

LUNCH

SMALL PLATES

CEVICHE & TIRADITOS

SEAFOOD CEVICHE SHRIMP / OCTOPUS / CALAMARI / AJI PANCA / HEART OF PALM / ORANGE / SERRANO / BONITO	12
CORVINA CEVICHE AJI AMARILLO / RED ONION / CUCUMBER / APPLE / TOMATO / SHISO	12
TASTING OF 2 CEVICHE	16
HAMACHI TIRADITO RADISH / SRIRACHA / APPLE / MINT / PONZU	12
WAGYU BEEF TIRADITO MISO MUSTARD / CITRUS SOY / SESAME / GREEN ONION	14

SUSHI ROLLS

CHIPOTLE YELLOWFIN TUNA ROLL YELLOWFIN TUNA / WASABI TOBIKO / AVOCADO / SESAME-CHIPOTLE ROUILLE	12
TORCHED WAGYU BEEF TAMAGO / SCALLION / MASAGO / TRUFFLED PONZU	13
VOLCANO SEARED SALMON / RED CRAB / SESAME-CHIPOTLE AIOLI	12
VEGETARIANO ROLL GRILLED ASPARAGUS / RED PEPPER / AVOCADO / LEMON-SAKE AIOLI	9

DIM SUM & ANTOJITOS

EDAMAME SALTED	5	XO STYLE (NON VEG)	7
THAI CHICKEN EMPANADAS CHILE POBLANO / QAXACA CHEESE / MANGO-CURRY SALSA			8
SHRIMP-VEGETABLE POTSTICKERS RED CHILE-DASHI SAUCE			9
PORK-MUSHROOM GYOZA BLACK VINEGAR-SOY SAUCE			9
ACHIOTE-HOISIN PORK AREPAS CORN MASA / AVOCADO / CREMA FRESCA			9
CHARRED TUNA WONTON TACOS SUSHI RICE / MANGO SALSA / GUACAMOLE			11
PEKING DUCK-DAIKON TACOS DUCK CONFIT / CURRIED APPLE / ORANGE-CORIANDER SAUCE			12
THAI SHRIMP LETTUCE WRAPS CHORIZO / PEANUT / CILANTRO / TAMARIND CHUTNEY			12
KOBE BEEF SERVED ON A HIBACHI / WASABI SAUCE		11 PER OZ . 3 OZ MIN	

SOUPS

CHIPOTLE MISO SOUP TOFU / TOMATO / WAKAME / TRUFFLE OIL			4
HOT & SOUR EGG DROP SOUP FOIE GRAS-PORK DUMPLINGS / ENOKI / GREEN ONION			6

BURGER, TORTAS & SALADS

WAKAME-HIJIKI SEAWEEED SALAD CUCUMBER / CARROT / DAIKON / APPLE / GINGER DRESSING	8
CRUNCHY CALAMARI SALAD LEMONGRASS / MIXED GREENS / ORANGE-CORIANDER SAUCE	12
TUNA TATAKI SALAD AVOCADO / KAIWARE SPROUT / MIXED GREENS / ROASTED TOMATOES / LEMON-WASABI DRESSING	14
ROASTED CHICKEN SALAD TOGARASHI CANDIED PECAN / ORANGE / CABBAGE / PILONCILLO-GINGER VINAIGRETTE	13

GRILLED ANGUS BEEF BURGER COTIJA CHEESE / SPICY PICKLE / MISO MUSTARD / TOGARASHI FRIES	15
CHICKEN YUCATECO TORTA GRILLED CHICKEN BREAST / YOGURT-ACHIOTE MARINATED / PICKLED WHITE ONIONS / CABBAGE / HABANERO AIOLI / TOGARASHI FRIES	14
TUNA TATAKI SANDWICH CABBAGE SLAW / CUCUMBER / WASABI AIOLI / TOGARASHI FRIES	14

