

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
- MISO MUSTARD 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

TAKATENJIN "SWORD OF THE SUN" KANBARA "BRIDE OF THE FOX"
tokubetsu honjozo, shizuoka :: 14 | 74 junmai ginjo, niigata prefecture :: 16 | 82

HOYO SAWAYAKA "SUMMER BREEZE" SHO CHIKU BAI "MIO SPARKLING"
junmai, miyagi prefecture :: 14 | 70 sparkling, nada, kobe :: 15 | 35

YUHO "ETERNAL EMBERS" TEDORIGAWA "SILVER MOUNTAIN"
junmai, yokamichi prefecture :: 14 | 76 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

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

BROOKS :: 14 | 56
riesling, wilamette valley, oregon, 2023

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

BEER

SAPPORO JAPANESE LAGER :: 7
hokkaido, 16oz draft

YO-HO AOOONI IPA :: 11
nagano, 12oz can

SAPPORO NA :: 7
hokkaido, 12oz can

OIB SHOTO RICE LAGER :: 8
chicago, 12oz can

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



ZENZI DEN

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