



### TODAY'S FRESH FISH



	2pc Nigiri	3pc Sashimi		2pc Nigiri	3pc Sashimi
Ahi Tuna	7	9	Unagi	8	12
Salmon	6	9	Cooked Shrimp	6	8
Masago	5	7	King Crab	14	16
Bronzino	7	9	Albacore	6	9



### CUT and HAND ROLLS



	CUT	HAND		CUT	HAND
Salmon Roll	6	5	Salmon Avocado	8	6
Tuna Roll	6	5	Shrimp Tempura	10	8
Albacore	6	5	King Crab California	14	12
Avocado	4	3	Spicy Tuna	9	6
Tuna Asparagus	8	7	Eel Avocado	10	9
Spicy California	7	6	California	6	5
Eel Cucumber	10	9	AAC	5	4
Philidelphia	9	7	Spicy Salmon	8	6
Spicy Albacore	9	7	Vegetable Roll	6	5

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

### ZAO JUN



### SPECIALITY MAKI ROLLS



Baked King Crab Roll - King Crab, Soy Paper, Garlic & Wasabi Aioli	16
S Red Dragon - Spicy Tuna, Avocado, Wasabi Aioli, Red Fresno Chilis	15
Sumo - Spicy Tuna, Cucumber, Avocado, Masago	14
Rainbow - California, Tuna, Bronzino, Salmon, Cooked Shrimp	15
Dragon - California, Eel, Avocado, Eel Sauce, Serrano	14
Caterpillar - Eel, Cucumber, Avocado, Eel Sauce, Sesame Seeds	14
S Firecracker - Shrimp Tempura, Avocado, Krab Mix, Spicy Mayo, Torched, Green Onion	14
Vegetable Ban-Mi Roll - Cucumber Wrapped, Pickled Jalapeño & Carrot, Red Onion, Cilantro, Tomato, Avocado, Spring Mix	14
V,G Salmon Teriyaki Roll - California Roll, Salmon, Avocado Torched Kewpie Mayo, Spicy Teriyaki, and Scallions	15
Tale of Two Salmon - Spicy Salmon, Avocado, Pickled Jalapeño, Salmon, Lemon Slices, Green Onion	15
Peppered Albacore - Red Onion, Asparagus, Avocado, Green Onion, Peppered Albacore, Eel Sauce, Pickled Carrots, Tomato	14
Santa Ana Roll - Fried California Roll, Eel Sauce	12

Please inform your server of any allergies or dietary restrictions. Zao Jun is a pearl tree 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.



### STARTERS



GF, S	Thai Chicken and Coconut Soup - Shiitake's	Small -6.88	Large	11.88
	Hot & Sour Soup - Tofu, Mushroom	Small - 5.88	Large	7.88
	Egg Drop - Carrots, Eggs, Green Onion			6.88
	Spicy Seafood Soup - Udon Noodles, Shrimp, Salmon, Bok Choy, w/ Spicy Dashi Broth			20.88
G	Miso Soup - Wakame, Tofu			4.88
GF, V	Organic Steamed Edamame - Sea Salt			5.88
G	Spicy Organic Edamame - Chili Garlic, Ginger, Oyster Sauce			6.88
	Chicken Money Bag - Cilantro, Green Onion, Sweet Chili Sauce			9.88
	Egg Roll (2) - Chicken, Bean Sprouts, Cabbage, Celery			6.88
	Chicken Lettuce Wraps - Water Chestnuts, Shiitake Mushroom			8.88
S	Salt & Pepper Calamari - Serrano Peppers, Lime			9.88
	Slow Cooked Ribs - Scallions, Cashews			15.88
S	Crispy Rock Shrimp - Chili Garlic Aioli			14.88
	Crab Rangoon - Sweet & Sour Sauce			7.88
	Adachi Slider - Wagyu Beef, Truffle Aioli, Brioche Bun			11
V	Vegetarian Spring Roll (2) -Carrots, Celery, Bamboo Shoots, Cabbage			6.88
	Steamed Dumplings (4) - Choice of Chicken or Pork			6.88
	Crispy Rice Tuna - Spicy Tuna, Serrano Pepper			8.88
V	Crispy Rice Avocado - Avocado, Yuzu Kosho			7.88



