

# ZENGO

Chef Richard Sandoval's artful blend 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 新 Culinary Tour Menu 新, 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.

## SUSHI & CRUDO BAR

sushi / ceviche / sashimi  
壽司生魚片

新 THAI SEAFOOD CEVICHE 12  
shrimp / calamari / scallop / chili flake / lime

新 GROUPER CEVICHE 14  
uni / leche de tigre / radish / cilantro

新 SCALLOP TIRADITO 12  
sesame / lime / serrano / ume / tequila ponzu

新 TUNA TIRADITO 11  
avocado / fresno chile / ponzu

SASHIMI PLATTER 28  
salmon / scallop / tuna / grouper

VOLCANO ROLL 13  
salmon / torched spicy crab

VEGETARIAN ROLL 8  
asparagus tempura / soy paper / sambal aioli

SPICY LOBSTER ROLL 16  
cream cheese / cucumber / avocado  
a lo macho aioli / tempura crunch

新 TUNA TARTAR TOSTADA 12  
avocado / wonton / radish / ponzu

OMAKASE 65  
chefs selection of sushi rolls  
& ceviche

## SOUP & SALAD

湯類沙拉

MISO SOUP 5  
chipotle / tofu / tomato / wakame  
truffle oil

新 KOREAN SEAFOOD SOUP 13  
silken tofu / shrimp / calamari / scallop  
chili broth / lime

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

ZENGO CHICKEN SALAD 11  
togarashi pecan / orange / cabbage  
pilocillo-ginger vinaigrette

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

## APPETIZERS & DIM SUM

小吃甜点

EDAMAME  
salted 6 or X.O. sauce 8

新 TEMPURA VEGETABLES 7  
ponzu

新 BLISTERED SHISHITO PEPPERS 7  
bonito flakes / soy-mirin glaze

新 BROILED SCALLOP 8  
mushroom dashi / masago / sambal

SPICY LUMP CRAB GUACAMOLE 18  
ginger / yuzu / cilantro / thai basil  
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 13  
Roast garlic chipotle glaze  
spicy cucumber pickle

THAI CHICKEN EMPANADAS 11  
chile poblano / oaxaca cheese  
mango-curry salsa

SHRIMP-VEGETABLE POTSTICKERS 10  
red chile-dashi sauce

新 PORK & FOIE GRAS SHUMAI DUMPLINGS 9  
plantain / xo black vinegar

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

SALT & PEPPER SHRIMP TACOS 13  
salsa verde / cabbage / lemon-sake aioli  
flour tortilla

新 BULGOGI RIBEYE TACOS 12  
corn tortilla / cucumber kimchee / sesame

CHARRED TUNA WONTON TACOS 12  
sushi rice / mango salsa / guacamole

DUCK CONFIT-DAIKON TACOS 14  
curried apple / orange coriander sauce

## SIDES

蔬菜

SOY GLAZED SWEET POTATOES 6  
roasted pumpkin seeds

新 WOK SAUTEED WILD MUSHROOMS 8  
black garlic butter

新 BROCCOLINI 6  
lemongrass mojo

## MAINS

主菜

CRISPY TOFU 18  
bok choy / bean sprout / ginger / cilantro  
sesame chile sauce / lemon-sake aioli

新 SHANGHAI STRIP STEAK 29  
broccolini / caramelized shallot- soy  
taro fries / lemon aioli

新 LEMONGRASS ADOBO CHICKEN 26  
half semi boneless chicken  
garlic rice / heirloom tomato salad

CHIPOTLE MISO GLAZED BLACK COD 31  
daikon radish / asparagus / kabayaki  
lemon togarashi aioli

新 CRISPY SKIN ORGANIC SALMON 24  
ginger / baby beet / kale / pumpkin seed  
achiote ponzu

## WOK

炒鍋

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

新 SHORT RIB UDON NOODLE 16  
x.o. / thai basil / long bean / drunken  
noodle broth

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

PORK CARNITAS RICE NOODLE 13  
pork / mushroom / cashew / poached egg  
hot & sour sauce

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

新 CHILI CRAB "HONG KONG" NOODLE 19  
crispy noodle / sugar snap pea / asparagus  
egg / spicy curry

THAI SHRIMP LETTUCE WRAPS 12  
chorizo / peanut / cilantro / tamarind chutney

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please ask for our vegetarian and gluten free menus consumption of raw or partially cooked foods, may be hazardous to your health chef de cuisine - jason streiff winter 2015

