZZLING RICE

SHOGUN MAITAKE MUSHROOM :: 21
negi, sesame dashi, miso sabayon

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

WAGYU BEEF + ONION* :: 28
broccolini, sunny side egg, kabayaki

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BINCHOTAN CHARCOAL

🔥 TOGARASHI SEA SCALLOPS :: 28
baby bok choy, citrus miso-butter

GINGER CHICKEN TARE-YAKI :: 24
negi + shiitake kushiyaki, warm sushi rice

8OZ WAGYU NY STRIP TATAKI :: 58
sweet onion ponzu

MISO BLACK COD :: 36
maitake mushroom, shiro-miso glaze

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

SPECIALTY SASHIMI

MADAI MATSUKAWA* :: 17
yuzu miso, ponzu, jalapeño

ZUKE SALMON* :: 16
red tobiko, black garlic oil, dengaku

HAMACHI CHILI CRISP* :: 15
avocado, negi, lime

SUSHI

NIGIRI (2pc)

ORA KING SALMON* :: 12
red kosho, tobiko, chives

BIGEYE TUNA* :: 12
yuzu ponzu, kizami wasabi

BLUEFIN TUNA TUNA* :: 15
lean tuna, toro, negi

BLUEFIN AKAMI* :: 15
lean tuna, truffle, kizami wasabi

MADAI SNAPPER* :: 12
meyer lemon, citrus salt

HAMACHI* :: 12
garlic, soy, aonori

BBQ UNAGI :: 11
nori, sesame, kabayaki

EBI SHRIMP :: 13
yuzu kosho, shiso, masago arare



BIG TUNA TOWER*

4 PC TUNA PONZU NIGIRI | 4 PC TUNA TRUFFLE NIGIRI
SPICY TUNA MAKI | FLAMING TUNA MAKI
TUNA TATAKI :: 106



MAKIMONO (8pc)

CLASSICS

YUZU SALMON* :: 17
avocado, cucumber, sesame

CALIFORNIA CRAB :: 16
snow crab, cucumber, avocado

AVOCADO CUCUMBER :: 12
sesame, soy

SHRIMP TEMPURA :: 17
cucumber, furikake, wasabi mayo

NEGI TORO* :: 17
green onion, kizami wasabi

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

SPECIALTIES

HAMACHI JALAPEÑO* :: 22
cucumber, wasabi tobiko, yuzu ponzu

EMERALD SPIDER :: 24
softshell crab, avocado, snow crab

BBQ DRAGON :: 22
unagi, shrimp tempura, avocado

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

SAKE TO ME* :: 24
spicy salmon, bigeye tuna, jalapeño, crispy shallot

FLAMING TUNA* :: 21
shrimp tempura, jalapeño, kabayaki





COCKTAILS

- SAKURA SZN :: 15**
lemongrass vodka, lychee, sakura, hibiscus, lime
- '04 LEGEND :: 16**
whiskey, scarlet aperitivo, mandarin orange, lemon
- ONE SUMMER'S DAY :: 17**
tequila, cucumber, shiso, ichimi, lime
- STAR PLATINUM :: 17**
roku gin, ginger shochu, blanc vermouth, yuzu
- MATCHA COLADA :: 16**
rum, matcha, cacao, coconut, caramelized pineapple
- KINTSUGI :: 18**
japanese whiskey, bourbon, shiro miso, amontillado sherry, bitters

SPIRIT FREE

- LUCKY DRAW :: 10**
lychee, sakura, hibiscus, lime
- OKINAWAN SPECIAL :: 10**
matcha, coconut, pineapple
- CONGRATULATIONS :: 10**
cucumber, shiso, yuzu, lime, soda

BEER

- SAPPORO JAPANESE LAGER :: 7**
hokkaido, 16oz draft
- OIB SHOTO RICE LAGER :: 8**
chicago, 12oz can
- SAPPORO NA :: 7**
hokkaido, 12oz can
- PIPEWORKS NINJA V. UNICORN DIPA :: 10**
chicago, 16oz can

