

APPETIZERS

ZEN WEDGE

rogue smokey blue cheese | nueske bacon |
tomato | wonton | wasabi ranch

21

MISO SOUP

tofu | shimeji mushrooms | daikon | scallion

15

SKULL ISLAND SHRIMP COCKTAIL*

ginger cocktail sauce | shiso aioli

29

CHARRED OCTUPUS

black garlic | edamame | squid ink tuile

27

JAPANESE CAESAR

baby gem | garlic breadcrumbs | pickled onion
nori caesar dressing

19

CAULIFLOWER TEMPURA

sriracha aioli | furikake

18

KUROBUTA PORK BELLY

carrot miso | crispy rice | maple katsu sauce

25

ONION RINGS

wasabi ranch

17

SUSHI ROLLS

SALMON ROLL*

cream cheese | avocado

14

SPICY TUNA ROLL*

cucumber | avocado

17

VEGGIE ROLL

cucumber | avocado

12

CALIFORNIA ROLL*

crab | avocado | cucumber

16

SOFT SHELL CRAB ROLL*

spicy tuna | cucumber | avocado

18

NIGIRI & SASHIMI

NIGIRI

two pieces

11

SASHIMI

four pieces

19

MAGURO*

tuna

SAKE*

salmon

EBI*

shrimp

HIRAME*

fluke

MASAGO*

roe

TAI*

japanese red snapper

TAKO*

octopus

MAINS

MISO CURED HALIBUT

radish | baby carrot | saffron dashi

59

JIDORI BREAST OF CHICKEN

oshitashi spinach | bourbon teriyaki

41

HOKKAIDO SCALLOPS

nueske bacon | snap peas | wasabi buerre blanc

53

ICELANDIC KING SALMON

shishito pepper | spring onion | brown butter
ponzu

45

SPRING GARDEN YAKISOBA

perfect egg | peas | asparagus | green garlic

39

STEAKS

served with zen steak sauce

8OZ FILET MIGNON*

creekstone farms | black angus

59

12OZ NEW YORK STRIP

imperial | american wagyu

65

14OZ RIBEYE

imperial | american wagyu

77

22OZ BONE-IN RIBEYE

creekstone farms | black angus

89

SIDES

ROASTED ASPARAGUS

yuzu vinaigrette

14

POTATO PUREE

scallions

12

WAGYU FRIED RICE

crispy garlic

14

MAITAKE MUSHROOMS

teriyaki

14

BAKED POTATO

umami butter

14

BROCCOLINI

garlic kosho

14

ENHANCEMENTS

SKULL ISLAND SHRIMP

29

MAINE LOBSTER TAIL

41

UMAMI BUTTER

5

YUZU CHIMICHURRI

5

JAPANESE HORSERADISH

5

ROGUE SMOKY BLUE CHEESE

7

WAGYU BEEF JUS

7

SAUCE TRIO

11