



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

## **SOUPS / SALADS**

- miso soup / 4
- sopa maya with house-made dumplings / 6
- seasonal soup (ask us) / 7
- house salad / 6
- seaweed salad / 7
- marinated squid salad / 9
- chef's sashimi salad / 16

## **STARTERS**

- edamame / 5
- cajun edamame / 5
- agedashi tofu / 6
- fried summer rolls / 8
- fried baby tako / 7
- bacon-asparagus yakitori / 6
- beef gyoza / 8

## **SHARING PLATES**

### *from the kitchen*

- brown sugar-braised carnitas in buns / 9
- coconut panko shrimp / 12
- chicken lettuce wraps / 10
- shrimp and vegetable tempura / 12
- beef and vegetable yakisoba / 13
- sake-steamed cold-water lobster tail / 16
- pork fried rice / 12

### *from the sushi bar*

- zen bruschetta / 12
- ceviche martini / 11
- tuna tartare / 11
- mussels dynamite / 8
- nouvelle yellowtail sashimi / 18
- fox ears / 9.5

*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.*

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

**duck breast with soy, brandy & honey glaze / mashed yams / snow peas / 25**  
*pairs well with aquinas pinot noir - 46b*

**sesame-encrusted tuna steak / soba / spinach chips / sweet vinaigrette / 29**  
*pairs well with donati chardonnay - 39b*

**miso-marinated chilean sea bass / baby bok choy / steamed rice / 29**  
*pairs well with sho chiku bai nama organic sake - 20b*

**grilled flat-iron steak / asparagus tempura / mashed yams / 26**  
*pairs well with raymond sommelier cabernet - 49b*

**chicken teriyaki / onion & shiitake tempura / steamed rice / 19**  
*pairs well with michael-david sauvignon blanc - 38b*

**chirashi zushi / assorted sashimi on sushi rice / 29**  
*pairs well with the whip california white - 41b*

**surf & turf / 8oz glazed beef/ 4oz steamed lobster tail / brussels sprouts / 45**  
*pairs well with petite petit petite sirah - 39b*

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**OMAKASE / 10 course dinner conceptualized & prepared by michelle – 120/person**  
*REQUIRES ADVANCED RESERVATIONS / 4 PERSON MINIMUM*



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