LARGE PLATES

WAGYU SKIRT STEAK CHURRASCO GRILLED ONION / CRISPY YUCCA / MUSTARD CHIMICHURRI SAUCE / CHIPOTLE EGG SAUCE	22
CHICKEN TANDOORI MASALA-ACHIOTE GRILLED CHICKEN / NAAN / BLACK BEAN DAL / CILANTRO & MANGO SALSAS	18
CHIPOTLE-MISO GLAZED BLACK COD DAIKON RADISH / LEMON-TOGARASHI AIOLI	25
CRISPY TOFU LONG BEANS / BEAN SPROUTS / GINGER / CILANTRO / SESAME CHILE SAUCE	16

WHOLE FISH TBD TBD	00
SCALLOPS AL MOJO DE AJO BACON / CORN / SUSHI RICE / ROASTED GARLIC SOY / YUZU-SRIRACHA AIOLI	23
CHILE BARBECUED SALMON SMOKED MUSHROOMS / HOMINY / ACHIOTE PONZU	21
BEEF TENDERLOIN PALOMILLA FINGERLING POTATOES / SAUTEED BELL PEPPER-ONION / GINGER-SERRANO SAUCE	26

ZENGO BOX

ROLL BOX YOUR CHOICE OF ANGRY ZENGO ROLL / SALMON-CRAB-AVOCADO ROLL / VEGETARIANO ROLL SERVED WITH CHIPOTLE MISO SOUP AND MIXED GREEN SALAD	13
HOT BOX YOUR CHOICE OF SEARED SALMON TERIYAKI / TANDOORI CHICKEN / GRILLED SKIRT STEAK SERVED WITH WOK VEGETABLES AND JASMINE RICE	15

ZENGO BOX YOUR CHOICE OF CHIPOTLE YELLOWFIN TUNA ROLL / SALMON-CRAB-AVOCADO ROLL / VEGETARIANO ROLL YOUR CHOICE OF SEARED SALMON TERIYAKI / CHICKEN TANDOORI / GRILLED SKIRT STEAK SERVED WITH MIXED GREEN SALAD, WOK VEGETABLES AND JASMINE RICE	19
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18% GRATUITY FOR PARTIES OF 6 OR MORE GUESTS
CONSUMPTION OF RAW OR PARTIALLY COOKED FOODS, WHILE QUITE TASTY, MAY BE HAZARDOUS TO YOUR HEALTH

7.27.2010

ZENGO

SMALL PLATES

CEVICHE & TIRADITOS

SEAFOOD CEVICHE SHRIMP / OCTOPUS / CALAMARI / AJI PANCA / HEART OF PALM / ORANGE / SERRANO / BONITO	13
CALIFORNIA SEA BASS CEVICHE AJI AMARILLO / RED ONION / CUCUMBER / APPLE / TOMATO / SHISO	12
TASTING OF 2 CEVICHE	16
HAMACHI TIRADITO RADISH / SRIRACHA / APPLE / MINT / PONZU	13
WAGYU BEEF TIRADITO MISO MUSTARD / CITRUS SOY / SESAME / GREEN ONION	14

SUSHI ROLLS

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TORCHED WAGYU BEEF TAMAGO / SCALLION / MASAGO / TRUFFLED PONZU	14
VOLCANO SEARED SALMON / PEEKYTOE CRAB / CUCUMBER / CHIPOTLE AIOLI	13
VEGETARIANO ROLL GRILLED ASPARAGUS / RED PEPPER / AVOCADO / LEMON-SAKE AIOLI	10
UNAGI MASAGO ROLL EEL / MASAGO / AVOCADO / TEMPURA FLAKE / KABAYAKI	13

SOUP & SALAD

CHIPOTLE MISO SOUP TOFU / TOMATO / WAKAME / TRUFFLE OIL	4
HOT & SOUR EGG DROP SOUP FOIE GRAS-PORK DUMPLINGS / ENOKI / GREEN ONION	7
WAKAME-HIJIKI SEAWEEED SALAD CUCUMBER / CARROT / DAIKON / APPLE / GINGER DRESSING	9
CRUNCHY CALAMARI LEMONGRASS / MIXED GREENS / ORANGE-CORIANDER SAUCE	12
TUNA TATAKI AVOCADO / KAIWARE SPROUT / MIXED GREENS / LEMON-WASABI DRESSING	14
ROASTED CHICKEN SALAD TOGARASHI CANDIED PECAN / ORANGE / CABBAGE / PILONCILLO-GINGER VINAIGRETTE	13

