



Zen Sushi has been in Bishop Arts since 2007 and we have happily served our community over 1 million sushi dishes.

Please also visit our sister concept in Oak Cliff:

*Restaurant  
Beatrice*

*If you have dietary restrictions, please talk to your server.  
Some items can be made gluten-free upon request.  
See our Green menu for vegan (V) and vegetarian options.*



## drink

### FEATURED WHISKIES

yamazaki 25 sgl / 40 dbl

*Delicate and Elegant. Pure gold in color with a nose of persimmon, honey, clove, candied orange, peach and vanilla, offering spiced wood, coconut, cranberry and butter on the palate. The finish is sweet, woody and long.*

nikka coffey 15

*Cut flowers and fresh fruits, spice, and a little oak. Palate full-bodied and punchy. Plenty of winter spice and toffee, a little caramel and vanilla, and a good mouthful of fruit. Finish is long, warming, fruity with a little oaken spice.*

toki 15

*Basil, green apple, honey. Grapefruit, green grapes, peppermint, thyme. Subtly sweet and spicy finish with a hint of vanilla oak, white pepper and ginger.*

iwai 45 14

*Vanilla and butterscotch on the nose, followed by baked apples and strawberry notes. Pleasantly sweet flavor with ripe pears, quince, chocolate, and toffee. Sweet, lingering finish.*

### HOUSE SPECIALTY COCKTAILS

*We only use fresh fruit juice and never any artificial mixers.*

zen martini 14

*best seller - cilantro - citrus - new amsterdam gin*

zen garden 15

*a clear bloody mary - aromatic - vibrant - roku gin*

zen margarita 15

*fresh-squeezed sweet & sour - tequila silver*

lychee sangria 14

*fruity - summery - white sake sangria - lychee nectar*

texas mule 15

*tito's vodka - fresh lime - housemade ginger beer*

nori & celery old fashioned 15

*cerebral reinvention - perfect seafood pairing - iwai 45*

sake-tini 15

*fresh muddled cucumber - sake - roku gin*

blood & sand 15

*smooth texture - iwai 45 whisky - fresh orange - vermouth*

tokyo yuzu lemonade 15

*yuzu aroma - muddled cucumber - lemon - haku vodka*

## WHITE

mer soleil chardonnay	14 gl / 49 btl
babich sauvignon blanc	13 gl / 46 btl
elk grove pinot gris	12 gl / 44 btl
chateau maris rose	12 gl / 45 btl

## RED

alto cedro cabernet sauvignon	13 gl / 46 btl
hazel pinot noir	17 gl / 62 btl

## SAKE

house hot sake	8 sm / 12 lg
house cold sake	10
hakutsuru	22
sho chiku bai organic nama	26
momokawa nigori	28
g joy	31
zipang sparkling	24

## BEER

kirin ichiban	7
kirin light	7
asahi super dry	7
sapporo	7
sapporo black	10

## SPECIALTY MOCKTAILS (NON-ALCOHOLIC)

*Please specify NA when ordering.*

fresh mint limeade	10
lychee sangria	10
texas mule	10
tokyo yuzu lemonade	10

## SOFT

iced or hot matcha tea	5
ramune japanese soda	6
coke, sprite, dr. pepper, diet coke	4

**start**

white miso soup	<i>tofu, green onion, wakame seaweed</i>	6
sopa maya	<i>dashi broth, mushroom, dumplings</i>	9
seasonal soup	<i>please ask your server</i>	10
hiyashi wakame	<i>marinated seaweed</i>	8
seaweed salad	<i>in vinaigrette</i>	10
ika sansai salad	<i>marinated squid, seaweed</i>	12
sesame cucumber salad		7
japanese pickles		7
edamame	<i>salted <u>or</u> cajun</i>	8

