



JAPANESE BISTRO

zen

ENTREES

EDAMAME	10	KARAAGE CHICKEN <5pcs>	22
RENKON CHIPS	11	PORK GYOZA <6pcs>	23
<i>Lotus Root, Chicken Salt</i>		<i>Pork Dumpling, Soy Vinaigrette</i>	
TAKOWASABI	11	VEGETABLE GYOZA <6pcs>	23
<i>Pickled Octopus</i>		<i>Vegetable Dumpling, Soy Vinaigrette</i>	
JAPANESE PICKLES	15	TEPPAN PRAWNS <6pcs+1pc>	29
<i>Pickled Daikon and Cucumber</i>		<i>Yum-yum Sauce and Panko Jumbo Prawn</i>	
SEAWEED SALAD	15	TEPPAN SCALLOPS <6pcs>	29
<i>Three Kind of Seaweeds</i>		<i>Yum-yum Sauce</i>	
SIMPLE SALAD	20	TEPPAN EGGPLANT	22
<i>Seasonal Vegetable, Tofu, Sesami Soy Dressing</i>		<i>Garlic Soy Sauce</i>	
SALMON AVOCADO SALAD	31	TEPPAN OYSTERS <3pcs>	32
<i>Wasabi Soy sauce</i>		<i>Yum-yum Sauce</i>	
TUNA AVOCADO SALAD	31	MIXED TEMPURA	29
<i>Wasabi Soy sauce</i>		<i>Prawns<3pcs>, Vegetable<5pcs></i>	
TAKOYAKI <5pcs>	19	PRAWN TEMPURA <5pcs>	32
<i>Japanese BBQ Sauce, Mayo, Bonito Flakes</i>		VEGETABLE TEMPURA	26
AGEDASHI TOFU	20	MUSHROOM TEMPURA	39
<i>Deep Fried Tofu in Dashi Broth, Bonito Flakes</i>		<i>3 Kinds of Mushroom of The Day, Matcha salt</i>	
AGEDASHI EGGPLANT	21	UNAGI EEL TEMPURA	46
<i>Deep Fried Eggplant in Dashi Broth, Bonito Flakes</i>		CRISPY SQUID LEGS	22
SIDE & EXTRA		PANKO JUMBO PRAWNS<3pcs>	22
STEAMED RICE	4	<i>House-Made Three Sauces</i>	
MISO SOUP	4	<i>Katsu Sauce, Chilli Yumyum, Curry Mayo</i>	
WASABI	2	BEEF FRIED RICE	28
GINGER	2	<i>Takana Mustard Leaves, Soy Grazed Beef, Egg</i>	
EXTRA SAUCE	2		

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

SASHIMI

ASSORTED SASHIMI 46/88

Small < 12pcs >, Large < 24pcs >

ORA KING SALMON <5pcs> 28

FRESH TUNA <5pcs> 29

BEEF TATAKI 20/36

Garlic Soy Sauce, Spicy Miso, Yummyum Sauce

Small < 5pcs>, Large < 10pcs >

MAIN

TERIYAKI CHICKEN 26og 33

TERIYAKI ORAKIG SALMON 18og 42

WAGYU BEEF STEAK 10og 70

Creamy Sea Urchin Sauce

PORK KATSU 20og 42

House-Made Katsu Sauce

CHICKEN KATSU 26og 39

House-Made Katsu Sauce

BEEF SCOTCH KATSU 20og 46

House-Made Katsu Sauce

VEGETABLE LOVERS MIX 32

Teriyaki Tofu, Seasonal Stir-fried Vegetable, Mushrooms

WAGYU SUKIYAKI HOTPOT 44

Sliced Wagyu Beef and Vegetables, Tofu,

Simmerd In Sweet Soy Sauce

Onsen Tamago (Soft Boiled Egg) for Dip

SUSHI **Please allow us enough time to prepare your Nigiri Sushi*

NIGIRI PLATE 32/60

Half < 6pcs >, Standard < 12pcs >

ABURI NIGIRI PLATE <12pcs> 62

**Aburi = Seared*

SALMON ABURI NIGIRI <4pcs> 34

WAGYU NIGIRI <3pcs> 36

Sliced Wagyu Wrapped Sushi, Uni Sea Urchin

TOP OF ROLLS <4pcs>

W/Avocado Sushi Rolls

TERIYAKI CHICKEN ROLL 19

THE DRAGON EEL ROLL 26

FRESH SALMON ROLL 22

FRESH TUNA ROLL 26

VEGETABLE TEMPURA ROLL 19

SPICY TUNA ROLL 27

ABURI YUMMYUM PRAWN ROLL 28

SOMETHING SWEET AND TEA

CRÈME BRÛLÉE	14	JAPANESE GREEN TEA	4p.p
		PREMIUM GREEN TEA	6.5
SINGLE ICE CREAM	7	<i>Sencha From Shizuoka Japan</i>	
Vanilla		GENMAI CHA	6
Chocolate		<i>Roasted Rice Green Tea</i>	
Strawberry		COFFEE	5
Matcha Green Tea		SWEET PLUM WINE	13
Water Melon		SWEET YUZU WINE	15
AFFOGATO	17		
<i>Vanilla Ice Cream, Mochi Ice Cream, A Shot of Espresso</i>			
"KURI" CHEESE CAKE	16		
<i>Baked Chestnut Cheese Cake</i>			
MATCHA AFFOGATO	18		
<i>Vanilla Ice Cream, Mochi Ice Cream, A Shot of Matcha</i>			