

# 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)

### COLD

SPICY SESAME SOBA NOODLES

CARROT + GINGER + CASHEW SALAD

CUCUMBER + SEAWEED

BROCCOLINI GOMA-AE

KAMIKAZE CRAB TOSTADA

TUNA TATAKI SALAD + GINGER-SOY DRESSING\*

### HOT

TEMPURA ONION RINGS

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 koshu, 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 koshu, 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 HAMACHI\*  
green onion, grated 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\*  
broccoli, 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