



# ZAO JUN

NEW ASIAN



## TODAY'S FRESH FISH



	2pc Nigiri	3pc Sashimi		2pc Nigiri	3pc Sashimi
Ahi Tuna	8	10	Branzino	8	10
King Ora Salmon	8	10	Unagi	8	12
Hamachi	8	10	Cooked Shrimp	6	9
Octopus	6	8	Smoked Salmon	8	10
Diver Scallop	8	10	King Crab	14	16
Masago	5	7	Dynamite Scallop	9	11
Squid	7	9	Ikura	12	16

<b>Nigiri Tasting</b>	5 pc / 10 pc	12/20
<b>Sashimi Tasting</b>	10 pc / 20 pc	22/40



## CUT and HAND ROLLS



	CUT	HAND		CUT	HAND
Salmon Roll	6	5	Salmon Avocado	10	7
Tuna Roll	6	5	Shrimp Tempura	10	8
Hamachi Scallion	6	5	King Crab California	14	12
Avocado	6	5	Spicy Tuna	9	6
Tuna Asparagus	8	6	Eel Avocado	12	9
Spicy Salmon	8	6	California	6	5
Eel Cucumber	12	9	Spicy California	8	6
Salmon Skin	9	7	Salmon Shiso	9	7
			Philidelphia	12	10



## ZAO JUN SPECIALITY MAKI ROLLS



Red Dragon- Spicy Tuna, Avocado, Wasabi Aioli, Red Fresno Chilis	14
Sumo - Spicy Tuna, Cucumber, Avocado, Masago	15
Las Vegas - Salmon and Cream Cheese with Jalapeno & Spicy Sauce on Top	14
Santa Ana Roll - Fried California Roll, Eel Sauce	12
Rainbow - California, Tuna, Bronzini, Salmon, Cooked Shrimp	14
Dragon - California, Eel, Avocado, Eel Sauce, Serrano	15
Spider - Spring Mix, Masago, Tempura Soft Shell Crab, Avocado, Ponzu, Green Onion	15
Caterpillar - Eel, Cucumber, Avocado, Eel Sauce, Sesame Seeds	14
Firecracker - Shrimp Tempura, Avocado, Krab Mix, Spicy Mayo, Torched, Green Onion	14
Vegetable - Spring Mix, Red Onion, Carrots, Tomato, Avocado, Asparagus, Cucumber, Wafu Dressing	8
Summer Roll - Mango, Avocado, Cucumber, Hamachi, Sweet Chili Sauce, Tenkasu, and Serrano	15
Sweet Potato Tempura Roll - Tempura Fried Sweet Potato, Eel Sauce, Sweet Potato Crunch	8
Vegetable Banmi Roll - Cucumber Wrapped, Pickled Jalapeno & Carrot, Red Onion, Cilantro, Tomato, Avocado, Spring Mix	14
Salmon Teriyaki Roll - California Roll, Salmon, Avocado Torched Kewpie Mayo, Spicy Teriyaki, and Scallions	16
Dynamite Scallop Roll - California Roll Topped with Dynamite Scallop	14
Yuzu Hamachi Roll -Cucumber, Avocado, Hamachi, Yuzu Truffle	16
Tale of Two Salmon - Spicy Salmon, Avocado, Pickled Jalapeno, Salmon, Lemon Slices, Green Onion	16

\* All Rolls Available Wrapped in Cucumber (Add \$2.00)



## STARTERS



Thai Chicken and Coconut Soup -Shiitake's	Small -6.88	Large 11.88
Miso Soup - Wakame, Tofu		4.88
Organic Steamed Edamame - Sea Salt		5.88
Spicy Organic Edamame - Chili Garlic, Ginger, Oyster Sauce		6.88
Chicken Money Bag - Cilantro, Green Onion, Sweet Chili Sauce		9.88
Vegetarian Spring Roll - Carrot, Cabbage, Shiitakes, Scallions		6.88
Crispy Rice Tuna - Spicy Tuna, Serrano Pepper		8.88
Crispy Rice Avocado - Avocado, Kizami Wasabi		7.88
Chicken Lettuce Wraps - Water Chestnuts, Shiitake Mushroom		8.88
Braised Angus Shortrib Bao Buns - Hoisin, Cucumber, Jalepeno (2)		9.88
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
Adachi Slider - Wagyu Beef w/ Truffle Aioli		11
Grilled Cauliflower - Jalapeno, Ginger, Red Onion		9.88



## SALADS



Seaweed Salad - Goma Dressing	5.88
Kani Crab & Green Apple - Cucumber, Sesame Yuzu Dressing	9.88
Ginger Salad - Carrots, Cherry Tomato, Ginger Dressing	6.88
Green Papaya Salad - Green Mango, Cherry Tomato, Cashews	9.88
Add Shrimp	5.88
Organic Green Salad - Tomato, Avocado, Carrots, Wafu Dressing	7.88
Add Shrimp	5.88



