

# ZENSAI

## APPETIZER

<b>OSHINKO</b> ASSORTED PICKLES	8.25	<b>GYU TATAKI</b> SEARED FILET MIGNON WITH GARLIC SAUCE	18.50
<b>EDAMAME</b> STEAMED SOY BEANS WITH SEA SALT	6.75	<b>NEGIMAKI</b> BROILED BEEF WITH SCALLION & ENOKI MUSHROOMS	12.75
<b>NASU DENGAKU</b> EGGPLANT BROILED WITH RED MISO	10.75	<b>ROCK SHRIMP TEMPURA</b> WITH WASABI SAUCE & DAIKON OROSHI	19.50
<b>PHOENIX</b> MIXED VEGETABLES WRAPPED IN CUCUMBER & TOPPED WITH AVOCADO	13.75	<b>EBI ONIGARA</b> BROILED WHOLE GULF PRAWNS WITH TAMARI BUTTER	16.75
<b>UNA KYU</b> EEL WRAPPED IN CUCUMBER	12.25	<b>AOYAGI</b> RAW LIVE ORANGE CLAM SASHIMI OR SAUTÉED W/ASPARAGUS & BLACK PEPPER	12.00
<b>BONSAI TREE</b> CRABSTICK, AVOCADO, MASAGO & KAIWARE WRAPPED IN CUCUMBER	9.50	<b>DYNAMITE</b> BROILED SEA SCALLOP WITH MUSHROOM & SMELT ROE	16.50
<b>TORO TATAKI</b> TUNA BELLY TARTARE WITH QUAIL EGG	25.25	<b>SAKE KAZU ZUKE</b> BROILED SALMON CURED WITH MISO & SAKE LEES	15.25
<b>HAMACHI TATAKI</b> YELLOWTAIL TARTARE WITH QUAIL EGG	16.00	<b>GINDARA SAIKYOYAKI</b> BROILED MISO CURED BLACK COD	16.50
<b>SAKE TATAKI</b> SALMON TARTARE WITH QUAIL EGG	13.50	<b>SAKE KAMA</b> BROILED SALMON COLLAR WITH SEA SALT OR TERIYAKI	11.00
<b>USUZUKURI</b> THINLY SLICED FLUKE WITH VINEGAR SAUCE	19.75	<b>HAMACHI KAMA</b> BROILED YELLOWTAIL COLLAR WITH SEA SALT OR TERIYAKI	13.00
<b>KANDACHI USUZUKURI</b> THINLY SLICED AMBERJACK WITH YUZU PEPPER	21.00	<b>CHAWAN MUSHI</b> STEAMED EGG CUSTARD WITH SHRIMP, UNAGI, SHITAKE & SPINACH	10.25
<b>NUTA AE</b> WHITE FISH, SCALLION & MUSTARD MISO	10.75	<b>SHUMAI</b> HOME MADE PORK DUMPLINGS	9.25
<b>TAKO SUMISO</b> HOUSE CURED OCTOPUS SASHIMI IN MISO VINEGAR	13.25	<b>EBI SHUMAI</b> HOME MADE SHRIMP DUMPLINGS	10.75
<b>YAMAKAKE</b> GRATED MOUNTAIN YAM WITH TUNA	18.75	<b>TAKO SUNOMONO</b> OCTOPUS IN VINEGAR SAUCE	13.25
<b>MIXED SUNOMONO</b> ASSORTED SEAFOOD IN VINEGAR SAUCE	15.50	<b>KANI SUNOMONO</b> BLUE CRAB WRAPPED IN CUCUMBER WITH VINEGAR SAUCE	19.50
<b>KAI MORIAWASE SUNOMONO</b> ASSORTED CLAMS IN VINEGAR SAUCE	21.00	<b>KING CRAB SUNOMONO</b> WRAPPED IN CUCUMBER WITH VINEGAR SAUCE	25.50
<b>KAKI SUNOMONO</b> EAST COAST OR WEST COAST OYSTERS IN VINEGAR SAUCE	22.50	<b>KURAGE SUNOMONO</b> JELLYFISH IN VINEGAR SAUCE	10.00