**izakaya**

agedashi tofu	<i>fried, scallion, ginger, tempura sauce</i>	9
fried baby tako	<i>octopus, spicy ponzu</i>	12
spicy shrimp shumai	<i>ginger, garlic</i>	12
beef gyoza	<i>pan-seared dumplings</i>	13
summer roll	<i>fried, vegetable <u>or</u> shrimp and pork</i>	12 / 13
crispy brussels sprouts		12
baby bok choy		12
panko japanese eggplant		12
pork carnitas in bao buns		15
beef yakisoba	<i>stir-fried noodles</i>	17
bacon yakitori	<i>bacon wrapped asparagus, grilled</i>	10
jidori chicken kara-age	<i>japanese fried chicken morsels</i>	13
coconut panko shrimp	<i>with creamy and sweet dipping sauces</i>	16
beef tataki	<i>shaved white onion, sesame ponzu</i>	26
pork katsu	<i>panko fried</i>	16
chicken breast teriyaki		15
black cod	<i>3-day miso marinated</i>	38
lobster tail (5oz.)	<i>sake-seaweed steamed, addictive soy-butter</i>	21
two tails		36

**TEMPURA**

calamari	16
shrimp	18
avocado	7
sweet potato	6
shiitake	7
asparagus	7
kabocha squash	7
shishito pepper	6

**FRIED RICE**

vegetables and egg	13
shrimp	16
pork	14
beef	18
bacon	15
chicken	14
combo (any three)	20

## sushi bar

zen bruschetta	<i>tuna, basil, olive oil, fried eggplant</i>	20
tuna poke	<i>sashimi grade, pickled veg, wonton chips</i>	20
aguachile	<i>sea bass, lime, jalapeño, cuc, wonton chips</i>	20
tuna tataki	<i>seared tuna, onion, sesame vinaigrette</i>	26
mussels dynamite	<i>jalapeño, crab, spicy mayo, baked</i>	13
nouvelle yellowtail	<i>sriracha, ponzu, jalapeño, cilantro</i>	22
fox ears	<i>inari, fried eel, shiso herb</i>	14
spicy pressed salmon	<i>fresh salmon, spicy mayo, sushi rice</i>	20

## ITAMAE MICHELLE'S ORIGINALS & HOUSE SPECIALTIES

sakura	<i>crab, shrimp, clam, soy wrap</i>	20
tiger	<i>salmon, avo, cuc, shrimp-wrapped</i>	15
jalapeño	<i>octopus, avocado, tobiko, mayo</i>	13
california sun	<i>crab, cream cheese, avo, tempura fried</i>	16
kaki yagi maki	<i>scallop and vegetable tempura</i>	12
zen roll	<i>cuc wrap, tuna, super white, asparagus</i>	20
chipotle	<i>super white tempura, cream cheese, cuc, avo</i>	13
xalapa	<i>#1 seller, tuna, lime, cilantro, avo, jalapeño</i>	16
caterpillar	<i>eel, cucumber, avo wrap</i>	15
volcano	<i>baked scallops dynamite on cali roll</i>	20
supernova	<i>baked scallops dynamite on cali sun</i>	25
sashimi salad	<i>salad greens, ponzu, avocado</i>	24
ume shiso	<i>sea bass, pickled plum, shiso herb</i>	10

MAKI (rolls)		
california	<i>flaked real snow crab, avocado, cucumber</i>	13
california special	<i>snow crab legs, avocado, cucumber</i>	14
rainbow	<i>california wrapped in five sashimi slices</i>	20
philly	<i>fresh salmon, cream cheese cucumber</i>	12
spider	<i>soft shell crab, avo, cuc, spicy mayo</i>	13
cajun	<i>fried crawfish, avo, cuc, spicy mayo</i>	11
shrimp tempura	<i>cucumber, avocado, eel sauce</i>	11
spicy tuna	<i>sriracha, cucumber</i>	11
dragon	<i>VERY spicy tuna roll, hot mustard, avo</i>	12
spicy salmon	<i>cooked salmon, spicy mayo, cucumber</i>	11
bay scallop	<i>cucumber, tobiko flying fish roe, mayo</i>	11
negi hama	<i>yellowtail, scallions</i>	10
tekka maki	<i>tuna</i>	10
alaskan	<i>smoked salmon, cream cheese, avo, cuc</i>	14

#### NIGIRI / SASHIMI

tuna	9 / 22
fresh salmon	8 / 20
yellowtail	8 / 20
red snapper	8 / 20
octopus	8 / 20
super white	8 / 20
house cold-smoked salmon	8 / 20
cooked shrimp	8 / 20
snow crab leg	12 / 24
freshwater eel	8 / 20
tamago	6 / 10
bay scallop	8 / 20
sea scallop	10 / 24
ikura salmon roe	9 / 22
tobiko flying fish roe	8 / 20

Did you know?

