



premium and thoughtfully-crafted modern japanese cuisine  
personalized customer service | casual yet inviting atmosphere

## **SOUPS / SALADS**

miso soup / 5  
sopa maya with house-made dumplings / 8  
seasonal soup (ask us) / 9  
house salad / 6  
seaweed salad / 8  
marinated squid salad / 10  
chef's sashimi salad / 18

## **STARTERS**

edamame / 5  
cajun edamame / 5  
agedashi tofu / 7  
fried summer rolls / 11  
fried baby tako / 8  
bacon-asparagus yakitori / 7  
beef gyoza / 8

## **SHARING PLATES**

### *from the kitchen*

brown sugar-braised carnitas in buns / 11  
coconut panko shrimp / 13  
chicken lettuce wraps / 11  
shrimp and vegetable tempura / 13  
beef and vegetable yakisoba / 14  
sake-steamed cold-water lobster tail / 18  
pork fried rice / 12

### *from the sushi bar*

zen bruschetta / 15  
ceviche martini / 12  
tuna tataki / 20  
mussels dynamite / 11  
nouvelle yellowtail sashimi / 18  
fox ears / 11  
spicy pressed salmon / 16

*Please inform your server at the start of dinner if you have any food-related allergies or dietary restrictions. We will do our very best to accommodate you. Please note that we do use shellfish, wheat, and soy in our restaurant.*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## **ENTREES**

*served with miso soup or house salad / no substitutions please*

### ***from the kitchen***

**duck breast with soy, brandy & honey glaze / mashed yams / snow peas / 25**

*pairs well with aquinas pinot noir - 39b*

**sesame-encrusted tuna steak / soba / spinach chips / sweet vinaigrette / 32**

*pairs well with donati chardonnay - 38b*

**miso-marinated chilean sea bass / baby bok choy / steamed rice / 36**

*pairs well with sho chiku bai nama organic sake - 21b*

**grilled flat-iron steak / asparagus tempura / mashed yams / 24**

*pairs well with petite petit sirah - 40b*

**chicken teriyaki / onion & shiitake tempura / steamed rice / 21**

*pairs well with michael david sauvignon blanc - 39b*

### ***from the sushi bar***

**chirashi zushi / assorted sashimi on sushi rice / 32**

*pairs well with the dry creek chenin blanc - 39b*

**una ju / fresh water eel on sushi rice / 28**

*pairs well with listel rosé - 34b*

**tuna poke / seasoned tuna & vegetables / sushi rice / 32**

*pairs well with suzaku junmai ginjo - 29b*

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**OMAKASE / 10 course dinner conceptualized & prepared by michelle – 120/person**

*REQUIRES ADVANCED RESERVATIONS / 4 PERSON MINIMUM*



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