

ZENTO CONTEMPORARY JAPANESE CUISINE

First Course

Kanpachi Carpacio

Baby yellowtail thinly slice, topped with garlic, ginger, yuzu sauce, then simmered with grapeseed oil

OR

Toro Tartare

served with shallot and black caviar

OR

Rock Shrimp Tempura, tossed spicy “kochujan” aioli

OR

1 Zento Special Roll

choice of our roll specialty for you to decide

Entree

Wagyu Beef Striped Loin

OR

Miso Marinated Chilean SeaBass

Dessert

Assorted Zento Special Dessert

If you have any other inquiries please call our Catering Director, Dyana, at 8181 9161
Or email us at zentosingapore@gmail.com

We can customize our menu as you need and meet your requirement