The highest price paid for one 612-pound bluefin tuna was US \$3.1 million at Tsukiji Market in Japan.

## GREEN MENU

*All green menu items are vegetarian and V indicates a vegan option.*

### start

V - house salad		7
V - seaweed salad	<i>in vinaigrette</i>	10
V - hiyashi wakame	<i>marinated seaweed</i>	8
V - miso soup		6
V - steamed rice		5
V - edamame, salted <u>or</u> cajun		8
V - sesame cucumber salad		7
V - japanese pickled daikon and cucumbers		7

### izakaya

V - age tofu		9
V - vegetable summer rolls		12
V - vegetable gyoza		12
V - tofu lettuce wraps		12
panko eggplant		12
crispy brussels sprouts, butter <u>or</u> V - without butter		12
baby bok choy		12
V - yakisoba		13
V - kanpyo in bao buns		13

### TEMPURA

avocado	7
sweet potato	6
shiitake mushroom	6
asparagus	7
kabocha squash	7
shishito pepper	6

### FRIED RICE

vegetable and egg	13
V - vegetable	12



## **sushi bar**

### PLANT-BASED MAKI

*Itamae Michelle's original creations and green specialties.*

V - inari zushi	<i>fried tofu pockets stuffed with rice</i>	8
V - kappa maki	<i>cucumber</i>	7
V - beet xalapa	<i>avocado - cilantro - jalapeño - lime</i>	12
V - lotus	<i>napa cabbage - avocado - carrot - beet</i>	14
V - ume shiso cucumber	<i>pickled plum</i>	8
V - vegetable	<i>avocado - asparagus - carrot</i>	9
V - avocado		8
V - tofu		8
V - shiitake		9
V - asparagus		7
V - takuan	<i>pickled daikon</i>	7
V - kanpyo caterpillar	<i>braised calabash squash</i>	12
sweet potato tempura		8
california moon	<i>tempura fried veg roll - cream cheese</i>	13
rabbit ears	<i>tempura sweet potato - sushi rice - inari</i>	12
yagi chipotle	<i>veg tempura - cream cheese - cuc - avocado</i>	11
V - inari maki	<i>inari - pickle - thai basil - avocado</i>	11
mushroom volcano	<i>mushrooms dynamite on vegetable roll</i>	15
super moon	<i>mushrooms dynamite on California moon</i>	17
V - green dragon	<i>hot mustard - avocado - spring mix</i> warning: VERY spicy!	9

## end

callebaut chocolate soufflé <i>finest semi-sweet belgian baking chocolate - molten lava center</i>	12
crème brûlée <i>fresh ginger - luxurious indonesian vanilla</i>	12
matcha cheesecake	12

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## learn japanese restaurant talk

kanji - a system of Japanese writing using characters

kon ban wa - a greeting of good evening

izakaya - made up of three kanji (居酒屋) meaning “stay-drink-place,” a spot to grab a drink, settle in, and get comfortable while enjoying small dishes made for sharing (so you can try a wide variety of items)

itamae - “in front of the board,” refers to the expert sushi chef at the bar

omakase - literally ‘I leave it up to you’, this is when the customer leaves it up to the chef to select and serve seasonal specialties in Japanese dining

onegaishimasu - please

kanpai - cheers! Literally “dry sake cup” like saying “drink your cup dry”

arigatou gozaimasu - a formal thank you that’s appropriate for work, with strangers or new friends, and for addressing someone who has really helped you

itadakimasu - said before eating or even lifting one’s chopsticks, this is said in gratitude for food, those who cultivate and those who cook

irasshaimase - when entering an eating establishment, this is a formal welcome! OR irasshai - welcome! (less formal)

do zo - here you go (always with two hands to serve)