

Classic Rolls

California	7
<i>Krab, Avocado & Cucumber</i>	
Spicy Salmon *	7
<i>Spicy Salmon & Cucumber</i>	
Tekka *	7
<i>Tuna</i>	
Negi Hama *	7
<i>Hamachi & Green Onions</i>	
Salmon Skin	7
<i>Gobo, Cucumbers, Kaiware, Bonito with Eel Sauce</i>	

Philadelphia *	8
<i>Salmon, Cream Cheese & Avocado</i>	
Spicy Tuna *	9
<i>Spicy Tuna & Cucumber</i>	
Spicy Hamachi *	9
<i>Spicy Yellowtail & Cucumber</i>	
Unagi	11
<i>Broiled Fresh Water Eel, Cucumber & Eel Sauce</i>	
Spider	12
<i>Soft Shell Crab, Krab, Masago, Cucumber, Kaiware, Avocado with Eel Sauce</i>	

Baked & Tempura Rolls

California Deep Fried	8
<i>Topped with Eel Sauce</i>	
Philadelphia Deep Fried *	10
<i>Topped with Eel Sauce</i>	
Lasagna	10
<i>California Roll, Baked with Spicy Aioli, Eel Sauce & Cream Cheese</i>	
Spicy Tuna Deep Fried *	10
<i>Topped with Eel Sauce</i>	

Baked Alaskan	12
<i>California Roll, Topped with Baked Salmon & Spicy Aioli</i>	
Tempura Roll	14
<i>Shrimp Tempura, Krab, Eel, Avocado, Cream Cheese & Eel Sauce</i>	
Spicy Tuna Dynamite *	14
<i>California Roll Topped with Spicy Tuna, Miso Garlic Aioli, Tempura Crunchies & Eel Sauce</i>	

Specialty Rolls

Crunch	12
<i>Shrimp Tempura, Krab, Avocado Roll, Topped with Crunchies & Eel Sauce</i>	
Sunrise *	12
<i>Spicy Tuna Roll, Topped with Avocado, Green Onions & Spicy Ponzu</i>	
007	13
<i>Krab, Cucumber Roll, Topped with Shrimp, Avocado & Eel Sauce</i>	
Salmon Lover *	14
<i>Spicy Salmon Roll, Topped with Salmon, Avocado & Ponzu</i>	
Garlic Shrimp	14
<i>Shrimp Tempura Roll Topped with Ebi, Garlic Butter & Spicy Soy</i>	
Rainbow *	14
<i>California Roll, Topped with Tuna, Yellowtail, Salmon, Shrimp & Avocado</i>	
Spicy Mexican *	14
<i>Shrimp Tempura Roll, Topped with Spicy Yellowtail, Jalapeños, Cilantro & Chili Sauce</i>	
Double Down Salmon *	14
<i>Salmon Skin, Cucumber Roll, Topped with Salmon, Tobiko, Avocado & Yuzu Aioli</i>	
Caterpillar	14
<i>Unagi, Cucumber Roll, Topped with Avocado & Eel Sauce</i>	
Hawaiian *	14
<i>Spicy Tuna Roll, Topped with Albacore, Green Onion & Sesame-Soy Sauce</i>	
777 *	14
<i>Spicy Soft Shell Crab Roll, Topped with Spicy Tuna, Spicy Aioli & Eel Sauce</i>	
Black Widow *	14
<i>Spicy Soft Shell Crab, Cucumber Roll, Topped with Avocado, Tobiko & Eel Sauce</i>	
Spicy Tuna Crunch *	14
<i>California Roll, Topped with Spicy Tuna, Eel Sauce & Tempura Crunchies</i>	