DIM SUM & ANTOJITOS

EDAMAME SALTED	5	XO STYLE (NON VEG)	7
THAI CHICKEN EMPANADAS CHILE POBLANO / OAXACA CHEESE / MANGO-CURRY SALSA			10
SHRIMP-VEGETABLE POTSTICKERS RED CHILE-DASHI SAUCE			10
PORK-MUSHROOM GYOZA BLACK VINEGAR-SOY SAUCE			10
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PEKING DUCK-DAIKON TACOS DUCK CONFIT / CURRIED APPLE / ORANGE-CORIANDER SAUCE			12
THAI SHRIMP LETTUCE WRAPS CHORIZO / PEANUT / CILANTRO / TAMARIND CHUTNEY			12
CHIPOTLE-TERIYAKI CHICKEN WINGS SCALLION / SESAME			12

NOODLES & RICE

PORK CARNITAS RICE NOODLES PORK SHOULDER / MUSHROOM / CASHEW / SOFT EGG / HOT 'N SOUR SAUCE			13
BEEF SHORT RIB UDON NOODLES SHIITAKE / ASPARAGUS / BASIL / CILANTRO / HOISIN BROTH			13
WOK FRIED RICE DUCK / SHRIMP / PORK / EGG / CARROT / SCALLION VEGETARIAN UPON REQUEST			8

LARGE PLATES

BRAISED BEEF SHORT RIBS OAXACA CHEESE POTATO PUREE / SHIITAKE / HUITLACOCHÉ / DRAGON SAUCE	24	WAGYU SKIRT STEAK CHURRASCO GRILLED ONION / CRISPY YUCCA / MUSTARD CHIMICHURRI SAUCE / CHIPOTLE EGG SAUCE	24
CHICKEN TANDOORI MASALA-ACHIOTE ROASTED CHICKEN / NAAN / BLACK BEAN DAL / CILANTRO & MANGO SALSAS	19	BEEF TENDERLOIN PALOMILLA FINGERLING POTATOES / SAUTEED BELL PEPPER-ONION / GINGER-SERRANO SAUCE	27
CHIPOTLE-MISO GLAZED BLACK COD DAIKON RADISH / LEMON-TOGARASHI AIOLI	27	PAN-SEARED BARRAMUNDI CHARRED KIM CHEE / PINEAPPLE SALSA / SAFFRON-DASHI PONZU	24
CRISPY TOFU LONG BEANS / BEAN SPROUTS / GINGER / CILANTRO / SESAME CHILE SAUCE	17	CHILE BARBECUED SALMON SMOKED MUSHROOMS / HOMINY / ACHIOTE PONZU	23
SCALLOPS AL MOJO DE AJO BACON / CORN / SUSHI RICE / ROASTED GARLIC SOY / YUZU-SRIRACHA AIOLI	24	GRILLED COLORADO LAMB LOIN EDAMAME / CORN / CHERRY TOMATO / PEARL ONION / HOISIN-ADOBO SAUCE	27

SIDES

STEAMED JASMINE RICE / YUCCA FRIES / CHARRED KIM CHEE /
ROASTED SWEET PLANTAINS / OAXACA CHEESE POTATO PUREE / FINGERLING POTATOES / LONG BEANS

5 EACH

CORPORATE EXECUTIVE CHEF JOHN CALLOWAY

18% GRATUITY FOR PARTIES OF 6 OR MORE GUESTS
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8.3.2010

LATIN-ASIAN COCKTAILS

Sugarcane

Cucumber Mojito rum / midori / cucumber / mint	10
Mango Mojito rum / mango / mint / lime	10
Hibiscus Mojito rum / hibiscus / mint / lime	10
Prickly Pear Caipirinha cachaça / prickly pear / lime / brown sugar	9
Mekhong Pina Horchata thai rum / pineapple / horchata	11

