

ZENTO DEGUSTATION MENU
\$58

APPETIZER

TAKO SALAD, MIXED GREEN WITH DIJON MUSTARD
OR
CARPACIO, TOPPED WITH GARLIC, GINGER, YUZU, SIMMERED IN HOT GRAPSEED OIL
OR
2 PCS FRIED OYSTER, WASABI AIOLI AND HOUSE SPICE

SUSHI BAR

ZENTO SOY PAPER HANDROLL, SIGNATURE HANDROLL PERFECTLY MIXED WITH
HOUSE CRUNCHY AND AVOCADO

SPICY SCALLOP / SHRIMP TEMPURA / SPICY TUNA

ENTREE

US CERTIFIED ANGUS BEEF, TRUFFLE MASHED POTATOES, GARLIC SOY JUS
OR
HALF ROASTED CRISPY SPRING CHICKEN , SAUTEED MUSHROOM AND VEGETABLES
OR
EPICE PAN SEARED NORWEGIAN SALMON, SAUTEED MUSHROOM AND VEGETABLES
OR
5 PIECE CHEF SELECTION OF NIGIRI

SOUP

SEAFOOD MISO SOUP
OR
SEAFOOD CHAWANMUSHI

DESSERT

ZENTO CARAMEL CHEESE CAKE
OR
PLUM WINE JELLY, TRADITIONAL JAPANESE DESSERT WINE - UMESHU
OR
CHOICE OF ICE CREAM, VANILLA, CHOCOLATE, LIME SORBET

INCLUSIVE

FRESHLY BREWED COFFEE OR TEA
LONG BLACK/CAPPUCCINO/LATTE

ZENTO PREMIUM DEGUSTATION MENU

\$98

APPETIZER

PAN SEARED FOEI GRAS, CARAMELIZED APPLE, FOEI GRAS WITH BALSAMIC VINAIGRETTE
OR
FRESHLY CHUCKLED LIVE OYSTER, 2PCS PONZU SAUCE WITH JALAPENO, SPICY SESAME
OR
CARPACIO, TOPPED WITH GARLIC, GINGER, YUZU, SIMMERED IN HOT GRAPSEED OIL

SALAD

SASHIMI SALAD, WASABI ENCRUSTED TUNA, ONION VINAIGRETTE
OR
CALAMARI SALAD, MIXED GREEN, FRIED MARINATED CALAMARI, ONION VINAIGRETTE

SUSHI BAR

ZENTO PREMIUM SUSHI ROLL
OR
SASHIMI MORIAWASE, ASSORTED SEASONAL SASHIMI

ENTREE

MARBELING 9+ WAGYU BEEF, POTATO AU GRATIN
OR
5 PCS SELECTION OF PREMIUM NIGIRI & ZENTO SOY PAPER HANDROLL
OR
MISO COD, 24 HOUR MISO MARINATED AND GRILLED, GREEN PEA PUREE
OR
RACK OF LAMB, TENDER SERVED WITH MANGO SALSA, GRILLED VEGETABLES

SOUP

KING CRAB MISO SOUP
OR
LOBSTER CHAWANMUSHI

DESSERT

ZENTO AZUKI MOUSSE WITH GREEN TEA ICE CREAM
OR
VALHORNA CHOCOLATE LAVA CAKE (7 MINUTE)
OR
CHOICE OF ICE CREAM, GREEN TEA, VANILLA, CHOCOLATE, LIME SORBET

INCLUSIVE

FRESHLY BREWED COFFEE OR TEA
LONG BLACK/CAPPUCINO/LATTE