



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

Nigiri Tasting	5 pc / 10 pc	12/20
Sashimi Tasting	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
Kappa (Cucumber)	5	4	Spicy Tuna	9	6
Asparagus	5	4	Cucumber & Avocado	5	4
Avocado	6	5	Eel Avocado	12	9
Tuna Asparagus	8	6	California	6	5
Spicy Salmon	8	6	Hamachi Serrano	9	7
Eel Cucumber	12	9	Spicy California	8	6
Salmon Skin	9	7	Hamachi Wasabi	9	7
Baked King Crab	16	14	Salmon Shiso	9	7
AAC	7	5	Philadelphia	12	10

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SPECIALITY MAKI ROLLS



Red Dragon- Spicy Tuna, Avocado, Wasabi Aioli, Red Fresno Chilis	14
Sumo - Spicy Tuna, Cucumber, Avocado, Masago	15
Las Vegas - Fried Philadelphia Roll with Serrano's	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, Crab 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)

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



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
Blistered Shishito Peppers - 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
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
Crispy Rice Avocado - Avocado, Kizami Wasabi		7.88
New Style Tuna Sashimi - Wafu Dressing and Scallions		13.88
New Style Branzino Sashimi - Yuzu Kosho and Shiso		12.88
New Style Hamachi Sashimi - Yuzu Truffle, and Serrano		16.88



SALADS



Seaweed Salad - Goma Dressing	5.88
Zao Jun Crispy Duck Salad - Hoisin, Lychee, Crispy Shallots	13.88
Creamy Burrata & Crispy Eggplant Salad - Yuzu Truffle Dressing	14.88
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
Thai Beef Salad - Skirt Steak, Green Cabbage, Mango, Cucumber, Rice Noodles, Bean Sprouts, Thai Basil, Mint, Cherry Tomato	12.88



SMALL PLATES



Braised Angus Shortrib Bao Buns - Hoisin, Cucumber, Jalapeno	9.88
Roasted Shiitake Bao Buns - Hoisin, Scallion, Cucumber	8.88
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



ASIAN GRILL



Singaporean Style Noodles - Shrimp, Squid, Scallops, Vermicelli	16.88	
Noodles, Snow Peas, Bean Sprouts, Golden Curry Sauce		
Cashew Pad Thai - Rice Noodles, Bean Sprouts, Lime, Red Peppers		
Chicken / Tofu	14.88	
Shrimp	19.88	
Beef Lo Mein - Assorted Vegetables, Oyster Sesame Sauce	17.88	
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



Zao's Kung Pao - Breaded Chicken Red Chili Peppers, Bell Peppers, Cashews	17.88
Mongolian Beef - Red Peppers, Broccolini	19.88
Stir Fried Shrimp & Scallops - Peppers, Water Chestnut, Singaporean Red Chili Sauce	22.88
Grilled Atlantic Salmon - Teriyaki Charred Broccoli	22.88
Prime Ribeye Steak- 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, 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 Samurai - 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

- Veuve Clicquot – Champagne, France
- Sentio Prosecco Brut – Italy
- Cleto Chiarli Lambrusco (Frizzante) – Italy

WHITE

- Diamarine Rose – Provence, France
- Decibel Sauvignon Blanc – New Zealand
- Due Torri Pinot Grigio – Italy
- Urban Riesling – Germany
- Louis Latour “Grand Ardeche” Chardonnay – France
- Broken Dreams Chardonnay – California
- Oro Bello Blanc De Blanc - California
- Yorkville Cellars, Semillon, Mendocino County, CA, 2016
- Henri Schoenheitz, VIn D’ ALSace , Pinot Gris, FR, 2017
- Domaine de Deux Vallees, Savennieres, Chenin, FR 2017
- Hanzell, Chardonnay, Sonoma Valley, CA, 2014
- Xynisteri, Tsiakkas, Lemesos, CY, 2018

RED

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

Gls Btl

18	72
11	40
10	40
11	40
11	40
10	36
9	32
11	40
14	48
14	
60	
50	
45	
125	
65	

ZAO JUN INFUSIONS.....11

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



SAKE



	Gls	Crf	Btl
Tozai “Blossom of Peace” Plum (720ml)	10	10	59
Tozai “Typhoon” (720ml)	12	26	56
Snow Maiden Nigori (300 ml)	14	N/A	23
Bushido, Way of the Warrior (180ml)	11	N/A	N/A
Wandering Poet (300 ml)	21	N/A	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
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
Leffe Belgian Ale - Belgium	7
Stillwater Insetto “Sour Plum” – Maryland	7
Stillwater Extra Dry Saison – Maryland	8
Ace Pineapple Cider – California	6
Fouders KBS Stout - Michigan	12

