

DINNER APPETIZERS & STARTERS

<u>From Kitchen</u>		<u>From Sushi Bar</u>	
Sesame Chicken	8	Mix Sashimi Moriawase	19.50
Four pieces of crispy fried chicken with teriyaki sauce		Chef selection of nine pieces ahi tuna, yellow tail, salmon, and albacore tuna.	
Gyoza	6 pieces 7.5/ 4 pieces 5.5	Maguro Sashimi	14
House made special pork and vegetable pot stickers with sesame vinegar sauce		Five slices of fresh catch maguro.	
Fried Calamari	8	Salmon Sashimi	15
Strips of crispy fried tender calamari and tentacles. Served with "Chili Garlic" aioli		Five slices of fresh salmon with lemon.	
Agedashi Tofu	8	New Age Hamachi Carpaccio	14
Golden fried tofu served with umadashi, shaved bonito, and green onion		Thin sliced fresh yellowtail topped with sesame ponzu sauce and two kinds of tobiko	
Shrimp Tempura	8.5	Sea Steak Tataki	13
Two shrimp and five vegetables		Sashimi style seared tuna topped with spicy citrus sauce, served with fried onion and toasted sesame seeds	
Vegetable Tempura V	8	Lemon Pepper Albacore	12.5
Seven kinds of vegetables and tofu		Thin sliced albacore tuna marinated with lemon juice, ponzu sauce, cracked black pepper, toasted sesame seeds, jalapeño and cilantro	
Spam Musubi (2 Pieces)	7	Tako Sumiso	10.5
Kinpira Gobo and Renkon V	5	Sliced cucumber, octopus and seaweed served with sweet miso sauce topped with toasted sesame	
Burdock and lotus root sautéed with sweet sake and soy		Hiyashi Wakame Salad	6
Daikon Salad V	7	Seaweed salad	
Mixed greens, julienne daikon, tomato, cucumber		Hawaiian Ahi Poke Salad	9
Salmon Skin Salad	9	Chunk fresh tuna, sweet onion, sesame oil and wakame salad mix with chili garlic	
Crispy salted salmon skin with mixed greens, kaiware, and cucumber with house vinaigrette dressing		Edamame V	4
Blanched & salted soy beans		Poke Edamame	6
Soybeans Hawaiian style. Alaea salt, sesame oil, chili garlic			

House Ramen

Tonkotsu (Pork), Soy, or Salt flavored Ramen	9.75
ラーメン とんこつ、しょうゆ、又は 塩	
Tan Tan Men	10.5
Sesame soy with chili garlic based broth with yu choy, moyashi and ground pork	

トッピング Additional Toppings

替え玉 (Side noodle)	2.5	麵大盛り (Extra noodle)	3.5
チャーシュー (Pork)	1	たまご (Egg)	1
きくらげ (Black mushrooms)	1	メンマ (Bamboo shoots)	1

No Substitutions Please
 18% Gratuity will be added to Parties of 6 or more
 VISA/Mastercard accepted \$ 15 min credit card charge
 No Separate Checks!

Zen Toro Dinner Combinations

Zen Toro Special Dinner

14.5

膳とろスペシャルディナー

Tempura Shrimp and Vegetable, Fried Gyoza, Fried Shrimp Shumai Nuggets, mixed Green Salad and Oriental Pasta Salad with choice of: Angus Beef or Chicken Thigh Teriyaki.

Served with Sunomono, Miso soup and Rice

Dinner and Sushi Combination

16

お好きな寿司ロールとアラカルト一品のコンビネーション

Choice of one entrée: Beef Teriyaki, Chicken Teriyaki, Shrimp Tempura,
Tonkatsu Pork, Chicken Katsu, Sesame Chicken or Maguro Sashimi

Choice of one sushi roll: California Roll, Spicy Tuna Roll, Shrimp Tempura Roll
Spicy Chicken Teriyaki Roll, or Inari and Kappa mix

Served with Sunomono, Miso soup and Rice

Mini Sushi Don and Noodle Combination

17.5

お好きな寿司重一品とうどん又はそばのセット

Choice of one sushi don: Chirashi, Hawaiian Ahi Poke Don, Unagi Don, or Salmon Ikura Don