SPARKLING & ROSÉ

- CA'BOLANI :: 15 | 60**
prosecco, friuli-venezia giulia, italy, nv
- CLETO CHIARLI :: 14 | 56**
brut lambrusco, emilia-romagna, italy, nv
- SOKOL BLOSSER :: 14 | 56**
rosé, wilamette valley, oregon, 2024

WHITE WINE

- SOHM & KRACHER :: 14 | 56**
grüner veltliner, austria, 2024
- MONTES :: 14 | 56**
sauvignon blanc, chile, 2024
- CLINE :: 15 | 60**
chardonnay, sonoma county, california, 2023
- CANTINA MESA :: 15 | 60**
vermentino, sardinia, italy, 2024

RED WINE

- BALLYHOO BLEND :: 15 | 60**
red blend, central coast, california, 2024
- DOM. ST. LAURENT :: 17 | 68**
pinot noir, rouge valley, oregon, 2023
- CALANICA :: 14 | 56**
frappato, sicily, italy, 2020
- BONANNO :: 20 | 80**
cab sauv, alexander valley, california, 2019



SAKE OFFERINGS

BY THE GLASS

- TAKATENJIN "SWORD OF THE SUN" :: 14 | 74**
tokubetsu honjozo, shizuoka :: cucumber, asian pear, juniper
- HOYO SAWAYAKA "SUMMER BREEZE":: 14 | 70**
junmai, miyagi prefecture :: pineapple, tangerine, melon
- YUKI NO TENSHI "SNOW ANGEL":: 11 | 60**
nigori, hyogo prefecture :: muscat grape, strawberries, cantalope
- KANBARA "BRIDE OF THE FOX":: 16 | 82**
junmai ginjo, niigata prefecture :: grilled nuts, white chocolate, honeydew
- SHO CHIKU BAI "MIO SPARKLING":: 15 | 35**
sparkling, nada, kobe :: grape, peach, pear

BY THE BOTTLE

- FUKUCHO "SEASIDE SPARKLING" :: 74**
junmai, hiroshima :: lemon-lime, green apple, salinity
- YUHO "ETERNAL EMBERS" :: 76**
junmai, yokamichi prefecture :: fig, cocoa, burnt maple
- KOKURYU "BLACK DRAGON" :: 87**
junmai ginjo, fukui prefecture :: coffee, salt water taffey, tropical flowers
- SHIOKAWA "COWBOY YAMAHAI" :: 89**
junmai ginjo genshu, niigata :: vanilla, cocoa, hickory smoke
- DASSAI 45 "OTTER FESTIVAL" :: 98**
junmai daiginjo, yamaguchi prefecture :: muscat, hints of lemonade, slightly vegetal
- NARUTOTAI "DRUNKEN SNAPPER" :: 85**
ginjo nama genshu, naruto city, tokushima :: pear, melon, citrus

JAPANESE WHISKY

2oz | 3oz :: 1oz pours available

- SUNTORY TOKI 86 :: 15 | 20**
- KANOSUKE SINGLE MALT :: 25 | 35**
- TENJAKU PURE MALT 86 :: 15 | 20**
- KANOSUKE 1ST EDITION :: 56 | 84**
- ICHIRO'S MALT "WHITE LABEL" :: 30 | 45**
- YAMAZAKI 12 YR :: 50 | 70**
- MARS IWAI 45 :: 15 | 20**
- YAMAZAKI 18 YR :: 100 | 150**
- NIKKA COFFEY GRAIN :: 28 | 35**
- MARS IWAI RYE :: 16 | 21**
- HIBIKI JAPANESE HARMONY :: 28 | 38**
- NIKKA YOICHI 90 :: 30 | 40**
- ICHIRO'S MALT X KOMAGATAKE DOUBLE DISTILLERIES**
[CHICHIBU AGING] :: 70 | 100



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