Ultimate Shrimp	14
<i>Shrimp Tempura, Cucumber Roll, Topped with Shrimp, Garlic Miso, Eel Sauce & Green Onions</i>	
Tuna Mango Passion *	15
<i>Spicy Tuna Roll, Topped with Sliced Sweet Mango, Tuna & Avocado</i>	
Tiger *	15
<i>Shrimp Tempura, Cucumber Roll, Topped with Spicy Tuna, Avocado & Eel Sauce</i>	
Jack Pot *	15
<i>Shrimp Tempura, Cream Cheese Roll, Topped with Tuna, Avocado & Garlic Ponzu</i>	
Blazin Tuna *	15
<i>Spicy Tuna Roll, Topped with Cajun Tuna, Green Onions, Chili Paste & Garlic Ponzu</i>	
Candy Cane *	15
<i>Spicy Soft Shell Crab Roll, Topped with Tuna, Yellowtail & Eel Sauce</i>	
Silverado *	15
<i>Shrimp Tempura, Unagi Roll, Topped with Spicy Soft Shell Crab, Salmon & Eel Sauce</i>	
Dragon	15
<i>Shrimp Tempura, Avocado Roll, Topped with Eel</i>	
8 Second Bull Ride *	16
<i>Snow Crab, Avocado, Tempura Asparagus Roll, Topped with Seared Wagyu, Sesame Miso & Truffle Essence</i>	
Tuna Fever *	16
<i>Spicy Tuna Roll, Topped with Tuna, Fried Onions, Spicy Miso & Sweet Soy</i>	
Dragonfly *	16
<i>Spicy Tuna, Cucumber & Kaiware Roll, Topped with Tuna, Avocado & Masago with a Sweet Thai Chili Aioli</i>	

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Vegetable Rolls

Kappa 5 <i>Cucumber</i>
Kanpyo 5 <i>Seasoned Gourd</i>
Natto 5 <i>Fermented Soy Beans & Green Onions</i>
Ume 5 <i>Sour Plum Paste & Cucumber</i>

Oshinko 5 <i>Pickled Daikon</i>
Avocado 5
Vegetable Tempura 7 <i>Sweet Potato, Eggplant & Avocado</i>
Garden Isle 7 <i>Oshinko, Cucumber, Avocado, Kanpyo, Gobo & Kaiware</i>

Sashimi

Cajun Albacore* 14 <i>Shaved Red Onions, Jalapeno, Cilantro & Lemon Soy Reduction</i>
Salmon Carpaccio* 14 <i>Scottish Salmon, Fried Onions, Tobiko & Micro Cilantro with a Yuzu Aioli</i>
Jalapeño Yellowtail* 15 <i>Hamachi, Jalapeño, Shiso, Tobiko & Truffe Ponzu</i>

Seared Tuna* 16 <i>Lightly Seared Tuna, Daikon, Kaiware & Creamy Ponzu</i>
House Sashimi* 17 <i>Tuna, Salmon & Yellowtail</i>
Chirashi* 24 <i>Chef's Selection of Assorted Sashimi Served Over Sushi Rice</i>
Sashimi Sampler* 32 <i>Tuna, Salmon, Hamachi, Tako & Shiromi</i>

Sushi Combinations

Sushi Sampler* 17 <i>Tuna, Salmon, Yellowtail, Shrimp & California or Spicy Tuna Roll</i>
Deluxe Sushi Sampler* 25 <i>Tuna, Salmon, Yellowtail, Shrimp, Shiromi, Albacore, Tako, Tamago, & California or Spicy Tuna Roll</i>

Nigiri or Sashimi

Tamago 5/11 <i>Sweet Egg</i>
Masago* 5/11 <i>Smelt Roe</i>
Hokkigai* 6/12 <i>Surf Clam</i>
Ika* 6/12 <i>Squid</i>
Ebi 6/12 <i>Shrimp</i>
Saba* 6/12 <i>Mackerel</i>
Tobiko* 6/12 <i>Flying Fish Roe</i>
Cajun Albacore* 6/12
Bincho Maguro* 6/12 <i>Albacore</i>
Tako 6/12 <i>Octopus</i>
Hirame* 6/12 <i>Fluke</i>

Kani 6/12 <i>Snow Crab Leg Meat</i>
Ikura* 7/14 <i>Salmon Roe</i>
Sake* 7/15 <i>Salmon</i>
Hamachi* 7/15 <i>Yellowtail</i>
Maguro* 8/16 <i>Tuna</i>
Garlic Tuna* 8/16
Cajun Tuna* 8/16
Hotate* 8/16 <i>Scallop</i>
Unagi 9/18 <i>Fresh Water Eel</i>
Amaebi* 10/20 <i>Sweet Shrimp</i>
Uni* 12/25 <i>Sea Urchin</i>

