



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 / 7
seasonal soup (ask us) / 8
house salad / 6
seaweed salad / 7
marinated squid salad / 9
chef's sashimi salad / 18

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 / 10
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 / 13
ceviche martini / 12
tuna tataki / 20
mussels dynamite / 10
nouvelle yellowtail sashimi / 18
fox ears / 10
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.

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 - 37b

miso-marinated chilean sea bass / baby bok choy / steamed rice / 34

pairs well with sho chiku bai nama organic sake - 20b

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

pairs well with austerity cabernet - 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 / 31

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

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

REQUIRES ADVANCED RESERVATIONS / 4 PERSON MINIMUM



zensushidallas.com

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