Agave

Tamarind-Togarashi Margarita blanco tequila / tamarind / citrus / togarashi salt	11
Pomelo Mezcal Margarita mezcal / fresh pomelo / citrus / grapefruit bitters	11
Kumquat TBD Margarita Tanteo Tropical / kumquat / tbd	11
Strawberry Hibiscus Margarita tbd	11

Grain

Sake Sangria sake / red wine / mango / apple / passion fruit / pineapple	9
Limonada de Fresa vodka / lemon / strawberry / sour mix	11
Cardamom-Guava gin / cardamom syrup / guava	12
Ginger-Naranja vodka / sake / orange / ginger	11

WINES BY THE GLASS

Sparkling

Vilarnau Brut / Spain / NV	12
Mont Marcal Cava / Brut Rosado / Spain / NV	11

White

Chenin Blanc / Indaba / South Africa / 2009	8
Torrentes / Urban Uco / Spain / 2009	9
Sauvignon Blanc / Mapema / Argentina / 2009	10
Riesling / Nik Weis "Urban" / Germany / 2009	9
Pinot Gris / Hugel 'Gentil' / France / 2008	10
Chardonnay / Arboleda / Chile / 2008	10

Rosé

Garnacha / Vega Sindoa / Spain / NV	8
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Red

Malbec / Michel Torino "Don David" / Argentina / 2008	11
Cabernet / MontGras Reserve / Chile / 2008	10
Shiraz / Yalumba / Australia / 2008	10
Blend / Can Blau / Spain / 2008	13
Tempranillo / Zuazo Gaston Rioja / Spain / 2007	10
Pinot Noir / Puerto Viejo / Chile / 2009	10

SAKES BY THE GLASS

- Kirinzan** 11
Junmai / Niigata
delicate white flower aroma / crisp and dry finish
- Kikusui Organic** 15
Junmai Ginjo / Niigata
soft texture and light fruity aroma / brewed in classic niigata style
- Manotsuru Four Diamonds** 17
Junmai Ginjo / Niigata
tropical fruit notes on the nose / complex, earthy finish
- Dassai 50** 11
Junmai Ginjo / Yamaguchi
light and clean / fruity ginjo aromas / crisp finish
- Daku** 13
Nigori Junmai / Niigata
mild and creamy / juicy pineapple on the nose / velvety finish
- Yoshinogawa Gensen Karakuchi** 7
Honjozo Extra Dry / Akita
extra dry / grassy aromas / sharp, palate cleansing finish
- Minato Tsuchizaki Yamahai** 10
Honjonzon / Akita
hearty and tangy / perfect for richer dishes

SHOCHUS BY THE GLASS

Yokaichi Mugi barley / takara shuzo rocks / splash of water	8
Sudachi citrus / nishi shuzo rocks / shiso / splash of club soda	9
Mizuho Awamori okinawa rice / mizuho rocks / splash of soy milk	13
Towari Soba buckwheat / takara shuzo rocks / honey / splash of black tea	15
Kiccho Hozan Imo sweet potato / nishi shuzo rocks / wedge of lemon	8
Tomino Hozan sweet potato / nishi shuzo rocks / splash of grapefruit	22
Tori Kai Kome japanese rice / torikaishu neat / hot water on the side	24

LATIN-ASIAN BEERS

Asian

China	Tsing Tao	6
India	Kingfisher	7
Japan	Kirin Ichiban	6
Japan	Sapporo	7
Laos	Beer Lao	6
Thailand	Singha	7
Singapore	Tiger	7
Vietnam	33 Export	6

Latin

Argentina	Quilmes	7
Costa Rica	Imperial	6
DR	Presidente	7
Jamaica	Dragon Stout	7
Mexico	Corona	6
Mexico	Dos Equis Amber	6
Mexico	Negra Modelo	6
Mexico	Pacifico	6
Mexico	Tecate	6
Mexico	Bohemia	6
Peru	Cusquena	6