



JAPANESE BISTRO

**zen**

## SASHIMI



### SIGNATURE SASHIMI

Small < 3 assorted 7pcs > 26

Medium < 4 assorted 12pcs, Red Prawn  
and Petit Gift > 46

Large < 4 assorted 24pcs, Red Prawn,  
Scallop and Petit Gift > 88

### TUNA SASHIMI

Small < 7pcs > 29

Medium < 12pcs > 45

### SALMON SASHIMI

Small < 7pcs > 25

Medium < 12pcs > 38

### SNAPPER SASHIMI

Small < 7pcs > 25

Medium < 12pcs > 38

### KINGFISH SASHIMI

Small < 7pcs > 25

Medium < 12pcs > 38

### SALMON CARPACCIO 30

Thinly Sliced Raw Salmon with Garlic Olive Oil,  
Pesto Genovese and Balsamic Vinegar

### SNAPPER CARPACCIO 30

Thinly Sliced Raw Snapper with Garlic Olive Oil,  
Pesto Genovese and Balsamic Vinegar

### KINGFISH CARPACCIO 30

Thinly Sliced Raw Kingfish with Garlic Olive Oil,  
Pesto Genovese and Balsamic Vinegar

## SUSHI

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

### NIGIRI PLATE

Tuna, Salmon, Snapper, Kingfish, Prawn  
and Scallop.

Half <6pcs> 30

Standard <12pcs > 58

### ABURI SEARED NIGIRI PLATE

Tuna, Salmon, Snapper, Kingfish, Prawn  
and Scallop.

Half <6pcs> 32

Standard <12pcs > 60

### ABURI WAGYU NIGIRI <6pcs> 48

### BEEF TATAKI NIGIRI <6pcs> 22

### TOP OF ROLLS <4pcs>

With Avocado Sushi Rolls

### TERIYAKI CHICKEN 20

### DRAGON EEL 26

### FRESH SALMON 22

### FRESH TUNA 24

### SOFT SHELL CRAB 25

### SPICY TUNA 26

### ABURI YUMYUM PRAWN 28

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<b>EDAMAME</b>	10
<b>RENKON CHIPS</b> <i>Lotus Root, Chicken Salt</i>	10
<b>TAKOWASABI</b> <i>Pickled Octopus</i>	12
<b>IBURI GAKKO CHEESE</b> <i>Smoked Pickled Daikon Radish from Aomori Area with Cream Cheese.</i>	13
<b>SEAWEED SALAD</b> <i>Three Kind of Seaweed</i>	15
<b>SIMPLE SALAD</b> <i>Seasonal Vegetable, Tofu, Sesami Soy Dressing</i>	16
 <b>SALMON CAESAR SALAD</b> <i>House-Made Dressing with Cheese</i>	20
<b>TUNA CAESAR SALAD</b> <i>House-Made Dressing with Cheese</i>	22
<b>TAKOYAKI &lt;6pcs&gt;</b> <i>Japanese BBQ Sauce, Mayo, Bonito Flakes</i>	18
 <b>KAMO NEGI TOFU</b> <i>Deep Fried Tofu in Dashi Broth with Duck and Spring Onion</i>	20
<b>AGEDASHI TOFU</b> <i>Deep Fried Tofu in Dashi Broth, Bonito Flakes</i>	18
<b>AGEDASHI EGGPLANT</b> <i>Deep Fried Eggplant in Dashi Broth, Bonito Flakes</i>	18
<b>MISO CHEESE EGGPLANT</b>	23
<b>EGGPLANT DENGAKU</b> <i>Grilled Eggplant with Sweet Miso Paste</i>	18

