



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

WHITE WINES

single glasses are 5oz pour

donati sorelle per sempre (sisters forever)

unoaked chardonnay, central coast, california – 10g/37b
*white blend / crisp, clean / stone fruit and lemon notes / lemon
creme, tart grapefruit, and apricot*

tenuta ca'bolani pinot grigio, friuli, italy – 40b

lingering finish / crisp fruitiness / famed growing region

michael-david sauvignon blanc, lodi, california – 11g/39b
*buttery, round textures / melon and citrus notes / warm,
honeyed bouquet / lovely, well-balanced*

dry creek chenin blanc, clarksburg, california – 39b
*aromatics of white pear and pineapple / refreshing hints
of tangerine / lively and rich with subtle creaminess*

RED WINES

single glasses are 5oz pour

septima malbec, mendoza, argentina – 11g/38b

red plum / elegant and intense / smoky / bold

aquinas pinot noir, napa, california – 11g/39b
*aromas of cherry & plum / delicate and elegant /
velvety, supple finish*

listel rosé, france – 34b

*dry / traditional French rosé / light and crisp /
fresh and delicate / perfect with sushi*

petite petit petite sirah, lodi, california – 40b

*joyous explosion of rich dark fruits / jammy / slightly dry with
mild tannins / light spice / beautiful all around*

austerity cabernet, paso robles, california – 11g/40b

robust / ripe cherry aromas / licorice & sweet oak / long finish

buehler cabernet, napa valley, california – 55b

*black fruit aromas / rich and full-bodied / cedar and mineral
notes / finishes with a hint of anise*

SAKE

ty-ku super premium black label – 34

*smooth, clean, refined flavors, SMV +2,
gold medal at SF wine competition*

sho chiku bai nama organic – 20

dry with fruity notes, smooth texture, SMV +5

zipang sparkling sake – 20

crisp, dry, subtle effervescence

hakutsuru draft – 17

cold-brewed, light and fresh, SMV +4

momokawa organic nigori – 21

creamy, rich, tropical notes, SMV -12

ty-ku coconut nigori – 24

balanced, warm aroma, SMV +1.2

suzaku junmai ginjo – 29

*fruity aroma, ultra smooth, creamy body
light fruity finish, SMV +3*

sho chiku bai hot sake – 5

BEER

st. pauli non-alcoholic – 5

kirin light – 5

kirin ichiban – 5

bud light – 5

asahi super dry – 5.5

sapporo – 5.5

sapporo reserve – 5.5

sapporo black – 9

NON-ALCOHOLIC

san pellegrino – 4

iced –or– hot sencha green tea – 3

fresh mint lime-ade – 5

virgin lychee sangria – 5

coke / sprite / dr pepper / diet coke – 3

ramune japanese soda – 4

STARTERS FOR WHITES & SAKE

nouvelle yellowtail sashimi – 18

seaweed salad – 7

sake-steamed lobster with soy butter – 16

avocado gazpacho with crab (seasonal) – 8

summer rolls – 8

STARTERS FOR REDS & BEER

cajun edamame – 5

fried baby tako – 7

carnitas in steamed buns – 10

bacon-asparagus yakitori – 6

zen bruschetta – 13

beef gyoza – 8

ZEN SIGNATURE COCKTAILS

zen martini – 11

best-seller / cilantro and citrus / pairs perfectly with michelle's menu / new amsterdam



zen horse's neck – 11

makers mark / lemon / angostura



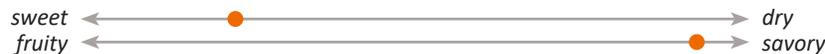
zen garden – 12

balanced / aromatic / a clear bloody mary / new amsterdam gin



nori & celery old-fashioned w/ bulleit rye – 11

our version of a drink written up in the ny times / thoughtful reinvention of a classic / best paired with seafood



zen margarita – 11 / with patron – 13

no mixers or added sugars / agave / fresh muddled citrus / house-made sweet & sour / sauza silver



lychee sangria – 10



zen blood & sand – 11

maker's mark / fresh orange / luxardo maraschino / cinzano sweet vermouth / soft, velvety texture



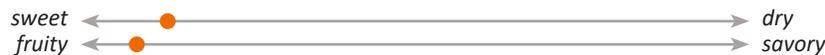
southside – 11

love manhattans? ours has jack & apricot preserves



tempest storm – 11 / grand marnier is always a good idea – 13

fan of dark & stormy? / fresh citrus / house-made ginger beer / brown sugar



hendrick's sake-tini – 12



belvedere pomegranate cosmo with grand marnier – 13



texas mule – 11

tito's hand-made vodka / lime / house-made ginger beer

