

TODAY'S FRESH FISH

Nigiri Sushi/Sashimi • 2 pieces/3 pieces

Ahi Tuna 8/10	Masago 5/7
King Salmon 8/10	Branzino 8/10
Hamachi 8/10	Unagi 8/10
Octopus 6/8	Cooked Shrimp 6/8
Diver Scallop 8/10	

HAND and CUT ROLLS

Tuna Asparagus 6/8	Shrimp Tempura 8/12
Spicy Tuna 6/8	California 6/7
Spicy Salmon 6/8	Spicy California 7/8
Hamachi Scallion 6/8	Eel Avocado 9/12
Eel Cucumber 9/12	Cucumber & Avocado 4/5
Salmon Avocado 7/10	Eel Avocado 9/12
	Kappa 4/5

ZAO JUN SPECIALITY MAKI ROLLS

- Sumo – Tuna, Cucumber, Avocado, Lettuce, Masago, Spicy Mayo 12
- Las Vegas – Fried Philadelphia Roll with Jalapeno's 14
- Santa Ana Roll – Fried California Roll 14
- Rainbow – California, Tuna, Bronzini, Salmon, Cooked Shrimp, Avocado 12
- Dragon – California, Eel, Avocado, Eel Sauce 15
- AAC – Avocado, Asparagus, Cucumber 6
- Spider – Spring Mix, Masago, Tempura Soft Shell Crab, Avocado, Ponzu, Green Onion 15
- Salmon Shiso – Salmon, Shiso, Cucumber 8
- Caterpillar – Eel, Cucumber, Avocado, Eel Sauce, Sesame Seeds 12
- Philadelphia – Smoked Salmon, Cucumber, Cream Cheese 12
- Firecracker – Shrimp Tempura, Avocado, Crab Mix, Spicy Mayo, Torched, Green Onion 12
- Vegetable – Spring Mix, Red Onion, Tomato, Avocado, Asparagus, Cucumber, Wafu Dressing 8

ASIAN GRILL

- Singaporean Style Noodles – Shrimp, Squid, Scallops, Vermicelli Noodles, Snow Peas, Bean Sprouts, Golden Curry Sauce 16.88
- Grill Jumbo Shrimp – Shiso Butter, Jalapeno Ponzu Salsa 17.88
- Grilled Shrimp & Scallops – Thai Black Pepper Sauce, Grilled Pineapple 24.88
- Gochujang Marinated Lamb Chop – Hijiki & Cucumber 26.88

Fried Rice – Carrots, Zucchini, Ginger

	1/2 Order	Full Order
Beef	7.88	14.88
Shrimp	8.88	16.88
Chicken	7.88	14.88
Vegetable	6.88	12.88

COMMENCE

- Miso Soup – Wakame, Tofu 4.88
- Organic Steamed Edamame – Sea Salt 5.88
- Spicy Organic Edamame – ChiliGarlic, Ginger, Oyster Sauce 6.88
- Blistered Shishito Peppers with Lime & Coarse Salt 8.88
- Vegetable Summer Spring Roll – Assorted Vegetables, Mint, Cilantro Soy, Rosemary, Ginger 5.88
- Raw Tuna Summer Roll – Avocado, Carrots, Mint, Cilantro, Pickled Ginger, Nam Prik 8.88
- Chicken Money Bag – Cilantro, Green Onion, Sweet Chili Sauce \$9.88
- Vegetarian Spring Roll – Carrot, Cabbage, Shitakes, Scallions 6.88
- New Style Tuna - Wafu Dressing and Scallions 13.88
- New Style Branzino - Yuzu, Truffle, and Serrano 12.88

SALADS

- Seaweed Salad - Goma Dressing 5.88
- Zao Jun Crispy Duck Salad - Hoisin, Lychee, Crispy Shallots 13.88
- Creamy Burrata & Crispy Eggplant Salad – YuzuTruffle Dressing 14.88
- Kani Crab & Green Apple – Cucumber, Sesame Yuzu Dressing 9.88
- Ginger Salad – Carrots, Beefsteak Tomato, Ginger Dressing 6.88
- Green Papaya Salad – Green Mango, Cherry Tomato, Cashews 9.88
- Add Shrimp 5.88