**SHARE PLATE**

<b>CRISPY SQUID LEGS</b>	14
<b>CRISPY CHICKEN WINGS</b> <i>Nagoya Style Spicy Salt and Black Pepper</i>	24 
<b>KARAAGE CHICKEN</b> <i>Fried Chicken Japanese Butccer-Style</i>	22
<b>PORK GYOZA &lt;6pcs&gt;</b> <i>Pork Dumpling, Soy Vinaigrette</i>	18
<b>VEGETABLE GYOZA &lt;6pcs&gt;</b> <i>Vegetable Dumpling, Soy Vinaigrette</i>	18
<b>TEPPAN PRAWNS &lt;6pcs+1pc&gt;</b> <i>Yum-yum Sauce and Panko Jumbo Prawn</i>	29 
<b>TEPPAN SCALLOPS &lt;6pcs&gt;</b> <i>Baby Scallops from Aomori with Yum-yum Sauce</i>	24 
<b>MIXED TEMPURA</b> <i>Prawns&lt;3pcs&gt;, Vegetable&lt;5pcs&gt;</i>	27 
<b>PRAWN TEMPURA &lt;5pcs&gt;</b>	32
<b>VEGETABLE TEMPURA</b>	24
<b>SOFT SHELL CRAB TEMPURA</b>	30
<b>BEEF TATAKI</b> <i>Garlic Soy Sauce, Spicy Miso, Yum-yum Sauce</i>	
<i>Small &lt; 5pcs&gt;</i>	18
<i>Large &lt; 10pcs &gt;</i>	32
<b>UNAGI SPRING ROLL</b> <i>Unagi Eel and Cucumber Fresh Spring Roll. Wrapped in Rice Paper</i>	36

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## SHARE PLATE

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 <b>WAGYU BEEF TAGLIATA</b>	68
<i>Wagyu Beef Steak</i>	
<b>YUZU KOSHO MUSSELES</b>	22
<i>Half-Kilo Mussels Steamed with Sake and Yuzu Citrus Green Chili Pepper</i>	
<b>PANKO CHICKEN KATSU</b>	29
<b>PANKO PORK KATSU</b>	32
<i>Soft Pork Fillet Katsu</i>	
<b>SEAFOOD HOT POT</b>	35
<i>Fish, Prawn, Mussel, Tofu, shiitake, Vegetable</i>	
 <b>NZ WAGYU SUKIYAKI</b>	44
<i>Sliced Wagyu Beef and Vegetables, Tofu, Sweet Soy-Based Broth Onsen Tamago (Soft Boiled Egg) for Dip</i>	
<b>BEEF FRIED RICE</b>	28
<i>Takana Mustard Leaves, Soy Grazed Beef, Egg</i>	
<b>TERIYAKI SALMON</b>	32
<b>TERIYAKI CHICKEN</b>	28
<b>TERIYAKI UNAGI EEL</b>	30
<b>FRIED SEAFOOD MIXED</b>	32
<i>Jumbo Prawn, Salmon, Oyster, Scallop Creamy Croquette</i>	
<b>VEGETABLE LOVERS MIX</b>	26
<i>Teriyaki Tofu, Seasonal Stir-fried Vegetable, Mushrooms</i>	

## SOMETHING SWEET

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<b>KUMARA PUDDING</b>	12	
<i>Kumara Flan served with whipped cream and fruits</i>		

### ICE CREAM

<b>1 scoop</b>	5
<b>2 scoop</b>	8.5
<b>3 scoop</b>	10.5
<i>Please choose from Vanilla / Matcha Green Tea/ Black Sesame served with whipped cream and fruits</i>	

<b>AFFOGATO</b>	14
<i>Vanilla Ice Cream, Mochi Ice Cream, A Shot of Espresso</i>	

<b>MATCHA AFFOGATO</b>	14
<i>Vanilla Ice Cream, Mochi Ice Cream, A Shot of Matcha</i>	

<b>TODAY'S CHEESE CAKE</b>	13
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### SIDE & EXTRA

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<b>STEAMED RICE</b>	3
<b>MISO SOUP</b>	3
<b>GINGER</b>	2

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