Lunch   Zen Kitchen

Executive Chef Ryan Nuqui

Zen Kitchen Restaurant's menu has been designed to be a culinary picture of the world. In working directly with some of the finest purveyors to source the freshest available ingredients, we're delighted to bring these favorite Chef dishes to our menu, 'Because eating well is always in season'

TEASERS

CHEF'S DAILY SOUP 12.

JUMBO LUMP CRAB 22.
vierge sauce with mango | tomato | red onion | capers
anchovy & chives | lemon cream & herb oil

CHARRED GRILL OCTOPUS 24.
Kauai shrimp | Sicilian caponata | crispy potato
& smoked paprika

SALADS & BOWLS

CAESAR SALAD & HOT SMOKED SALMON 19.
romaine lettuce | potato crisp | chives | hard-boiled egg
aged parmesan & focaccia croutons

ORGANIC QUINOA SALAD 16.
goat cheese | walnuts | strawberries | mint | dates
citrus dressing | served with cucumber & yogurt soup

Add to your salad!
supplemental chicken 8. | supplemental shrimps 12.
supplemental salmon 10. | supplemental grilled octopus 12.

TUNA NIÇOISE SALAD* 22.
celery salt-seared tuna | green beans | tomatoes
fingerling potatoes | hard-boiled egg |white anchovies
Niçoise olives | fresh lettuce hearts

WALDORF SALAD 18.
fruit & nut salad | fresh apples | celery | lettuce
grapes & walnuts | light creamy dressing

THAI BEEF SALAD* 24.
marinated grilled ribeye| cucumbers | mint | shallots
Thai basil & sweet bird's eye chili-lime vinaigrette

CHIRASHI* 32.
nishiki rice | tuna |salmon | hamachi | unagi | tamago
tako | spotted prawn| ikura | kamaboko
cucumber & takuwan radish

HEALTHY KALE & CAULIFLOWER 24.
roasted rainbow cauliflower | tempura kale | wild rice
preserved pepper | cumin & yogurt sauce

SUSHI

	nigiri (2 pieces)	sashimi (3 pieces)
yellowtail (hamachi)*	14.	20.
big eye tuna (maguro)*	14.	20.
fatty tuna belly (toro)*	32.	48.
salmon (sake)*	12.	18.
cooked shrimp (ebi)	12.	18.
sea urchin (uni)*	18.	26.
king crab (kani)	24.	29.
bbq eel (unagi)	12.	
Japanese omelet	9.	

CALIFORNIA ROLL 18.
lump blue crab | cucumber & avocado

SPICY TUNA ROLL* 14.
chopped big eye tuna | blended with spicy chili aioli & avocado

SHRIMP TEMPURA ROLL* 22.
shrimp tempura | avocado | spicy tuna & green onion

SPICY SALMON POKE ROLL* 22.
salmon | avocado | spicy mayo & serrano chili

YELLOWTAIL COMBO ROLL* 24.
spicy hamachi roll topped with hamachi | garlic chip | sriracha & rice crisp

RAINBOW ROLL* 24.
California roll with sliced tuna | hamachi & salmon

CATERPILLAR 24.
shrimp tempura topped with avocado | sriracha | spicy mayo
tempura crunch & eel sauce

BURGER & SANDWICHES

CERTIFIED ANGUS BEEF BURGER* 28.
our signature custom recipe with house-ground chuck meat
bibb lettuce | beefsteak tomato |caramelized onions
served with parmesan garlic French fries & side salad

enhancements | select any 2
cheese: American | Swiss | goat | blue
smoked bourbon bacon | Black Forest ham
sautéed wild mushrooms | sliced avocado

TT CLUB SANDWICH 20.
sliced toasted turmeric deli bread| pesto aioli | bibb lettuce
home-dried tomatoes | smoked turkey | avocado | Swiss cheese &
smoked bourbon bacon
served with parmesan garlic French fries & side salad

TUSCAN PANINI 18.
kale pesto | mozzarella |avocado | baby spinach
goat cheese | whole grain bread & bibb lettuce

ASIAN FARE

WONTON NOODLE SOUP 24.
chicken broth flavored with anchovies | wonton noodles | kailan
char siew pork | shrimp & pork wonton dumplings

THAI GREEN CURRY 28.
choice of prawns or chicken simmered in spicy coconut curry
Siamese eggplant & sweet basil | served with jasmine rice

JAPANESE BENTO* 42.
sashimi & nigiri of tuna | Hamachi & salmon
shrimp tempura | beef tataki | unagi nigiri | tamago & miso soup

ENTRÉES

MARINATED SKIRT STEAK* 28.
zucchini |cherry tomato & potato "pont neuf"
miso mustard sauce | bone marrow

BUCATINI BOLOGNESE 26.
peas | pea shoots | pecorino-Romano & cracked pepper

ROASTED BONE-OUT BRANZINO 28.
fregola pasta | corn | walnuts | grilled halloumi cheese & mint
capers & lemon "Grenobloise"

ALASKAN HALIBUT 28.
potato "cocotte" |cherry bomb radish
parmesan, water cress & cilantro pesto