Choice of one noodle soup: Beef Udon or Soba, Tempura Udon or Soba,
Chicken Udon or Soba, Sansai Udon or Soba

Served with Sunomono

SHOKADO BOX

松花堂

Zen Toro Special Assortment Box Dinner Presented in a Beautiful Lacquer Box

Served With Miso Soup, Sunomono, and Rice, and your Choice of Ice Cream

Chef Choice of Today's Fresh Catch of Sushi and Sashimi,

Shrimp and Vegetable Tempura, and Agedashi Tofu

Plus your Choice of One Entrée:

Salmon Teriyaki	Saba Yakizakana	Shiro Maguro Kabayaki	
Chicken Teriyaki	Beef Teriyaki	Sesame Chicken	Tonkatsu

28

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DINNER DONBURI

Served with miso soup and sunomono

Grilled Teriyaki Chicken Over Rice	12.5
Tender chicken thigh sautéed with sake, onion and mushrooms	
Katsu Donburi	13.5
Tonkatsu pork cooked with onion, mushrooms and eggs, simmered in sweet sake sauce	
Tempura Donburi	13.5
Tempura shrimps and vegetables served over rice with special sauce	

Japanese Style Curry over Rice

All Curry dishes are served with house salad

Beef Curry	11.5
Sesame Chicken Curry	12.75
Katsu (Tonkatsu) Curry	12.75
Potato Croquette Curry	12.75

Dinner Noodle and Men

Served with sunomono

Udon : Japanese Thick Wheat Noodles
Soba : Japanese Thin Buckwheat Noodles

Nabeyaki Udon	13.5
Udon noodles in a dashi broth cooked in a country iron pot with chicken, two tempura shrimps, fish cake, mushrooms, and poached egg	
Sansai Udon or Soba	11.5
Mountain vegetables, mushrooms and seasonal vegetables simmered in dashi broth	
Tori Nanban Udon or Soba	11.5
Tender chicken with white mushroom, and enoki mushrooms served in dashi broth	
Beef Udon or Soba	12
Thinly sliced beef with mushrooms and green onion	
Tempura Udon or Soba	12
Topped with two tempura shrimp and vegetables	
Chicken Curry Udon	12.5
Udon noodles in Japanese style curry broth with chicken	
Ten Zaru Cold Soba Noodle	12.5
Cold wheat noodle or buck wheat noodle with tempura shrimp and vegetables served with wasabi, green onion, and special dipping sauce	

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Zen Toro Special and Traditional Dinners

Served with miso soup, sunomono and rice

Sake Kasu Butter Fish	18.5
Black cod fish fillet marinated in sake kasu, miso and sweet wine, broiled to golden brown served with kimpira burdock and lotus roots *20 minute cooking time*	
Pan Seared Canadian Albacore Tuna	16
Cooked to medium rare served with cucumber slaw and avocado salsa topped with balsamic vinegar syrup and extra virgin olive oil	
Shrimp Tempura	15.5
Four shrimps, six vegetables fried in a light tempura batter served with our tempura dipping sauce	
Vegetable Tempura 	13.5
An assortment of nine seasonal vegetables and tofu fried in a light tempura batter served with our tempura dipping sauce	
Tonkatsu Pork	15.5
Crisp fried panko breaded center cut pork loin served with katsu sauce	
Aloha Chicken Katsu	15.5
Deep fried panko breaded chicken thigh served with katsu sauce	
Hibachi Chicken Teriyaki	14
Grilled fresh tender chicken with Zen Toro Teriyaki sauce	
Sesame Chicken "Kara Age"	15
Sesame marinated fried chicken with Zen Toro Teriyaki sauce	
Saba Yakizakana	15.5
Norwegian mackerel grilled with natural salt served with grated daikon	
Center Cut Grilled Atlantic Sterling Salmon Fillet	16
Teriyaki or Shioyaki	
Pan Fried Izumidai Fish Fillet	16
Caper brown soy butter over baby spinach and mushroom salad topped with crispy tempura fried onions	
Sashimi Platter Dinner	20.5
Your choice of 7 slices Maguro, Hamachi, or Salmon, Or Mixed	

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