## SALAD

<b>OSHITASHI HORENSO</b> SPINACH & NAPA CABBAGE WITH DASHI	6.00	<b>YAMAIMO SENGIRI</b> THINLY SLICED MOUNTAIN YAM	10.75
<b>WAKAME</b> GREEN SEAWEED WITH SESAME DRESSING	5.75	<b>MAQURO SALAD</b> SEARED TUNA WITH MIZUNA & SESAME DRESSING	20.50
<b>HUJIKI</b> DARK SEAWEED WITH SESAME	5.00	<b>YASAI TANZAKU</b> VEGETABLE STICKS WITH MISO DRESSING	9.50
<b>KAIISO MORIAWASE</b> MIXED SEAWEED WITH SUMISO SAUCE	11.50	<b>HOUSE SALAD</b> LETTUCE, AVOCADO, CARROT & WATERCRESS	9.50
<b>SAN DAIKON</b> THREE RADISH SALAD	8.00	<b>YASEI KINOKO</b> BROILED WILD MUSHROOMS WITH TAMARI BUTTER	10.50
<b>SAWARA KYURI</b> SPANISH MACKEREL & CUCUMBER WITH PONZU SAUCE	10.50	<b>IKA SHOGA</b> BROILED SQUID WITH GINGER	10.50

## OSUIMONO SOUPS

<b>MISO</b>	5.00
<b>YASEI KINOKO MISO</b> WILD MUSHROOM MISO	6.50
<b>YASAI SHOGA</b> VEGETABLES WITH FRESH GINGER	7.25
<b>AKADASHI</b> SPECIAL MISO SOUP	7.00
<b>KINOKO</b> WILD MUSHROOMS	7.75
<b>HAMASUI</b> CLAM SOUP	13.75
<b>KARAI SAKANA</b> SPICY SEAFOOD	16.00

## MUSHIMONO STEAMED DISHES

<b>SAKE SHISO</b> SALMON WITH SHISO	27.00
<b>ISE EBI</b> LOBSTER WITH MISO BUTTER	39.75
<b>YASAI</b> VEGETABLES WITH GINGER	19.50
<b>HAMACHI</b> YELLOWTAIL WITH EEL SAUCE	33.00

## YAKIMONO BROILED DISHES

<b>SAIKYOYAKI ENTRÉE</b> BROILED MISO CURED BLACK COD	32.50
<b>TERIYAKI RIB EYE STEAK</b> WITH WILD MUSHROOMS	39.00
<b>UNADON</b> BROILED EEL, RICE & PICKLES	27.00

## YASAI VEGETABLE ROLLS

<b>YAMA GOBO</b> SMALL BURDOCK	6.00
<b>NORIMAKI</b> SQUASH	6.00
<b>STRING BEAN</b>	6.00
<b>ASPARAGUS</b>	7.25
<b>SHITAKE</b> BLACK MUSHROOM	7.25
<b>HORENSO</b> SPINACH	6.00
<b>NINJIN</b> CARROT	6.00
<b>ENOKI</b> STRAW MUSHROOM	7.25
<b>KYURI</b> CUCUMBER	6.00
<b>AVOCADO</b>	7.25
<b>NATTO</b> FERMENTED BEANS	6.00

## HAKOZUSHI BOX SUSHI

<b>SHIME SABA SHIRAETA KONBU</b> MACKEREL & CLEAR SEAWEED	31.50
<b>HIKARIMONO SPECIAL</b> SILVERSKIN FISH & BLACK CAVIAR	39.75
<b>MAGURO AVOCADO</b> TUNA & AVOCADO	16.00
<b>UNAGI AVOCADO</b> EEL & AVOCADO	17.50
<b>SMOKED SAKE &amp; SHISO</b> SMOKED SALMON	16.25
<b>SMOKED HAMACHI SHITAKE</b> SMOKED YELLOWTAIL & SHITAKE	17.50

