



STARTERS

CHICKEN SATAY 🍴	16	CHAR SIU BONE MARROW	24
3 pcs Skewers, Zen's Peanut Sauce		Sliced Short Ribs, Asian Slaw, Spicy Aioli, Steamed Bao Buns	
TIGER SHRIMP SATAY 🍴	22	VEGETABLE SPRING ROLLS	13
3 pcs Skewers, Zen's Peanut Sauce		Sweet Chili Sauce	
GEN TSO CAULIFLOWER 🍴	15	ZEN'S CHICKEN WINGS	17
Chives, Sesame Seeds		Soy Mirin Glaze, Honey Sriracha	

RAW

CRISPY RICE SUSHI	18	AHI TUNA & TOBIKO TARTARE	24
Salmon, Tuna, Ebi Shrimp, Hamachi, Avocado, Wasabi Aioli, Tobiko Caviar, Cilantro, Honey Soy		Avocado, Red Radish, Shallots, Tobiko Caviar, Yuzu Soy Broth, Taro Chips	
TORCHED CRISPY WAGYU	24	LONG ISLAND OYSTERS	21
Sushi Rice, Wasabi Aioli, Sweet Soy		Oysters Half Dozen, Yuzu Mignonette, Wasabi Cocktail Sauce, Lemon Wedge	

SOUPS & SALADS

CHICKEN COCONUT SOUP	12	ASIAN CUCUMBER SALAD	12
Shiitake Mushroom, Cilantro, Onions, Red Curry, Fish Sauce, Tofu Croutons		Sesame, Marinated in Honey Chili Vinaigrette	
BRAISED BEEF NOODLE SOUP	24	MISO BUTTER SALAD	15
Black Angus Short Ribs, Soft Boiled Egg, Napa Cabbage, Scallions, Asian Spices, Black Garlic Oil, Wonton Noodles		Miso Butter Heirloom Cherry Tomato, Cucumber, Red Radish, Mixed Greens, Truffle Soy Vinaigrette	
		Half-Avocado \$4, Sweet Soy Chicken \$8 Grilled Shrimp \$11, Beef \$13, Half-Lobster \$22	

DIM SUM & DUMPLINGS

Served With Zen's Chili Crisp, Calamansi Soy Sauce

STEAMED PORK XIAO LONG BAO 14 (P)

PORK & SHRIMP SHUMAI 14 (P)

LOBSTER DUMPLINGS 17

CRUNCHY CHICKEN DUMPLINGS with Spicy Aioli 15



ENTRÉES

TERIYAKI SALMON BOWL 30

Faroe Island Salmon, Soy Soft Boiled Egg, Edamame, Shiitake Mushroom, Furikake Seasoning, Brown Rice, Teriyaki Sauce

ORANGE CHICKEN 22

Chicken Thigh Bites, Sesame Seeds, Chives

CHICKEN KATSU 25

Breaded Chicken Breast, Shaved Cabbage, Japanese Curry Sauce, Jasmine Rice with Furikake Seasoning

ROASTED PORK BELLY ^P 26

Asian Slaw, Green Apples, Calamansi, Star Anise Ginger Caramel Sauce

SALT & PEPPER TIGER PRAWNS 28

Shishito Peppers, Onions, Garlic, Dried Chili

BAKED STUFFED LOBSTER 57

Black Truffle Butter Stuffing, Lemon

FILET MIGNON & BROCCOLI 39

Wok-fried Cubed Black Angus Beef Tenderloin infused in Lemongrass, Onions, Black Garlic Sauce

AMERICAN WAGYU BURGER 26

American Cheese, Pickled Cucumber, Hoisin Caramelized Onions, Miso Aioli, Fries

SIMPLY GRILLED

(Served with Hoisin Caramelized Onions, Vine-Cherry Tomato, French Fries, Miso Bearnaise Sauce)

PAT LA FRIEDA RIBEYE STEAK 10 oz- 54

FILET MIGNON STEAK 8 oz- 56

HOISIN GARLIC MARINATED LAMB CHOPS 3 pcs- 45

NOODLES & RICE

VEGETABLE LO MEIN 19

Stir-fried Vegetables, Scallions, Sesame Seeds, Egg Noodles

VEGAN FILIPINO PANCIT ^V 17

Stir-Fried Vegetables, Edamame, Scallions, Citrus Calamansi, Soy Sauce, Rice Noodle

Add Chicken 8

Add Shrimp 11

Add Beef Shortribs 13

Add Half-Lobster 22

Add Stir-fried Impossible Meat 10

ZEN'S LOBSTER FRIED RICE 22

Egg, Garlic, Ginger, Scallions, Light Soy, Sesame Oil

CHICKEN FRIED RICE 15

Egg, Garlic, Scallions, Light Soy, Sesame Oil

EGG FRIED RICE 9

Egg, Garlic, Scallions, Light Soy, Sesame Oil

ADD-ON:

Carrots and Peas (Recommended) 2

Extra Egg 3

Brown Rice 4

Jasmine Rice 4

SIDES \$8

• SHISHITO PEPPERS

• BROCCOLI IN TERIYAKI SAUCE

• SAUTÉED SHIITAKE MUSHROOM & ONIONS

• STEAMED OR STIR-FRIED SEASONAL VEGETABLES

• KIMCHI

^V VEGETARIAN ^N NUTS ^P PORK ^V VEGAN

NY STATE TAX WILL BE ADDED TO YOUR ORDER. AN AUTOMATIC 20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE. CONSUMING RAW/ UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY NEEDS, PLEASE NOTIFY A MEMBER OF OUR HOSPITALITY TEAM.

EXECUTIVE CHEF CHRISTINE CRUZ