



DINNER

*SUSHI-ZEN*TM

Appetizers

Cold Appetizers

Sashimi * ~ Six pieces

Assortment of fresh raw tuna, yellowtail, salmon 13.95 • Salmon 12.50

Seaweed Salad ~ with marinated dressing 6.50

Hot Appetizers

Gyoza ~ Six pieces of crisply fried chicken dumplings 6.95

Yakitori ~ Two pan fried skewers of all natural chicken cubes with scallions and **Sushi-Zen™** gluten free house-made teriyaki sauce (GF) 6.95

Edamame ~ Boiled soybeans with a dash of kosher salt (GF) 5.50

Shrimp Shumai ~ Six steamed dumplings 6.95

Age-tofu ~ Deep fried organic tofu

served with special sauce, bonito flakes, grated ginger & scallions 7.95

Sake Musubi ~ Two rice balls wrapped in nori

with baked salmon in center 5.95

Tempura Appetizers

Lightly coated in tempura batter and deep fried until crisp in heart friendly rice bran oil

Shrimp Only ~ 9.50 • **Vegetable assortment** ~ 7.50

Shrimp and assortment of vegetables ~ 8.95

Salads, Soup & Sides

Sushi-Zen™ Salad ~ Fresh garden lettuce, assorted greens, tomatoes, cucumbers, onions, asparagus, avocado and organic tofu with **Sushi-Zen™** (GF) signature house dressing * (GF) 13.50

Garden Tossed Salad ~ Fresh garden lettuce, assorted greens, tomatoes, cucumbers, shredded purple cabbage and carrots with **Sushi-Zen™** (GF) signature house dressing * (GF) 4.95

Miso Soup ~ -Organic tofu, non-GMO miso, seaweed, chopped scallions (GF) 3.50

Premium White Rice (GF) 2.95 **Organic Brown Rice** (GF) 3.50

Miso Soup and Salad (GF) 6.50

PLEASE ALERT OUR STAFF ABOUT ANY FOOD ALLERGIES

Gluten Free Tamari Soy Sauce and Gluten Free Teriyaki Sauce available
(menu items made in facility that uses wheat, soy, sesame, eggs, dairy and seafood)

* "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness"

Dinner Entrees

Served with (GF) miso soup with organic tofu & non-GMO miso,
add 1.50 for garden salad with **Sushi-Zen™** (GF) signature house dressing *

Substitute (GF) organic brown rice with entrée 1.95

Sushi

Chirashi *

Variety of fresh raw fish and vegetables served over sushi rice 27.00

Sushi & Sashimi Combo *

Six pieces sushi, assorted sashimi with California Roll 34.00

Sashimi * ~ Assortment of fresh raw fish with bowl of rice 31.00

Moriwase * ~ Nine pieces assorted nigiri sushi
with California Roll 24.00

Teriyaki

Pan fried with **Sushi-Zen™** house-made **Gluten Free teriyaki sauce** with
assortment of vegetables and rice (GF)

Rib Eye Beef ~ (Certified Angus Beef®) (GF) 25.00

Chicken ~ (GF) 18.95

(all natural chicken— antibiotic & hormone free)

Salmon ~ (GF) 22.00 **Shrimp** ~ (GF) 19.95

Tempura

Lightly coated in tempura batter and deep fried until crisp
In heart friendly rice ban oil—with rice

Shrimp only ~ 19.95

Shrimp and assortment of vegetables ~ 18.95

Vegetable assortment ~ 16.95

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add 1.50 for garden salad with **Sushi-Zen™** (GF) signature house dressing *
Substitute (GF) organic brown rice with entrée 1.95

Unaju

Broiled fresh water eel with sauce over bowl of rice ~ 24.00

Chicken Katsu

(all natural chicken—antibiotic & hormone free)

Breaded chicken fried to a crisp texture served with
thinly sliced raw cabbage and rice ~ 18.50

Chicken Katsu-don

Deep fried breaded chicken with
onions, special sauce and egg over rice ~ 18.95

Udon

Garden salad with **Sushi-Zen™** (GF) signature house dressing *

Hot thick noodle soup with fish cake, seaweed & scallions ~ 13.95

Add shrimp and vegetable tempura ~ 4.95

Desserts

5.50

Lavender Honey Vanilla Ice Cream

Creamy Ginger Ice Cream

Red Bean Ice Cream

Green Tea Ice Cream

Mango Sorbet

Assorted Mochi Ice Cream Flavors 4.50

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