## MAKI SPECIAL ROLLS

<b>CALIFORNIA</b> WITH KANIKAMA CRABSTICK	6.00
<b>WITH BLUE CRAB</b> INSIDE OUT	10.75
<b>WITH KING CRAB</b> INSIDE OUT	19.25
<b>SPICY TUNA &amp; TEMPURA FLAKES</b> WITH CUCUMBER INSIDE OUT	10.00
<b>ENOKI &amp; HAMACHI</b> YELLOWTAIL & STRAW MUSHROOMS	10.25
<b>KYURI SPECIAL</b> EEL, CRABSTICK, CUCUMBER & AVOCADO	13.00
<b>SAKE KAWA</b> SALMON SKIN	9.00
<b>BLUE RIBBON</b> 1/2 LOBSTER, SHISO & BLACK CAVIAR	26.50
<b>NEGI HAMA</b> YELLOWTAIL & SCALLION	8.25
<b>DRAGON</b> EEL, AVOCADO & RADISH SPROUTS	18.25
<b>NIJI</b> SEVEN COLOR RAINBOW	24.25
<b>SPICY CRAB ROLL</b> BLUE CRAB & SHISO	12.00
<b>YASAI</b> MIXED VEGETABLES	9.25
<b>KARAI KAIHASHIRA</b> SPICY SCALLOP & SMELT ROE	13.25
<b>SAKANA SAN SHU</b> YELLOWTAIL, TUNA & SALMON	12.75
<b>TOSHI SPECIAL</b> SALMON SKIN SPECIAL	13.00
<b>SAKE IKURA</b> SALMON & SALMON ROE	14.00
<b>SPICY LOBSTER ROLL</b>	13.75
<b>EBI TEMPURA</b> FRIED SHRIMP WITH RADISH SPROUTS & AVOCADO	11.75
<b>KAKI FRI</b> FRIED OYSTERS & LETTUCE	15.50
<b>SAKE &amp; SAKE KAWA</b> SALMON, SALMON SKIN, CUCUMBER & BURDOCK	18.25

## PLATTERS

<b>HONDO</b> ASSORTED SPICY GUNKAN & ROLLS 1 GUNKAN EACH OF SPICY CRAB, SPICY WHITE FISH & SPICY SALMON 1 ROLL EACH OF SPICY SCALLOP, SPICY TUNA & SPICY YELLOWTAIL	31.50
<b>TEMAKI HONNIN</b> TRADITIONAL HOME STYLE HAND ROLLS 2 EACH OF TUNA, SALMON, YELLOWTAIL, WHITE FISH & SILVER SKIN FISH	35.75
<b>MAKI</b> ASSORTED ROLLS COMBO 1 MACKEREL, CALIFORNIA INSIDE OUT & TUNA COMBO 2 YELLOWTAIL, CALIFORNIA INSIDE OUT & SALMON COMBO 3 SALMON SKIN, FRESH WATER EEL & SPICY SCALLOP	16.50 18.75 23.75
<b>SUSHI</b> 7 PIECES & 1 ROLL	25.50
<b>SUSHI DELUXE</b> 10 PIECES & 1 ROLL	34.00
<b>SASHIMI</b> 12 PIECES	29.25
<b>SASHIMI DELUXE</b> 18 PIECES	35.75
<b>SUSHI SASHIMI COMBINATION</b>	39.75
<b>ISE EBI SASHIMI</b> WHOLE MAINE LOBSTER SASHIMI	43.50
<b>BLUE RIBBON SPECIAL</b> VERY SPECIAL PLATTER	150.00
<b>TOSHI'S CHOICE PER PERSON</b> OMAKASE (MINIMUM)	75.00

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**T A I H E I Y O**

PACIFIC OCEAN

BINNAGA ALBACORE	5.00
MASU TAZMANIAN SEATROUT	5.75
UNI SEA URCHIN	6.00
EBI COOKED SHRIMP	3.50
TAKO OCTOPUS	4.25
KAIBASHIRA SEA SCALLOP	5.25
MIRUGAI GIANT CLAM	7.00
MADAI JAPANESE RED SNAPPER	5.25
ANAGO SEA EEL	6.00
KURAGE JELLYFISH	4.00
MASAGO SMELT ROE	4.00
HAMACHI YELLOWTAIL	5.25
KANPACHI AMBERJACK	6.50
SMOKED HAMACHI SMOKED YELLOWTAIL	6.50
KOHADA SPOTTED SARDINE	7.75
SHIRO EBI RAW TINY WHITE SHRIMPS	6.25
KANIKAMA CRABSTICK	3.00
KING CRAB	7.50
NISHI KAIGAN KAKI WEST COAST OYSTERS	3.75

