

TODAY'S FRESH FISH

Nigiri Sushi/Sashimi • 2 pieces/3 pieces

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



SPECIALITY MAKI ROLLS

- Red Dragon - Spicy Tuna, Avocado, Red Fresno Chilis-14
- 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

Please inform your server of any allergies or dietary restrictions.
Zao Jun is a peanut free restaurant.

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.

COMMENCE

- TomKai-Chicken, Coconut Curry, Lemongrass, Mushrooms-9.88
- 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 Roll - Assorted Vegetables, Nam Prik 5.88
- Raw Tuna Summer Roll - Avocado, Carrots, Mint, Cilantro, Pickled Ginger, Sweet Chili Sauce 8.88
- New Style Tuna - Wafu Dressing and Scallions 13.88
- New Style Branzino - Yuzu, Truffle, and Serrano 12.88
- Chicken Money Bag - Cilantro, Green Onion, Sweet Chili Sauce 9.88
- Vegetarian Spring Roll - Carrot, Cabbage, Shitakes, Scallions 6.88
- Crispy Rice Tuna- Spicy Tuna, Serrano Pepper 8.88

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

- 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
- Braised Angus Shortrib Bao- Hoisin, Cucumber, Jalepeno 9.88
- Roasted Shiitake Bao- Hoisin, Scallion, Cucumber 8.88
- BBQ Chicken Wings - Mango, Lime, Cilantro 8.88
- Marinated Chicken Satay - 8.88
- Adachi Slider - Wagyu Beef w/ Truffle Aioli & Sharp Cheddar - 11
- Grilled Cauliflower - Jalapeno, Ginger, Red Onion 9.88

ASIAN GRILL

- Singaporean Style Noodles - Shrimp, Squid, Scallops, Vermicelli Noodles, Snow Peas, Bean Sprouts, Golden Curry Sauce 16.88
 - Pad Thai - Rice Noodles, Bean Sprouts, Lime, Red Peppers, Crushed Cashews
 - Chicken/Tofu 14.88
 - Shrimp 19.88
 - 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, Egg, 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 |

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
- Braised Chicken- Carrots, Coriander, Yellow Curry Sauce 19.88
- Atlantic Salmon- Teriyaki Charred Broccoli 22.88
- Mongolian Beef- Red Peppers, Broccolini, Jalepeno 22.88
- Prime Ribeye Beef -Spicy Teriyaki Glaze, Charred Broccolini 32.88



ZAO JUN COCKTAILS

- Jade Tiger–Monkey 47 Gin, Lime , Cucumber , Lemongrass Simple 14
- Momo Kamikaze – Ketel One Peach, Cointreau, Yuzu, Hibiscus 12
- Japanese Highball – Suntory Toki with the perfect blend of crisp sparkling water and a twist 12
- Roku Redemption – Roku Gin, Green Chartreuse, Aperol, Yuzu 13
- General Tso’ Margarita – Altos Blanco, Cointreau, Lime, Birdseye Chili 12
- Mai Tai – Cruzan Light, Cruzan Black Strap, Lime, Orgeat, Orange Curacao 12
- The Solstice - Hendricks Summer Solstice, Lemon, Butterfly Pea Powder 12
- The Dark Side - Toasted Sesame Rye, Montenegro, Aztec Chocolate Bitters Luxardo Cherry 12
- Pikachu - Absolut Strawberry, Cointreau, Orange, Lemon, Hibiscus 11
- Machatiini - Absolut Elix, Yuzu, Macha 12
- Bloody Samari - Effen Cucumber, Tomato, Ginger, Wasabi, Adobo 12



ZAO JUN INFUSIONS

- 12
- Pineapple Lemongrass Vodka
- Thai Chili Tequila
- Coconut Asian Pear Rum
- Old Overholt Sesame Rye Whisky



WINES BY THE GLASS



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
- Rabble Red (Blend) – California 11

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 12
- Wandering Poet (300 ml) 21/32



BEER



DRAFT

- Sapporo Lager – Japan 7
- Victory Prima Pils – Pennsylvania 8
- Dark Horse Brewing Rain in Blood Blood Orange Pale Ale – Michigan 8
- 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
- Leffe 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
- Angry Orchard Hard Cider – New York 8

