

# ZENGO

新 Chef Richard Sandoval's artful blend 新  
of Latin-Asian cuisine

Zengo translates from Japanese as 'give and take' but we prefer the word 'share.' We're happy to share our new Culinary Tour Menu, inspired by Chef Richard Sandoval's recent tour of Hong Kong, Tokyo, and Thailand. During his trip, Chef Sandoval tasted his way through these inspiring culinary epicenters. Upon return, he and our culinary team used the experience to create dishes that showcase the story of Asia's distinct flavors. We welcome you to share Chef Sandoval's new menu over drinks, great company and warm hospitality.

## APPETIZERS & DIM SUM

小吃甜点

EDAMAME  
salted 6  
X.O. sauce 8

新 BLISTERED SHISHITO PEPPERS 8  
bonito flakes / soy-mirin glaze

SPICY LUMP CRAB GUACAMOLE 18  
ginger / yuzu / cilantro / tortilla chips

新 MIX GRILLED SATAY 14  
skirt steak / chicken thigh / sesame teriyaki

新 JAPANESE CHICKEN MEATBALLS 8  
teriyaki glaze / sesame

新 SLOW COOKED PORK RIBS 12  
roast garlic chipotle glaze  
spicy cucumber pickle

THAI SHRIMP LETTUCE WRAPS 14  
chorizo / peanut / cilantro / tamarind chutney

THAI CHICKEN EMPANADAS 12  
chile poblano / oaxaca cheese  
mango-curry salsa

SHRIMP-VEGETABLE POTSTICKERS 12  
red chile-dashi sauce

ACHIOTE HOISIN PORK AREPAS 9  
corn masa / avocado / crema fresca

新 BULGOGI RIBEYE TACOS 13  
corn tortilla / cucumber kimchee / sesame

CHARRED TUNA WONTON TACOS 13 \*  
sushi rice / mango salsa / guacamole

DUCK CONFIT-DAIKON TACOS 13  
curried apple / orange coriander sauce

新 BROILED SCALLOP 8  
mushroom dashi / masago / sambal

新 TEMPURA VEGETABLES 6  
ponzu

## SOUP & SALAD

湯類沙拉

MISO SOUP 6  
chipotle / tofu / tomato / wakame  
truffle oil

新 KOREAN SEAFOOD SOUP 14  
silken tofu / shrimp / calamari / scallop  
chili broth / lime

新 TUNA SALAD 14 \*  
avocado / watermelon / tomato / mixed greens  
daikon / lemon-wasabi vinaigrette

ZENGO CHICKEN SALAD 12  
togarashi pecan / orange / cabbage

新 SEA VEGETABLE SALAD 9  
wakame / green apple / celery / seabean  
sesame / pickled ginger vinaigrette

## SUSHI & CRUDO BAR \*

sushi / ceviche / sashimi

壽司生魚片

新 THAI SEAFOOD CEVICHE 16  
shrimp / calamari / scallop / chili flake / lime

新 HAMACHI CEVICHE 14 \*  
passionfruit / rocoto pepper  
sweet potato / onion / corn

新 WAGYU BEEF TIRADITO 20 \*  
7x wagyu / lemongrass vinaigrette  
crispy shallots / shishito pepper

新 TUNA TIRADITO 13  
avocado / fresno chile / ponzu

新 SASHIMI PLATTER 18 \*  
salmon / hamachi / tuna

VOLCANO ROLL 13 \*  
salmon / torched spicy crab

VEGETARIAN ROLL 10  
asparagus tempura / soy paper / sambal aioli

ANGRY ZENGO ROLL 13 \*  
spicy tuna / avocado / chipotle aioli / cucumber

SPICY LOBSTER ROLL 18  
cream cheese / cucumber / avocado  
a lo macho aioli / tempura crunch

OMAKASE 65 \*  
chefs selection of sushi rolls  
& ceviche

## WOK

炒鍋

ZENGO FRIED RICE 12  
shrimp / duck / pork / egg / cilantro

新 PORK BELLY RAMEN NOODLE 12  
bok choy / corn / six minute egg / nori

新 BIBIMBAP 13  
pork belly / soft egg / gochujang  
pickled vegetables / sticky rice

PORK CARNITAS RICE NOODLE 12 \*  
pork / mushroom / cashew / poached egg  
hot & sour sauce

VEGETARIAN FRIED RICE 10  
egg / asparagus / corn / snow peas  
mushroom / cilantro

新 CHILI CRAB NOODLE 19  
noodles / sugar snap pea / asparagus  
egg / spicy curry

## MAINS

主菜

CRISPY TOFU 18  
bok choy / bean sprout / ginger / cilantro  
sesame chile sauce

新 SHANGHAI STRIP STEAK 36 \*  
7x wagyu beef / broccolini / caramelized shallot- soy  
taro fries / lemon aioli

新 LEMONGRASS ADOBO CHICKEN 24  
half semi boneless chicken  
tomato relish / garlic fried rice

CHIPOTLE MISO GLAZED BLACK COD 33  
daikon radish / asparagus / kabayaki  
lemon togarashi aioli

新 CRISPY SKIN SALMON 27 \*  
ginger / baby beet / kale / pumpkin seed / beet ponzu

新 SHORT RIB UDON NOODLE 22  
x.o. / thai basil / long bean  
drunken noodle broth

7X WAGYU BEEF \*  
ON A HOT STONE  
daikon slaw / wasabi-soy dipping sauce  
\$12 per oz, 3oz min

## SIDES

蔬菜

BACON ROASTED BRUSSELS SPROUTS 6

新 WOK SAUTEED WILD MUSHROOMS 6  
black garlic butter

新 BROCCOLINI 6  
lemongrass mojo

新 TOASTED GARLIC FRIED RICE 6

  | ZENGORSR

please ask for our vegetarian and  
gluten free menus

consumption of raw or partially cooked  
foods, although quite tasty,  
may be hazardous to your health.  
\*these items may be served raw or  
undercooked, or contain raw or  
undercooked ingredients\*

chef de cuisine - robert juan | winter 2015