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Starters

Edamame	7
<i>Steamed or Chili Garlic Flavored</i>	
Age "Fried" Tofu	7
<i>Dashi Broth, Green Onions, Ginger, Daikon Oroshi, & Bonito Flakes</i>	
Shishito Peppers	8
<i>Wok Seared Japanese Peppers & Lemon Miso Soy</i>	
Eggplant Fries	8
<i>Tempura Fried, Seasoned with Parmesan Cheese, Nori & Garlic Miso Dipping Sauce</i>	
Garlic Chicken	9
<i>Crispy Fried Chicken, Tossed in Chili Garlic Soy</i>	
Shrimp & Vegetable Tempura	9
<i>Lightly Battered Shrimp & Vegetables</i>	
Dynamite Green Mussels	9
<i>Broiled with Garlic Aioli & Ponzu Sauce</i>	
Fried Calamari	9
<i>Panko Fried, Tossed with Citrus Chili Sauce & Served with Spicy Yuzu Aioli</i>	

Gyoza	10
<i>Japanese Pan Seared Pork, Vegetable Dumplings & Chinese Black Vinegar Dipping Sauce</i>	
Miso Glazed Pork Belly	10
<i>Napa Cabbage Slaw, Crispy Shallots & Yuzu- Lime Vinaigrette</i>	
Charbroiled Baby Back Pork Ribs	12
<i>Served with Garlic Fries, Tossed in Zenshin's BBQ Sauce</i>	
Hamachi Kama	12
<i>Broiled Yellowtail Collar Served with Ponzu Sauce</i>	
Garlic Shrimp	12
<i>Lightly Fried & Tossed in Garlic-Chili Butter</i>	
Okoge Rice Cake*	14
<i>Spicy Tuna over Charred Rice, Avocado & Sweet Soy Reduction</i>	
Ahi Poke Tacos*	14
<i>Hawaiian Style Poke, Asian Guacamole & Wasabi Crème Fraiche</i>	

Salads

Seaweed	7
<i>Marinated in a Sesame Dressing</i>	
House Greens	7
<i>Spring Mix, Tomato, Cucumber, Carrot, Onion & Ginger Dressing</i>	
Salmon Skin	8
<i>Spring Mix, Broiled Salmon Skin, Cucumber, Kaiware, Gobo & Spicy Citrus Dressing</i>	

Asian Pear with Goat Cheese	9
<i>Spring Mix, Balsamic Reduction, Crispy Won Ton & Rice Wine Vinaigrette</i>	
Sunomono	9
<i>Thinly Shaved Marinated Cucumber, Seaweed, Crab, Tako & Shrimp</i>	
Asian Chicken	12
<i>Asian Cabbage, Chilled Grilled Chicken Breast, Mandarin Orange, Crispy Rice Noodles, Crispy Wontons & Sesame Dressing</i>	

Soups, Noodles & Rice

Miso Soup	3
<i>Enoki Mushrooms, Tofu, Green Onions & Seaweed</i>	
Fried Rice "Japanese Style"	7
Add Extra Egg \$1, Chicken \$2, Beef \$3 or Shrimp \$4 <i>Egg, Green Onions & Pickled Ginger</i>	
Fried Noodles "Japanese Style"	11
Add Fried Egg \$1, Chicken \$2, Beef \$3 or Shrimp \$4 <i>Onions, Carrots, Green Onions, Bonito Flakes & Pickled Ginger</i>	

Miso Ramen	12
<i>Pork Belly, Mushrooms, Bamboo Shoots, Corn, Egg, Nori & Green Onions</i>	
Tonkotsu Ramen	12
<i>Pork Belly, Mushrooms, Bamboo Shoots, Egg, Nori & Green Onions</i>	
Tempura Udon	12
<i>Japanese Noodle Soup, Served with Tempura Shrimp, Nori, Fish Cake, Green Onions & Fried Tofu</i>	

