

LUNCH

LUNCH SERVED
 MON to FRI: 11:30 am - 2 pm
 Kitchen closes 15 minutes before restaurant closing time



SMALL PLATES

● EDAMAME <i>lava salt / charred seaweed / sansho pepper</i>	5.5	*SASHIMI <i>raw tuna or salmon or hamachi</i>	11
● MOROKYU <i>english cucumber / moromi miso</i>	4.5	TAKOYAKI <i>battered octopus / japanese mayo tonkatsu tare / bonito / benishoga</i>	7.5
● TSUKEMONO <i>assorted seasonal pickles</i>	7	● AGE GYOZA <i>deep-fried dumplings / shoga ninniku tare chicken or veggie</i>	6.5
● KAISO SUNOMONO <i>seaweed / english cucumber pickles / sesame vinaigrette</i>	6	● ATSUAGE TOFU <i>tofu steak / kinoko / greens / ginger tare</i>	7.5
UME KAMO SALAD <i>duck breast / hatsu mugi / kinoko greens / ume honey vinaigrette</i>	13	GRILLED SALMON <i>pickled mushroom / bonito / teriyaki</i>	12
● HIYASHI SOBA SALAD <i>buckwheat soba / edamame greens / miso sesame vinaigrette</i>	7.5	CHICKEN KARAAGE <i>japanese-style boneless fried chicken shoga ninniku tare</i>	8
*MAGURO POKÉ <i>raw yellowfin tuna / yuzu / avocado / greens</i>	12	TONKATSU <i>panko crusted pork cutlet / tonkatsu tare</i>	8
*ABURI SALMON <i>torched raw salmon / pickles / lava salt / ponzu</i>	11	YAKINIKU <i>grilled bone-in beef short ribs / morokyu</i>	12

LUNCH BENTO

Set includes greens, edamame, age gyoza & miso soup | *Choice of white or brown rice*

YAKINIKU (<i>bone-in beef short ribs</i>)	16	CHICKEN KARAAGE	12
MAGURO POKÉ (<i>Raw Tuna</i>)	16	● ATSUAGE TOFU	11
SALMON TERIYAKI	15	CHICKEN TERIYAKI	13

RAMEN ****Not available for Take-out**

Add Age Gyoza for + \$3.5

TONKOTSU RAMEN <i>heritage pork bone broth / pork chashu kikurage / ajitama / menma / mayu</i>	14	KAMO SHOYU RAMEN <i>chicken-niboshi double broth / duck chashu seasonal greens / ajitama / menma</i>	16
KIMCHI RAMEN <i>heritage pork bone broth / kimchi pork chashu / ajitama / menma / mayu</i>	14	● YASAI MAZEMEN <i>brothless ramen / seasonal greens kinoko / pickles pork chashu or tofu steak</i>	14

EXTRA TOPPINGS

PORK CHASHU	3	MENMA <i>(seasoned bamboo shoots)</i>	2	KIMCHI	3
DUCK CHASHU	5	KIKURAGE <i>(wood-ear)</i>	2	KAEDAMA <i>(extra noodles)</i>	3
AJITAMA <i>(seasoned soft egg)</i>	2				

RICE

Choice of white or brown rice | Add Miso Soup or Side Salad for + \$2

KAMO DONBURI <i>grilled duck breast / ume ponzu glaze greens / pickles</i>	14	● TOFU DONBURI <i>tofu steak / teriyaki / greens / pickles</i>	10
GYU DONBURI <i>seared beef steak / teriyaki / greens / pickles</i>	13	JAPANESE-STYLE CURRY	
CHICKEN TERIYAKI DONBURI <i>grilled chicken thigh / greens / pickles</i>	12	● Veggie Curry (<i>Add Tofu Steak for + \$3</i>)	9
		Pork Katsu Curry	12
		Chicken Karaage Curry	12

SIDES

WHITE RICE	3	BROWN RICE	3	MISO SOUP	3	KIMCHI	4
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● Vegan-friendly | Not all ingredients are listed on the menu, please inform your server for any food allergy before placing order.

