



JAPANESE BISTRO

zen

ENTREES

EDAMAME	9	KARAAGE CHICKEN <5pcs>	18
RENKON CHIPS <i>Lotus Root, Chicken Salt</i>	9	PORK GYOZA <6pcs> <i>Pork Dumpling, Soy Vinaigrette</i>	18
TAKOWASABI <i>Pickled Octopus</i>	9	VEGETABLE GYOZA <6pcs> <i>Vegetable Dumpling, Soy Vinaigrette</i>	18
JAPANESE PICKLES <i>Pickled Daikon and Cucumber</i>	12	TEPPAN PRAWNS <6pcs+1pc> <i>Yum-yum Sauce and Panko Jumbo Prawn</i>	23
SEAWEED SALAD <i>Three Kind of Seaweeds</i>	12	TEPPAN SCALLOPS <6pcs> <i>Yum-yum Sauce</i>	24
SIMPLE SALAD <i>Seasonal Vegetable, Tofu, Sesami Soy Dressing</i>	18	TEPPAN EGGPLANT <i>Garlic Soy Sauce</i>	18
SALMON AVOCADO SALAD <i>Wasabi Soy sauce</i>	28	TEPPAN OYSTERS <3pcs> <i>Yum-yum Sauce</i>	25
TUNA AVOCADO SALAD <i>Wasabi Soy sauce</i>	28	MIXED TEMPURA <i>Prawns<3pcs>, Vegetable<5pcs></i>	23
TAKOYAKI <5pcs> <i>Japanese BBQ Sauce, Mayo, Bonito Flakes</i>	15	PRAWN TEMPURA <5pcs>	25
AGEDASHI TOFU <i>Crispy Tofu in Dashi Broth, Bonito Flakes</i>	15	VEGETABLE TEMPURA	20
AGEDASHI EGGPLANT <i>Crispy Eggplant in Dashi Broth, Bonito Flakes</i>	17	MUSHROOM TEMPURA <i>3 Kinds of Mushroom of The Day, Matcha salt</i>	32
		UNAGI EEL TEMPURA	38
SIDE		CRISPY SQUID LEGS	18
STEAMED RICE	3	PANKO JUMBO PRAWNS<3pcs> <i>House-Made Three Sauces Katsu Sauce, Chilli Yumyum, Curry Mayo</i>	17
MISO SOUP	3	BEEF FRIED RICE <i>Takana Mustard Leaves, Soy Grazed Beef, Egg</i>	20

IF YOU HAVE AN ALLERGY TO ANYTHING,
PLEASE LET US KNOW BEFORE ORDERING

SASHIMI

ASSORTED SASHIMI 35/65

Small < 12pcs >, Large < 24pcs >

ORA KING SALMON <5pcs> 20

FRESH TUNA <5pcs> 22

BEEF TATAKI 15/28

Garlic Soy Sauce, Spicy Miso Yumyum Sauce

Small < 5pcs>, Large < 10pcs >

MAIN

Served with Seasonal Vegetables

TERIYAKI CHICKEN 260g 30

TERIYAKI ORAKIG SALMON 180g 35

WAGYU BEEF STEAK 100g 63

Creamy Sea Urchin Sauce

PORK KATSU 200g 35

House-Made Katsu Sauce

CHICKEN KATSU 260g 33

House-Made Katsu Sauce

BEEF SCOTCH KATSU 200g 40

House-Made Katsu Sauce

VEGETABLE LOVERS MIX 27

Teriyaki Tofu, Seasonal Stir-fried Vegetable, Mushrooms

WAGYU SUKIYAKI HOTPOT 38

Sliced Wagyu Beef and Vegetables, Tofu,

Simmerd In Sweet Soy Sauce

Onsen Tamago (Soft Boiled Egg) for Dip

SUSHI **May take a time when busy*

NIGIRI SUSHI PLATE <12pcs> 42

ABURI NIGIRI PLATE <12pcs> 43

**Aburi = Seared*

SALMON ABURI NIGIRI <4pcs> 24

WAGYU NIGIRI <3pcs> 28

Sliced Wagyu Wrapped Sushi,

TOP OF ROLLS <4pcs>

W/Avocado Sushi Rolls

TERIYAKI CHICKEN ROLL 15

THE DRAGON EEL ROLL 20

FRESH SALMON ROLL 18

FRESH TUNA ROLL 19

VEGETABLE TEMPURA ROLL 15

SPICY TUNA ROLL 20

ABURI YUMYUM PRAWN ROLL 21

SOMETHING SWEET AND TEA

CRÈME BRÛLÉE	12	JAPANESE GREEN TEA	3.5
		PREMIUM GREEN TEA	6.5
SINGLE ICE CREAM	6	<i>Sencha From Shizuoka Japan</i>	
Vanilla		GENMAI CHA	5.5
Chocolate		<i>Roasted Rice Green Tea</i>	
Strawberry		COFFEE	4
Matcha Green Tea		SWEET PLUM WINE	12
Water Melon		SWEET YUZU WINE	14
AFFOGATO	15		
<i>Vanilla Ice Cream, Mochi Ice Cream, A Shot of Espresso</i>			
"KURI" CHEESE CAKE	14		
<i>Baked Chestnut Cheese Cake</i>			