Oxtail Soup	15
Add Ramen Noodles or Udon Noodles \$1.50 <i>Tender Braised Oxtail, Ginger, Green Onions & Shiitake Mushrooms</i>	

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Desserts

Green Tea or Vanilla Ice Cream.....	5	Tempura Ice Cream	6
Mochi Ice Cream.....	5	Vanilla Ice Cream, wrapped in White Cake & Tempura Fried, Strawberries, Whipped Cream & Chocolate Sauce	
Banana Foster Lumpia	6	Warm Brownie Delight.....	6
Strawberry, Mango or Green Tea		Warm Brownie, Topped with Vanilla Ice Cream, Whipped Cream & Chocolate Sauce	
Banana Foster Lumpia	6	Crème Brûlée	6
Tempura Style Banana Split	6	Classic Vanilla Bean, Whipped Cream & Strawberries	
Tempura Bananas, Vanilla Ice Cream, Strawberries, Whipped Cream & Chocolate Sauce		Melon or Yuzu-Orange Semifreddo.....	6
Young Coconut Bread Pudding.....	6	Toasted Almonds & Lemon Honey Au Poivre	
Vanilla Ice Cream & Caramel Sauce		Warm Pineapple Upside Down.....	7
Mini Malassadas.....	6	Caramel & Vanilla Ice Cream	
Cinnamon Dusted with Custard & Chocolate Sauce			



A Japanese term meaning advancement, progression or moving forward.

Chef Owner Terence Fong, along with Executive Chef Yoji Shimonishi have collaborated in bringing traditional flavors of the east with modern techniques to create an experience that is anything but cliché!

Progression – The dishes that you taste all incorporate flavors of the orient that were passed down for generations from humble beginnings. We at Zenshin strive in bringing these unique flavors to our customers to tantalize your palate in each and every way possible. From subtle flavors of a warm Miso Soup to soothe your soul, to our Crispy Fried Calamari Strips with a kick of tang and sweetness, or to our infamous 8 Second Bull Ride speciality roll that will guarantee the wow factor as it touches your tongue. Progressing in creating many more delectable dishes!

Advancement – In our culture, advancement is necessary in evolution. We strive to learn from each guest "individually" to customize your experience to fulfill every want and expectation. All that we learn from each guest helps better ourselves as a team in guaranteeing our culture for evolution!

Moving Forward – Please... sit back, relax, have a cocktail or two from our extensive drink menu and be taken away by the Zenshin experience!

Drinks

All Drinks 3.50 Each
(free refills with a purchase of any soft drink)

Pepsi • Diet Pepsi • Sierra Mist • Unsweetened Iced Tea
Raspberry Iced Tea • Lemonade • Orange Soda • Mountain Dew

Hot Tea 2.50 • Coffee / Decaf 3.50

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Signature Entrée Dishes

Served with Miso Soup, House Salad with Ginger Dressing & Steamed Rice • Add Japanese Curry \$4

Chicken Katsu	18
<i>Breaded & Fried Chicken Thigh with Asian BBQ Sauce</i>	
Chicken Teriyaki Substitute Chicken Breast \$2	18
<i>Grilled Chicken Thigh with Teriyaki Sauce</i>	
Sautéed Garlic Shrimp Add Udon or Ramen Noodles \$2	18
<i>Asian Scampi with Garlic Butter Ponzu</i>	
Tonkatsu Pork	20
<i>Breaded & Fried Boneless Pork Loin with Asian BBQ Sauce</i>	
Zenshin Sukiyaki (Choice of Beef or Chicken)	22
<i>Nappa Cabbage, Clear Noodles, Onion, Enoki Mushrooms, Tofu & Sukiyaki Broth</i>	
Teriyaki Beef	22
<i>8oz. Grilled Flat Iron Steak, Sautéed Onions & Teriyaki Glaze</i>	
Grilled Teriyaki Salmon	24
<i>7oz., Stir Fry Vegetables & Citrus Soy</i>	
Charbroiled Baby Back Pork Ribs	27
<i>12pc., Served with Garlic Fries & Tossed in Zenshin BBQ Sauce</i>	
Braised Beef Short Rib	29
<i>12oz., Kim Chee Fried Rice, Tomato Salsa & Crispy Garlic Glaze</i>	
Broiled Miso Black Cod	30
<i>7oz., Stir-fry Vegetables with Garlic-Balsamic Reduction</i>	
Pan Seared New York Steak	34
<i>12oz., Roasted Shallots, Garlic, Steamed Broccolini & Teriyaki Balsamic Glaze</i>	
Grilled Bone-in Rib Eye	42
<i>16oz., Sautéed Japanese Mushrooms, Steamed Asparagus & Yuzu-Sake Soy</i>	