**N I K U** MEAT

GYU FILET MIGNON	5.00
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**T A I S E I Y O**

ATLANTIC OCEAN

SAKE SALMON	4.75
SMOKED SAKE SMOKED SALMON	5.25
ARCTIC CHAR	5.00
HIRAME FLUKE	4.75
ENGAWA FLUKE FIN	5.50
MAGURO TUNA	5.00
SAWARA SPANISH MACKEREL	4.50
MUSHI ISE EBI COOKED LOBSTER	7.50
AOYAGI ORANGE CLAM	4.50
YARI-IKA SQUID	5.25
SHIME SABA HOUSE CURED MACKEREL	7.00
MA-IWASHI TRUE SARDINE	7.75
UNAGI FRESH WATER EEL	5.00
IKURA SALMON ROE	5.25
HAMAGURI LITTLE NECK CLAM	3.75
KARAI ISE EBI SPICY LOBSTER WITH EGG WRAPPER	7.25
KANI BLUE CRAB	5.75
HIGASHI KAIGAN KAKI EAST COAST OYSTERS	3.75
TAMAGO SWEET EGG	3.50

**E X T R A S**

UDAMA QUAIL EGG +\$1.25	MASAGO SMELT ROE +\$3.00	AVOCADO +\$1.25	KYURI CUCUMBER +\$.75	SHISO MINT LEAF +\$.100
SPICY SMELT ROE +\$1.50	INSIDE OUT +\$1.00	MAKI ROLL +\$2.75	TEMAKI HANDROLL +\$2.00	

**J U N M A I C O L D S A K E**

	SMALL GLASS	WOODEN BOX	BOTTLE
HARUSHIKA	4.	11.	1800ML 99.
AKTABARE, "KOSHIKI JUNTSUKURI"	5.	16.	720ML 50.
KAGUYAHIME	5.	16.	500ML 30.
BLUE RIBBON SAKE, "TRUE BREW"	7.	20.	500ML 48.
KUROSAWA, KIMOTO	3.	9.	1800ML 75.
SHIRAKABE-GURA, "KIMOTO"	6.	18.	720ML 60.
KAMOTSURU, "NAMAKAKOI"	-	-	300ML 18.
DENSHU, TOKUBETSU	7.	20.	720ML 70.
NISHIDA, "KIKUIZUMI," GINJO (NON-JUNMAI)	-	-	300ML 35.
KOKURYU (BLACK DRAGON), "TOKUSEN," GINJO (NON-JUNMAI)	8.	22.	720ML 75.
WAKATAKE ONIGOROSHI, GINJO	6.	18.	720ML 60.
MEIBO, "YOWA NO TSUKI (NIGHTMOON)," GINJO	8.	22.	500ML 55.
BLUE RIBBON SAKE, "SPECIAL BREW," GINJO	8.	22.	500ML 55.
NARUTOTAI, GINJO GENSHU	-	-	720ML 98.
KAEDA NO SHIZUKU (MAPLE DROPLETS), GINJO	-	-	300ML 31.
TAKASAGO, "GINGA (DIVINE DROPLETS)," DAIGINJO SHIZUKU	-	-	300ML 75.
ZUICHO, DAIGINJO	4.	11.	1800ML 100.
YAEGAKI, "MU," DAIGINJO	7.	20.	720ML 71.
HOYO, "KURA NO HANA," DAIGINJO	9.	25.	500ML 60.
MIYAZAKURA (ROYAL CHERRY BLOSSOM), DAIGINJO	9.	25.	720ML 87.
BLUE RIBBON SAKE, "PREMIUM BREW," DAIGINJO	9.	25.	500ML 60.
DASSAI, GINJO, NIGORI ZAKE (ROUGHLY FILTERED)	6.	18.	720ML 60.
TSUKI NO KATSURA, SPARKLING NIGORI ZAKE	-	-	300ML 48.

