

MENU

APPETIZERS

<p>AHI TUNA TOWER \$11</p> <p>Layered sushi rice, avocado, crab salad, spicy ahi tuna, tobiko with eel sauce, spicy mayo and wasabi mayo</p>	<p>SCALLOP CRUDO \$12.50</p> <p>Slices of scallops, topped with herbs, yuzu sauce and sriracha</p>	<p>YELLOWTAIL CRUDO \$11.50</p> <p>Slices of yellowtail, topped with herbs, sriracha and ponzu sauce</p>
<p>AVOCADO BOMB \$12.50</p> <p>Shrimp tempura, spicy tuna, spicy crab salad and tempura crunch inside wrapped with avocado with eel sauce or spicy mayo garnished with fried sweet potato</p>	<p>TUNA POKE \$10.50</p> <p>Ahi tuna, seaweed salad, cucumber, radish and Japanese bean sprouts, topped with eel sauce and ponzu sauce</p>	<p>MADAI CRUDO \$10.50</p> <p>Slices of red snapper, torched and topped with plum powder and truffle oil</p>
<p>SUSHI ZEN BURRITO \$12.50</p> <p>Shrimp tempura, spicy tuna, avocado and asparagus wrapped in white sesame seed soy bean paper, served with spicy eel sauce</p>	<p>TUNA CRUDO \$11.50</p> <p>Slices of ahi tuna, topped with kizame wasabi and ponzu sauce</p>	<p>SMOKEHOUSE BALLS \$11</p> <p>Smoked salmon salad inside, lightly panko fried outside, drizzled with sweet chili sauce</p>
<p>SUSHI APPETIZER \$8.50</p> <p>4 pcs. of chef's selection, fish over rice</p>	<p>SOFT SHELL CRAB \$8.50</p> <p>Fried soft shell crab with tempura sauce</p>	<p>CHICKEN YAKITOI \$7.50</p> <p>Grilled chicken and vegetables on a skewer with teriyaki sauce</p>
<p>AVOCADO BOAT \$11</p> <p>Deep-fried avocado stuffed with crab salad and spicy tuna, drizzled with eel sauce and spicy mayo</p>	<p>SASHIMI APPETIZER \$9.50</p> <p>6 pcs. of chef's selection, fresh fish slices</p>	<p>AGEDASHI \$5.50</p> <p>Fried soft tofu with tempura sauce</p>
<p>SHRIMP YAKITORI \$8.50</p> <p>Grilled shrimp and vegetables on a skewer with teriyaki sauce</p>	<p>AVOCADO FIESTA \$12</p> <p>Fresh avocado slices, topped with real crab and sweet chili sauce</p>	<p>EDAMAME \$5.50</p> <p>Salted steamed soy beans</p>
<p>BAKED GREEN MUSSELS \$8.50</p> <p>Charbroiled green mussels with spicy sauce</p>	<p>SHRIMP TAPAS \$10.50</p> <p>Shrimp, cream cheese, crab salad, spicy tuna and tempura with panko, topped with eel sauce and spicy mayo</p>	<p>JAE SPICY SCALLOP \$11</p> <p>Trio of scallops baked, topped with mozzarella cheese and real crab with house sauce</p>
<p>SPICY EDAMAME \$6.75</p> <p>Spicy seasoned steamed soy beans</p>	<p>TEMPURA CHICKEN \$7.50</p> <p>Fried soy sauce marinated chicken breast with katsu sauce</p>	<p>SUSHI ZEN CHICKEN WINGS \$7.50</p> <p>Sushi Zen signature boneless chicken wings</p>
<p>CROQUETTES \$7.50</p> <p>Battered bread filled with creamy vegetables</p>	<p>GYOZA \$5.50</p> <p>Fried or steamed pork and vegetable dumplings</p>	<p>TEMPURA APPETIZER \$7.50</p> <p>Lightly deep-fried shrimp and vegetables with tempura sauce</p>
<p>TUNA TATAKI \$12.50</p> <p>Lightly seared Cajun seasoned fresh tuna with ponzu sauce</p>	<p>VEGGIE GYOZA \$5</p> <p>Fried or steamed vegetable dumplings</p>	<p>ALL SHRIMP TEMPURA APPETIZER \$10.00</p> <p>All 5 pieces of tempura shrimp</p>
<p>SHRIMP SHUMAI \$5.50</p> <p>Steamed shrimp dumplings</p>	<p>VEGGIE TEMPURA APPETIZER \$6.50</p> <p>Lightly deep-fried vegetables with tempura sauce</p>	<p>FIRE CRACKER APPETIZER \$10</p> <p>Deep-fried jalapeños stuffed with spicy tuna, spicy crab salad and cream cheese, topped with eel sauce and spicy mayo</p>
	<p>SQUID RINGS \$6.75</p> <p>Fried calamari with tempura sauce</p>	