* Consuming raw or undercooked eggs, meats, poultry or seafood may increase your risk of foodborne illness. We would be happy to omit certain ingredients from menu items when feasible, however, **no substitutions please**. Menu pricing and ingredients are subject to market availability, and may change without prior notice.

A gratuity of 18% will be added to parties of six or more.

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DINNER

DINNER SERVED

MON to THUR: 5 pm - 9 pm

FRI to SAT: 5 pm - 10 pm

Kitchen closes 15 minutes before restaurant closing time

All dishes are designed to be shared, served izakaya-style.



SNACKS

● EDAMAME lava salt / charred seaweed / sansho pepper	5.5	TAKOYAKI battered octopus / japanese mayo tonkatsu tare / bonito / benishoga	7.5
● MOROKYU english cucumber / moromi miso	4.5	● TSUKEMONO assorted seasonal pickles	7
● KAISO SUNOMONO seaweed / english cucumber pickles / sesame vinaigrette	6	● BLISTERED SHISHITO miso tofu aioli / soy crumbs	7.5
*SASHIMI raw tuna or salmon or hamachi	11	● AGE GYOZA deep-fried dumplings / shoga ninniku tare chicken or veggie	6.5

SMALL PLATES

*MAGURO POKÉ raw yellowfin tuna / yuzu / avocado / greens	12	YAKINIKU grilled bone-in beef short ribs / morokyu	12
*ABURI SALMON torched raw salmon / pickles / lava salt / ponzu	11	BUTA NO KIMCHI sautéed pork belly / kimchi / onsen tamago	9
*SHIO KOJI GYU TATAKI seared rare beef / shio koji / ponzu oroshi	11.5	TANTAN CHICKEN WINGS sesame / szechuan peppercorn / chili	9.5
UME KAMO SALAD duck breast / hatsu mugu / kinoko greens / ume honey vinaigrette	13	TONKATSU panko crusted pork cutlet / tonkatsu tare	8
● ATSUJAGE TOFU tofu steak / kinoko / greens / ginger tare	7.5	BUTA NO KAKUNI braised pork belly / daikon / soy egg	9
● IMO sweet potato / gobo / azuki greens / gochu glaze	7	KINOKO ITAME seasonal mushrooms / natto butter	9
● HIYASHI SOBA SALAD buckwheat soba / edamame greens / miso sesame vinaigrette	7.5	● YASAIMONO (seasonal vegetables) inquire with server	MP
HAMACHI KAMA grilled yellowtail collar / hatsu mugu ponzu / miso butter	12.5	CHICKEN KARAAGE japanese-style boneless fried chicken shoga ninniku tare	8
SABA NO SHIOYAKI grilled mackerel / ponzu oroshi	12	IKA KUSHIAGE fried whole squid / sweet chilli mayo	10
GRILLED SALMON pickled mushroom / bonito / teriyaki	12	AVOCADO TEMPURA chili honey mayo	8
		NATTO OMELETTE fermented soybean / eggs	7

RAMEN ****Not available for Take-out**

TONKOTSU RAMEN heritage pork bone broth / pork chashu kikurage / ajitama / menma / mayu	14	KAMO SHOYU RAMEN chicken-niboshi double broth / duck chashu seasonal greens / ajitama / menma	16
KIMCHI RAMEN heritage pork bone broth / kimchi pork chashu / ajitama / menma / mayu	14	● YASAI MAZEMEN brothless ramen / seasonal greens kinoko / pickles pork chashu or tofu steak	14

EXTRA TOPPINGS

PORK CHASHU	3	MENMA (seasoned bamboo shoots)	2	KIMCHI	3
DUCK CHASHU	5	KIKURAGE (wood-ear)	2	KAEDAMA (extra noodles)	3
AJITAMA (seasoned soft egg)	2				

RICE *Choice of white or brown rice*

KAMO DONBURI grilled duck breast / ume ponzu glaze greens / pickles	14	CHICKEN TERIYAKI DONBURI grilled chicken thigh / greens / pickles	12
GYU DONBURI seared beef steak / teriyaki / greens / pickles	13	● TOFU DONBURI tofu steak / teriyaki / greens / pickles	10

SIDES

WHITE RICE	3	BROWN RICE	3	MISO SOUP	3	KIMCHI	4
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