SMALL PLATES

- Vegetarian Spring Roll - Carrot, Cabbage, Shitakes, Scallions 6.88
- Salt & Pepper Calamari – Serrano Peppers, Lime 9.88
- Slow Cooked Ribs – Scallions, Cashews 15.88
- Crispy Rock Shrimp – Chili Garlic Aioli 14.88
- Crab Rangoon – Sweet & Sour Sauce 7.88
- BBQ Chicken Wings – Mango, Lime, Cilantro 8.88
- Marinated Chicken Satay – 8.88
- Zao Jun Prime Ribeye Slider - Chipotle Yuzu Aioli 8.88
- Beef Yakitori - Kizami Wasabi Teriyaki Sauce 9.88
- Grilled Cauliflower – Jalapeno, Ginger, Red Onion 9.88

MAIN FLAVORS

- Stir Fried Kung Pao Chicken – Red Chili Peppers, Bell Peppers, Cashews, Jalapenos, Onions 17.88
- Stir Fried Shrimp & Scallops – Peppers, Water Chestnut, Singaporean Red Chili Sauce 22.88
- Atlantic Salmon – Teriyaki Charred Broccoli 22.88
- Mongolian Beef – Red Peppers, Broccolini, Jalapeno 17.88
- Prime Ribeye Beef – Spicy Teriyaki Glaze, Charred Broccolini 32.88

Please inform your server of any allergies or dietary restrictions. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



ZAO JUN COCKTAILS



Jade Tiger Monkey – Monkey 47 Gin, Lime Juice, Cucumber Juice, Lemongrass Simple	14
Momo Kamikaze – Ketel One Peach, Cointreau, Yuzu, Hibiscus Syrup	12
Japanese Highball – Suntory Toki with the perfect blend of crisp sparkling water and a twist	12
Roku Redemption – Roku Japanese Gin, Green Chartreuse, Aperol, Yuzu, Orange Bitters	13
General Tso' Margarita – Espolon Blanco, Cointreau, Lime Juice, Birdseye Chili	12
Mai Tai – Cruzan Rum, Goslings Dark Rum, Lime Juice, Orange Juice, Orgeat Syrup, Curacao	12

Zao Jun Infusions

- Pineapple Lemongrass Vodka
- Thai Chili Espolon Tequila
- Coconut Asian Pear Rum
- Old Overholt Bonded Sesame Rye



WINES BY THE GLASS



BEER



SPARKLING

Veuve Clicquot – Champagne, France	\$18
Sentio Prosecco Brut – Italy	\$11

WHITE

Diamarine Rose – Provence, France	\$11
Decibel Sauvignon Blanc – New Zealand	\$11
Due Torri Pinot Grigio – Italy	\$10
Urban Riesling – Germany	\$9
Louis Latour “Grand Ardeche” Chardonnay – France	\$11
Broken Dreams Chardonnay – California	\$14

RED

Cleto Chiarli Lambrusco (frizzante) – Italy	\$10
Idiart Pinot Noir – France	\$11
Louis Latour Valmoissin Pinot Noir – France	\$13
Ca'momi Merlot – Washington	\$12
Salvestrin “Cult” Cabernet – California	\$13

SAKE

Tozai “Blossom of Peace” Plum	\$10 / \$59
Tozai “Typhoon”	\$10 / \$59
Snow Maiden Nigori (300 ml)	\$14 / \$22
Bushido, Way of the Warrior, Ginjo Genshu	\$7 / \$16
Wandering Poet (300 ml)	\$21 / \$32

DRAFT

Sapporo Lager – Japan	\$7
Victory Prima Pils – Pennsylvania	\$8
Dark Horse Brewing Rain in Blood Blood Orange	\$8
Pale Ale – Michigan	
Bell's Oberon – Michigan	\$8
Bell's Two Hearted Ale – Michigan	\$7
Old Nation M-43 – Michigan	\$9

BOTTLES & CANS

Tsingtao – China	\$5
Tiger Lager – Singapore	\$5
Singha Pale Lager – Thailand	\$6
Sapporo Reserve Malt Lager – Japan (22 oz.)	\$9
Stella Artois Pilsner – Belgium	\$5
Odd Side Citra Pale Ale – Michigan	\$6
Short's Soft Parade Shandy – Michigan	\$6
Lefte Belgian Ale - Belgium	\$7
Stillwater Insetto “Sour Plum” – Maryland	\$7
Stillwater Extra Dry Saison – Maryland	\$8
Cigar City “Jai Alai” IPA – Florida	\$7
Guinness Stout – Ireland	\$6



ZAO JUN

NEW ASIAN



ZAO JUN

NEW ASIAN