SALAD

<p>GINGER SALAD</p> <p>Sushi Zen's famous in-house made dressing</p>	<p>SEAWEED SALAD \$5.50</p> <p>Seasoned seaweed mixture</p>	<p>OCTOPUS SALAD \$6</p> <p>Seasoned octopus and vegetable mixture</p>
<p>SALMON SKIN SALAD \$8.50</p> <p>Fresh oven-toasted salmon skin over a bed of greens</p>	<p>SWEET CRAB SALAD \$7.50</p> <p>Shredded crab on a bed of greens with sweet dressing</p>	<p>AVOCADO SALAD \$7.50</p> <p>Fresh slices of avocado on a bed of greens with sweet dressing</p>
	<p>SUSHI ZEN SPECIAL SALAD \$9.50</p> <p>Fresh-cut chef's selections of fish with seaweed salad, cucumber, apple with mango dressing</p>	

SOUP & SIDES

<p>MISO SOUP</p> <p>Large 4.50 Small 1.50</p> <p>Traditional Japanese soup consisting of a stock called "dashi" into which softened miso paste is mixed. We serve with dry seaweed, tofu and green onion</p>	<p>WHITE RICE \$1.25</p> <p>BROWN RICE \$2.25</p> <p>BLACK RICE \$2.25</p> <p>SUSHI RICE \$2.75</p> <p>KIM CHI \$2.75</p>	<p>KIZAME WASABI \$2.50</p> <p>FRESH NAMA WASBI \$3</p> <p>GINGER DRESSING</p> <p>AVOCADO DRESSING</p>
<p>ALL SAUCE \$0.50</p>		

SUSHI & SASHIMI

FRESH TUNA	CAJUN TUNA	WHITE TUNA
ALBACORE TUNA	FRESH SALMON	SMOKE SALMON
YELLOWTAIL	RED SNAPPER	FRESH WATER EEL
CRAB	REAL CRAB	SCALLOPS
MACKEREL	SQUID	OCTOPUS
SHRIMP	SWEET SHRIMP	SALMON ROE
SMELT FISH ROE	FLYING FISH ROE	EGG CAKE
SEA URCHIN	INARI	SURF CLAM

SIGNATURE DISHES

Fresh kizami wasabi is available upon request for an extra 2.50 | Nama wasabi is available upon request for an extra 3.00.

<p>SUSHI/SASHIMI BENTO \$24.50</p> <p>3 pcs. sushi/ 6 pcs. sashimi with shrimp tempura roll and seaweed salad</p>	<p>TUNA FESTIVAL \$23.50</p> <p>2 pcs. each of fresh tuna sushi, white tuna sushi, albacore tuna sushi and Cajun tuna sushi, spicy tuna roll, seaweed salad</p>	<p>CHEF'S SURPRISE \$26.50</p> <p>(1 Person) Surprise dish from chef. No special request all items will be chef's choices</p>
<p>HWE DUP BOB \$17</p> <p>Greens with assorted chopped sashimi, served with side spicy sauce and bowl of rice</p>	<p>CHIRASHI \$24.50</p> <p>15 pcs. assorted fresh sashimi over a bed of sushi rice with seaweed salad. No special requests, all items will be chef's choices.</p>	<p>TEKKA DON \$23.50</p> <p>12 pcs. fresh tuna sashimi over a bed of sushi rice with seaweed salad</p>
<p>UNA DON \$25.50</p> <p>9 pcs. BBQ fresh water eel over a bed of sushi rice</p>	<p>TEMPURA SHRIMP AND VEGETABLE</p> <p>Battered shrimp and veggies with tempura sauce</p>	<p>VEGGIE TEMPURA \$15.50</p> <p>Battered veggies with tempura sauce</p>