

# 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
- TEMPURA ONION RINGS :: 12
- SPICY PORK + SHRIMP GHOST DUMPLINGS :: 17
- CRISPY KARAAGE CHICKEN :: 16
- BLISTERED SHISHITO PEPPERS :: 13
- DYNAMITE SHRIMP :: 18
- HOISIN DUCK DUMPLINGS :: 17
- PRIME STEAK KUSHIYAKI :: 18

## DINNER

### NOODLES

- STIR FRY VERMICELLI :: 19  
phoenix bean tofu, bok choy, ginger-soy
- SPICY TANTAN NOODLES :: 21  
sesame pork, fried peanuts, mustard greens
- CRAZY CRAB YAKISOBA :: 27  
red thai curry, coconut, kaffir lime

ROLL  
WITH  
IT



### 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\* :: 26  
broccolini, sunny side egg, kabayaki

SAKE  
TO  
ME

### 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 *Ballyhoo* 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\* :: 13  
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 HAMACHI\* :: 15  
green onion, grated 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

## SAKE OFFERINGS

### BY THE GLASS

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|--|--|
| <b>TAKATENJIN "SWORD OF THE SUN"</b><br>tokubetsu honjozo, shizuoka :: 14   74     | <b>YUHO "ETERNAL EMBERS"</b><br>junmai, yokamichi prefecture :: 14   76          |
| <b>HOYO SAWAYAKA "SUMMER BREEZE"</b><br>junmai, miyagi prefecture :: 14   70       | <b>KANBARA "BRIDE OF THE FOX"</b><br>junmai ginjo, niigata prefecture :: 12   82 |
| <b>YUKI NO TENSHI "SNOW ANGEL"</b><br>nigori, hyogo prefecture :: 11   60          | <b>SHO CHIKU BAI "MIO SPARKLING"</b><br>sparkling, nada, kobe :: 15   35         |
| <b>TEDORIGAWA "SILVER MOUNTAIN"</b><br>junmai ginjo, niigata prefecture :: 14   76 |  |

### BY THE BOTTLE

- FUKUCHO "SEASIDE SPARKLING"** junmai, hiroshima :: 74
- KOKURYU "BLACK DRAGON"** junmai ginjo, fukui prefecture :: 87
- KAWATSURU "OLIVE"** junmai ginjo, kagawa prefecture :: 90
- SHIOKAWA "COWBOY YAMAHAI"** junmai ginjo genshu, niigata :: 89
- DASSAI 45 "OTTER FESTIVAL"** junmai daiginjo, yamaguchi prefecture :: 98
- NARUTOTAI "DRUNKEN SNAPPER"** ginjo nama genshu, naruto city, tokushima :: 85



## SPARKLING & ROSÉ

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

## WHITE WINE

- |  |   |
|--|---|
| <b>BROOKS :: 14   56</b><br>riesling, wilamette valley, oregon, 2023   | <b>BALLYHOO BLEND :: 15   60</b><br>gsm, santa barbara county, california, 2024 |
| <b>MONTES :: 14   56</b><br>sauvignon blanc, chile, 2024               | <b>DOM. ST. LAURENT :: 17   68</b><br>pinot noir, rouge valley, oregon, 2023    |
| <b>CLINE :: 15   60</b><br>chardonnay, sonoma county, california, 2023 | <b>CALANICA :: 14   56</b><br>frappato, sicily, italy, 2020                     |
| <b>CANTINA MESA :: 15   60</b><br>vermentino, sardinia, italy, 2024    | <b>BONANNO :: 20   80</b><br>cab sauv, alexander valley, california, 2019       |

## RED WINE

## BEER

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|--|--|
| <b>SAPPORO JAPANESE LAGER :: 7</b><br>hokkaido, 16oz draft | <b>HITACHINO DAI DAI IPA :: 11</b><br>hitachino, ibaraki, 11.8oz can |
| <b>SAPPORO NA :: 7</b><br>hokkaido, 12oz can               | <b>OIB SHOTO RICE LAGER :: 8</b><br>chicago, 12oz can                |

## JAPANESE WHISKY

2oz | 3oz :: 1 oz pours available

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



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