



**Winner of over 15 “Best Sushi in Dallas”
Awards**

**100+ Combined Years of Japanese
Culinary Experience Married to Regional
Ingredients**

Since 2007

Thank you for choosing Zen.

Our sister concept:

Beatrice

Zen Sushi in the Bishop Arts
380 W. 7th Street, Dallas, 75208

COCKTAILS

Zen Martini — 14

Best-Selling Cocktail, Made with Cilantro, Citrus, New Amsterdam Gin

Zen Garden — 15

A Clear Bloody Mary, Aromatic, Vibrant, New Amsterdam Gin

Zen Margarita — 14 / Patron — 16

Fresh-Squeezed Sweet and Sour, Sauza Silver

Lychee Sangria — 13

Fruity, Summery, White Sake Sangria with Lychee Nectar

Texas Mule — 15

Titos, Fresh Limes, House-Made Ginger Beer

Nori and Celery Old-Fashioned — 14

Cerebral Re-invention of a Classic, Pairs Perfectly with Seafood

Hendricks Sake-tini — 15

Fresh Muddled Cucumber, Sake, and Hendricks Gin

Blood and Sand — 15

Makers, Fresh Squeezed Orange, Vermouth, Smooth Texture

Tokyo Lemonade — 15

Yuzu Aroma, Muddled Cucumbers, Lemons, and Titos

Yamazaki 12 Yr Single Malt — 20 /36

90 Year Old Japanese Distillery, Maple and Fruit Aromas

Full Bar Available.

DRINKS

WHITES

Adelsheim Chardonnay – 14g/49b
Willamette Valley, Oregon

Rombauer Sauvignon Blanc – 18g/63b
Sonoma County, California

Opolo Mt. Zinfandel – 16g/56b
Paso Robles, California

Prinz Salm Two Princes Riesling – 14g/48b
Rheinhessen, Germany

GD Vajra Rosabello Rose – 13g/43b
Barolo, Italy

Scarpetta Brut Rose – 39b
Friuli Venezia Giulia, Italy

REDS

Pfluger Pinot Noir – 62b
Buntsandstein, Germany

William Fevre La Mision Cabernet – 13g/46b
Maipo Valley, Andes, Italy

SAKE

G Joy – 30

Sho Chiku Bai Nama Organic – 24

Zipang Sparkling Sake – 24

Hakutsuru Draft – 20

Momokawa Organic Sake – 27

Hot Sake – 7 Small / 12 Large

Cold Sake Glass - 9

BEER

Kirin Light — 7

Kirin Ichiban — 7

Asahi Super Dry — 7

Sapporo — 7

Sapporo Black — 10

NON-ALCOHOLIC

Topo Chico — 4

Iced - or - Hot Matcha Green
Tea — 4

Fresh Mint Lime-Aide — 8

Virgin Lychee Sangria — 8

Virgin Texas Mule — 8

Coke / Diet Coke / Sprite / Dr.
Pepper — 4

Ramune Japanese Soda — 5

DINNER

SOUPS & SALADS

Miso Soup — 6

Sopa Maya with House Made
Dumplings — 9

Seasonal Soup (Ask Us) — 10

House Salad — 7
(Creamy Soy or Ginger Dressing)

Seaweed Salad — 10

Marinated Squid Salad — 12

Chefs Sashimi Salad — 22

STARTERS

Edamame — 7
(Kosher Salt or Cajun Seasoning)

Agedashi Tofu — 9

Fried Baby Tako — 12

Beatrice Bacon & Asparagus Yakitori — 10

House Made Beef Gyoza — 12

Crispy Fried Pork & Shrimp Eggrolls - 12

SHARING PLATES

FROM OUR KITCHEN

Brown Sugar-Braised Carnitas
in Bao Buns — 14

Coconut Panko Shrimp — 16

Chicken Lettuce Wraps — 13

Shrimp and Vegetable
Tempura — 16

Beef & Vegetable Yakisoba —
16

Sake-Steamed Cold Water
Lobster Tail — 21

Pork Fried Rice — 14

FROM THE SUSHI BAR

Zen Bruschetta — 20

Ceviche Martini — 16

Tuna Tataki — 26

Mussels Dynamite — 13

Nouvelle Yellowtail Sashimi — 22

Fox Ears — 14

Spicy Pressed Salmon — 20

ENTREES

Served with Miso Soup or House Salad

FROM OUR KITCHEN

Duck Breast with Soy, Honey, and
Brandy Glaze with Mashed Yams, Snow
Peas — 32

Sesame-Encrusted Tuna Steak on Soba
Noodles with Spinach Chips, Sweet
Vinaigrette — 38

Miso-Marinated Black Cod with Baby
Bok Choy, Steamed Rice — 42

Grilled Flat-Iron Steak with Asparagus
Tempura, Mashed Yams — 29

Chicken Teriyaki with Onion and
Shiitake Tempura, Steamed Rice — 25

FROM THE SUSHI BAR

Chirashi Zushi - Assorted Sashimi on
Sushi Rice — 36

Una Ju - Fresh-Water Eel on Sushi Rice — 31

Tuna Poke - Seasoned Tuna and
Vegetables on Sushi Rice — 36

GREEN

V indicates Vegan. Kindly allow our chefs extra time to make your meal.

SOUPS & SALADS

V - House Salad with Ginger Dressing — 7

V - Seaweed Salad w/ Rice Vinaigrette — 10

V - Vegan Miso Soup — 6

APPETIZERS

V - Steamed Rice — 4

Vegetable Fried Rice — 12
(With or Without Egg)

V - Edamame — 7
(Kosher Salt or Cajun Seasoning)

V - Age Tofu — 9

V - Vegetable Summer Rolls — 11

Vegetable Gyoza — 10

Panko Encrusted Japanese Eggplant — 11

V - Tofu Lettuce Wraps — 12

Vegetable Tempura — 12

V - Vegetable Yakisoba — 13

V - Braised Kanpyo in Bao Buns — 13
(Stewed Calabash Squash)

V - Grilled or Steamed Vegetable Plate — 13

Sautéed Brussels — 11
(With or Without Butter)

Pan-Steamed Bok Choy — 11
(With or Without Butter)

PLANT-BASED SUSHI

V - Inari Zushi — 7.5

(Fried Tofu Pockets)

V - Avocado Roll — 8

V - Shiitake Roll — 8.5

V - Asparagus Roll — 7

V - Tofu Roll — 7.5

V - Asparagus Roll - 7

Sweet Potato Tempura Roll — 8

V - Best-Seller Beet Xalapa Roll — 12

V - Lotus Roll — 14

V - Vegetable Roll — 8

V - Ume Shiso Cucumber Roll — 7

V - Takwan Roll — 7

(Pickled Daikon)

California Moon Roll — 13

V - Green Dragon Roll — 9

(Crazy Spicy!)

V - Kanpyo Caterpillar Roll — 12

Yagi Chipotle Roll — 11

V - Inari Maki Roll — 10

Mushroom Volcano Roll — 15

Rabbit Ears — 12

(Tempura Sweet Potato and Sushi Rice inside
Inari)

SuperMoon — 17

(Mushrooms in Dynamite Sauce on California
Moon)

SWEET

MADE FOR SHARING

Ginger Creme Brûlée — 12
Fresh Grated Ginger and Madagascan
Vanilla

Callebaut Chocolate Soufflé — 12
Finest Baking Chocolate in the World,
Molten-Lava Center

Banana and Mango Tempura with Green
Tea Ice-Cream — 12

Premium Green Tea Ice-Cream — 8
With or Without Toasted Coconut
Flakes