**W H I T E W I N E**

<b>CHARDONNAY</b>		
JEAN CHARTRON, BOURGOGNE, "CLOS DE LA COMBE," FRANCE, 2007	44.	15. - GLASS
THREE SAINTS, SANTA MARIA VALLEY, CALIFORNIA, 2007	55.	
DOMAINE ROULOT, MEURSAULT, "LES VIREUILS," FRANCE, 2006	231.	
<b>PINOT GRIS</b>		
HUIA, MARLBOROUGH, NEW ZEALAND, 2008	36.	12. - GLASS
<b>URUGUAY</b>		
VINEDO DE LOS VIENTOS, ESTIVAL, ATLANTIDA, 2008	35.	
<b>RIESLING</b>		
SYBILLE KUNTZ, SPATLESE, "TROCKEN/DRY," MOSEL, GERMANY, 2007	45.	
PRAGER, FEDERSPIEL, "STEINRIEGEL," WACHAU, AUSTRIA, 2007	75.	
<b>LOIRE VALLEY</b>		
DOMAINE SERGE LALOUE, SANCERRE, FRANCE, 2008	45.	
FRANCOISE CHIDAINE, "LES TUFFEAUX," MONTLOUISE, FRANCE, 2006	60.	
CHATEAU DE CHAMBOUREAU, SAVENNIERES, "CUVEE D'AVANT," FRANCE, 2004	48.	
<b>RHONE VALLEY</b>		
PAUL VENDRAN, VIOGNIER, "LA FERME SAINT-PIERRE," VAUCLUSE, FRANCE, 2008	49.	
<b>PINOT BLANC</b>		
ROBERT SINSEY, LOS CARNEROS, CALIFORNIA, 2008	51.	HALF BOTTLE
<b>SPAIN</b>		
AMEZTOI, TXAKOLINA, GETARIA, 2007	48.	
DO FERREIRO, ALBARINO, RIAS BAIXAS, 2006	60.	

**R E D W I N E**

<b>FIELD BLEND</b>		
TAMARACK CELLARS, "FIRE HOUSE RED," COLUMBIA VALLEY, WASHINGTON, 2007	42.	14. - GLASS
<b>PINOT NOIR</b>		
STEVEN ROSS, CENTRAL COAST, CALIFORNIA, 2007	45.	15. - GLASS
HUBER, SPATBURGUNDER, "MALTERDINGER," BADEN, GERMANY, 2004	90.	
CHASSAGNE MONTRACHET, DOMAINE VINCENT GIRARDIN, "MORGEOT," 1ER CRU, FRANCE, 2003	111.	
<b>CABERNET FRANC</b>		
OLGA RAFFAULT, CHINON, "LES PICASSES," LOIRE VALLEY, FRANCE, 2005	28.	HALF BOTTLE
<b>RHONE VALLEY</b>		
DOMAINE DE L'HARMAS, COTE DU RHONE, FRANCE, 2005	35.	
<b>CABERNET SAUVIGNON</b>		
KEEVER FAMILY, YOUNTVILLE, NADPA VALLEY, CALIFORNIA, 2006	195.	
<b>DOLCETTO D'ALBA</b>		
MASCARELLO GIUSEPPE, "BRICCO," PIEDMONT, ITALY, 2005	44.	
<b>SYRAH</b>		
JAFFURS, "BIEN NACIDO VINEYARD," SANTA MARIA, CALIFORNIA, 2006	90.	
<b>MAIBEC</b>		
FINCA ABRIL, "SINGLE VINEYARD 1922," VALLE DEL UCO, MENDOZA, ARGENTINA, 2006	63.	
<b>S P A R K L I N G</b>		
<b>CAVA ROSE</b>		
AVINYO, "RESERVA," BRUT, N.V.	51.	17. - GLASS
<b>PROSECCO DI VALDOBBIADENE</b>		
LE COLTURE, "FAGHER," BRUT SPUMANTE, N.V.	33.	
<b>CHAMPAGNE</b>		
FLEURY PERE & FILS (ORGANIC), BRUT, N.V.	55.	HALF BOTTLE
LARMANDIER-BERNIER, BLANC DE BLANCS, 1ER CRU, BRUT, N.V.	138.	