

MAIN MENU

Starters

Edamame japanese soy beans / kosher salt	4.00
Agedashi Tofu fried silky soft tofu / green onion / ginger / tempura sauce	6.00
Fried Baby Octopus popcornsize morsels / spicy ponzu	7.00
Spring Rolls shrimp / rice noodles / cilantro / peanut sauce	6.00
Summer Rolls deepfried flaky pastry / crab / avocado / mango / plum sauce / apricot jam / cilantro	8.00
Vegetable Gyoza panfried vegetable dumplings	2.00 6.00
Mushroom Trio redtipped belgian endive / shiitake / enoki / hiratake / butter / sake	8.00
Vegetable Plate seasonal assortment of japanese antipasto or steamed vegetables	6.00

Soups

Miso Soup tofu / green onions / white miso paste from japan	3.00
Sopa Maya inspired by michelles visits to playa del carmen / enoki mushrooms / asari clams / lime	5.00

Salads

House Salad spring mix / ginger & creamy citrus soy / dressing made completely out of vegetables	6.00
Zen Slaw handshaved purple cabbage / sweet soy vinaigrette / sesame oil / tempura crumbs	6.00
Seaweed Salad japanese julienned carrots / beets / daikon / marinated wakame seaweed	2.00 6.00
Chefs Salad michelles selections of finest sashimi cuts / salad greens / ponzu / avocado / savory and rich	16.00

In The Raw

Tuna Tataki sashimigrade tuna lightly grilled / ponzu / chili oil	14.00
Beef Tataki premium angus tenderloin / delicate smoke flavor / marinated purple onion shavings	16.00
Cevichi Martini japanese red snapper / grape tomatoes / tobiko / cucumber / ricewine vinegar / wonton crisps	10.00
Tuna Tartare sashimigrade tuna / michelles special seasoning / flying fish roe / wonton crisps	9.00
Nouvellestyle Yellowtail Or Red Snapper Sas perfect cuts of the days freshest fish / jalapeno / cilantro / yuzu ponzu	18.00
Nouvellestyle Salmon	14.00

Noodles

Beef Yakisoba stirfried soba noodles / seasonal vegetables / shiitake / served with miso soup	11.00
Tokyo Ramenchicken premium ramen imported from tokyo / chicken / root vegetables / shiitake broth	12.00
Zen Noodles cold noodles / sea salt pork tenderloin / enoki / daikon / shrimp	13.00

Entrees

Misomarinated Black Cod wild canadian black cod / marinated for 3 days / elegantly prepared / baby bok choy / rice	22.00
Panseared Atlantic Salmon baby spinach / potato croquette / gingerinfused cream / grilled tiger shrimp / miso soup / house salad	28.00
Zen Surf And Turf 8 oz premiumgrade beef tenderloin / 4 oz coldwater lobster tail steamed in sake seaweed broth / zens addictive soybutter / house salad / sweet potato fries	49.00

Bento Plates

California Roll / Vegetable Tempura / Miso Soup Or House Salad	
Mango Teriyaki Glazed Chicken Breast	18.00
Sesameencrusted Salmon	24.00
Tempura Shrimp (4)	18.00
Firegrilled Beef Teriyaki	22.00
Pork Tenderloin Katsu	20.00
Sushi Bento	26.00
Vegetarian	16.00

Sharing Plates

Coconut Panko Lobster japanese polynesian / tiger shrimp / zen dipping sauce	14.00
Softshell Crab wildcaught, naturallymolted / zen ponzu	11.00
Kaki Fried pankocrusted, crunchy oysters / bulldog sauce	9.00
Chicken Lettuce Wraps radicchio and green leaf cups / spicy chicken / sweet chili / fried noodles	9.00
Tofu Lettuce Wraps	8.00
Shrimp And Vegetable Tempura tiger shrimp / sweet potatoes / seasonal fresh vegetables / sapporo beer batter	12.00
Lobster Tail highly requested dish / 5 oz coldwater lobster tail steamed in sake seaweed broth/ zens addictive soy butter	Market Price

Yakitori

Beef Tenderloin & Green Onion topgrade tenderloin / mango teriyaki glaze	8.00
Smoked Apple Bacon & Asparagus winner of best bacon in oak cliff / awardwinning nueske applewoodsmoked bacon	7.00
Scallop With Mango Pico wild japanese sea scallops / fresh mango / jalapeno / citrus notes	9.00
Chicken And Shiitake Mushroom	6.00
Yakitori Sampler 2 of each skewer	25.00