## SHARED PLATES



Singaporean Style Noodles - Shrimp, Squid, Scallops, Vermicelli	16.88	
Noodles, Snow Peas, Bean Sprouts, Golden Curry Sauce		
Beef Lo Mein - Assorted Vegetables, Oyster Sesame Sauce	17.88	
Cashew Pad Thai - Rice Noodles, Bean Sprouts, Lime, Red Peppers		
Chicken / Tofu	14.88	
Shrimp	19.88	
Zao's Kung Pao - Breaded Chicken, Red Chili Peppers, Bell Peppers, Cashews	17.88	
Mongolian Beef - Red Peppers, Broccolini	19.88	
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



## ENTREES



Grilled Atlantic Salmon - Teriyaki Charred Broccoli	22.88
Grilled Shrimp & Scallops - Thai Black Pepper Sauce, Grilled Pineapple	24.88
Prime Ribeye Steak- Spicy Teriyaki Glaze, Charred Broccolini	32.88
Grilled Lamb Chops (3) - Cucumber, Yakitori Sauce	26.88

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



## 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, Mount Gay Black Barrel, 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 Punch - Absolut Strawberry, Cointreau, Orange, Lemon, Hibiscus 11  
 Machatini - Absolut Elix, Yuzu, Macha 12  
 Bloody Samari - Effen Cucumber, Tomato, Ginger, Wasabi, Adobo 12



## MOCKTAILS

- Tropical Tango -**  
 Pineapple, Mango, Coconut, Almond  
 Milk and Lime 5  
**Electric Lemonade -**  
 Lemongrass, Mint, Ginger,  
 Hibiscus Syrup 5  
**Poke Punch -**  
 Fresh Lemon, Orange, Cranberry,  
 and Mango Juice 5  
**Coco Cold Brew -**  
 Cocoa Nibs, and Sweet Cream 6  
**Thai Iced Tea -**  
 Orange and Vanilla Infusion, with  
 Sweet Cream 4



## WINES



### SPARKLING

	Gls	Btl
Veuve Clicquot – Champagne, France	25	120
Sentio Prosecco Brut – Italy	11	40
Cleto Chiarli Lambrusco (Frizzante) – Italy	10	40

### WHITE

	Gls	Btl
Diamarine Rose – Provence, France	11	40
Decibel Sauvignon Blanc – New Zealand	11	40
Due Torri Pinot Grigio – Italy	10	36
Urban Riesling – Germany	9	32
Louis Latour “Grand Ardeche” Chardonnay – France	11	40
Broken Dreams Chardonnay – California	14	48
Yorkville Cellars, Semillon, Mendocino County, CA, 2016		60
Henri Schoenheit, VIn D’ ALSace , Pinot Gris, FR, 2017		50
Domaine de Deux Vallees, Savennieres, Chenin, FR 2017		45
Hanzell, Chardonnay, Sonoma Valley, CA, 2014		90
Xynisteri, Tsiakkas, Lemesos, CY, 2018		40

### RED

	Gls	Btl
Idiart Pinot Noir – France	11	40
Louis Latour Valmoissin Pinot Noir – France	13	48
Oberon Merlot – Washington	12	44
Salvestrin “Cult” Cabernet – California	13	48
Rabble Red (Blend) – California	11	40
Omen, Pinot Noir, Rouge Valley, OR, 2017		55
Groundwork, Grenache, Santa Marie, CA, 2014		57
Helena Dakota Vineyard “Anakota” Kinghts Valley, Cabernet Sauvignon, Sonoma County, CA, 2012		205
Castello Banfi, Sangiovese, Brunello di Montalcino DOCG, IT, 2011		105
Vina Zaco, Tempranillo, Rioja DOC, SP, 2012		48
Red Cedar Vineyard “Clayhouse”, Malbec, Paso Robles, CA, 2014		40
Gentilini “NOTES”, Red Blend, Kefalonia, Greece, 2017		60
Le Vassal de Mercues, Malbec, Cahours ACC, FR, 2016		95
Caymus, Cabernet Sauvignon, Napa Valley, CA, 2016		165
Bischofsleiten “Castel Sallegg”, Alto Adige DOC, IT, 2017		48
Nickel & Nickel “John C. Sullenger Vineyard”, Cabernet Sauvignon, Oakville, Napa Valley, CA, 2014		125
Revelry Vinters, Cabernet Sauvignon, Columbia Valley, WA, 2015		45
Le Croci, Barbera, Babera D’Asti DOCG, IT, 2017		50
Contrada di San Felice, Red Blend, Toscana IGT, IT, 2013		52



## SAKE



	Gls	Crf	Btl
Tozai “Blossom of Peace” Plum (720ml)	9	21	42
Tozai “Typhoon” (720ml)	12	26	56
Snow Maiden Nigori (300 ml)	14	N/A	23
Bushido, Way of the Warrior (180ml)	14	N/A	N/A
Wandering Poet (300 ml)	20	N/A	36
Joto One Cup “Graffiti Cup” Honjozo (200ml)	11	N/A	N/A



## BEER



### DRAFT

Sapporo Lager – Japan	7
Victory Prima Pils – Pennsylvania	8
Bell’s Ocktoberfest - Michigan	7
Bell’s Oberon – Michigan	8
Bell’s Two Hearted Ale – Michigan	7
Old Nation M-43 – Michigan	9
Odd Side Double Fruitsicle - Michigan	12
Blackrock 51k - Michigan	6

### 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	6
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