Bowls

All Bowls Served with Rice & Miso Soup

Add Japanese Curry \$4 • Side of Steamed Vegetables \$4 • Substitute Chicken Breast \$2

Teriyaki Chicken	12	Tonkatsu Pork	13
<i>Served with Grilled Onions, Grilled Chicken Thigh.</i>		<i>Served with Grilled Onions, Breaded Boneless Pork Loin Deep Fried & Katsu Dipping Sauce.</i>	
Garlic Chicken	12	Teriyaki Beef	14
<i>Served with Grilled Onions, Fried Chicken Thigh Pieces Tossed in Soy-Garlic & Chili Sauce.</i>		<i>Served with Grilled Onions, Wok Charred Sliced Beef.</i>	
Chicken Katsu	12	Ahi Poke*	14
<i>Served with Grilled Onions, Breaded Chicken Thigh Deep Fried & Katsu Dipping Sauce.</i>		<i>Hawaiian Style Seasoned Tuna Served Over Sushi Rice</i>	
Zenshin Asian Vegetables	11	Spicy Tuna*	14
<i>Steamed Bok Choy, Carrots, Tofu, Stir Fried Onion & Mushrooms.</i>		<i>Spicy Tuna, Nori & Spicy Mayo Served Over Sushi Rice</i>	
		Oxtail Curry	19
		<i>Tender Braised Oxtail & Japanese Curry.</i>	

Drinks

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(free refills with a purchase of any soft drink)

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Raspberry Iced Tea • Lemonade • Orange Soda • Mountain Dew

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Lunch Menu

Bowls

All Bowls Served with Rice & Miso Soup

Add Japanese Curry \$4 • Side of Steamed Vegetables \$4 • Substitute Chicken Breast \$2

Teriyaki Chicken	12
<i>Served with Grilled Onions. Grilled Chicken Thigh.</i>	
Garlic Chicken	12
<i>Served with Grilled Onions. Fried Chicken Thigh Pieces Tossed in Soy-Garlic & Chili Sauce.</i>	
Chicken Katsu	12
<i>Served with Grilled Onions. Breaded Chicken Thigh Deep Fried & Katsu Dipping Sauce.</i>	
Zenshin Asian Vegetables	11
<i>Steamed Bok Choy, Carrots, Tofu, Stir Fried Onion & Mushrooms.</i>	

Tonkatsu Pork	13
<i>Served with Grilled Onions. Breaded Boneless Pork Loin Deep Fried & Katsu Dipping Sauce.</i>	
Teriyaki Beef	14
<i>Served with Grilled Onions. Wok Charred Sliced Beef.</i>	
Ahi Poke*	14
<i>Hawaiian Style Seasoned Tuna Served Over Sushi Rice</i>	
Spicy Tuna*	14
<i>Spicy Tuna, Nori & Spicy Mayo Served Over Sushi Rice</i>	
Oxtail Curry	19
<i>Tender Braised Oxtail & Japanese Curry.</i>	

Bento Box

Served with 4pc. California Roll, Miso Soup, House Salad & Steamed Rice • Add Japanese Curry \$4

Chicken Teriyaki	12
<i>Substitute Chicken Breast \$2</i>	
Chicken Katsu	12
<i>Substitute Chicken Breast \$2</i>	
Garlic Chicken	12
<i>Substitute Chicken Breast \$2</i>	
Tonkatsu "Breaded Boneless Pork Loin"	13

Shrimp & Vegetable Tempura	13
Teriyaki Salmon	14
Teriyaki Beef	15
Misoyaki Butterfish	16

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