### SALADS & VEGGIES



V, GF	Seaweed Salad - Goma Dressing			5.88
	Spicy Kani Crab Salad - Spicy Dressing, Tempura Flakes, Lettuce			9.88
V	Kani Crab & Green Apple - Cucumber, Sesame Yuzu Dressing			9.88
S	Ginger Salad - Carrots, Cherry Tomato, Ginger Dressing			4.88
V, GF	Green Papaya - Mango, Cherry Tomato, Cashews			9.88
	Organic Greens - Tomato, Avocado, Carrots, Wafu Dressing			7.88
	Add Shrimp to Green Papaya or Organic Greens			5.88

Grilled Broccolini

Sauteed Snap Peas

Roasted Cauliflower

Steamed Baby Bok Choy



### BAO BUNS



	Short Rib (2) - Jalapenos, Cucumber			9.88
	Pork (2) - Apple, Fresno Chili, Hoisin			8.88
	Crispy Chicken (2) - Asian Slaw, Yuzu Aioli			7.88



### NOODLES



S	Singaporean Style - Shrimp, Squid, Vermicelli Noodles, Peppers, Carrots Curry Sauce			16.88
	Lo Mein - Assorted Vegetables, Oyster Sesame Sauce			13.88
	Chicken.....15.88	Beef.....18.88	Shrimp.....16.88	
	Cashew Pad Thai - Rice Noodles, Bean Sprouts, Lime, Red Peppers			13.88
	Chicken / Tofu.....16.88	Shrimp.....17.88		
	Drunken Noodle's - Thai Basil, Chilis, Eggs, Garlic, Rice Noodles			13.88
	Chicken.....15.88	Beef.....18.88	Shrimp.....16.88	
	Pad See Ew - Bok Choy, Carrot, Rice Noodle, Red Peppers			13.88
	Chicken.....15.88	Beef.....18.88	Shrimp.....16.88	



### MAIN FLAVORS



	Zao's Kung Pao - Breaded Chicken, Chili Peppers, Bell Peppers, Cashews			15.88
	Shrimp.....16.88			
	Sweet & Sour Chicken - Pineapple, Red Peppers, Onions			15.88
	Mongolian Beef - Green Onion and Garlic			18.88
	Orange Peel Beef - Crispy Beef, Citrus Glaze, Orange Segments, Bok Choy			18.88
	Crispy Chicken.....15.88	Tofu.....14.88		
	General Zao's Chicken - Broccoli, Thai Chili's, Sesame Seeds			16.88
	Brown Rice Now Available* +1.88	Cauliflower Rice	3	



### ASIAN GRILL



	Grilled Atlantic Salmon - Teriyaki Charred Broccoli			22.88
	Filet 8oz - Spicy Teriyaki Glaze, Charred Broccolini			32.88
	Grilled Lamb Chops (3) - Cucumber, Yakitori Sauce			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
Pork	7.88	14.88

GF - Gluten Free S - Spicy V - Vegetarian

## 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, Lemon Twist 12  
 General Tso’ Margarita – Altos Blanco, Cointreau, Lime, Birdseye Chili 12  
 The Beet Goes On - Botanist gin, Red Beet Juice, Rosemary Pink Peppercorn, Yuzu 12  
 The Dark Side - Toasted Sesame Rye, Montenegro, Aztec Chocolate Bitters Luxardo Cherry 12  
 Sub Zero - Kavalan whiskey, Blue Curacao, Coconut, Pineapple, Peppermint Pea Flower  
 Pikachu Punch - Absolut Strawberry, Cointreau, Orange, Lemon, Hibiscus 11  
 Cider Donut - Absolut Elyx, Amaretto, Cider syrup, Lemon 12  
 Chef Lloyd’s Thai Iced Tea - Thai Iced Tea, Vanilla Bean infused Tito’s, Mount Gay Rum, Baileys  
 Lychee-Tini - Haku Vodka, Lychee, Yuzu 12  
 The Tanduay - Tanduay Rum, St. Germaine, Mango, Pineapple, Lime 12  
 Asian Daquiri - Cruzan Light Rum infused with Coconut, Pear, Simple Syrup, Lime 11

## ZAO JUN INFUSIONS.....11

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

MAKE IT A HIGHBALL..... \$1

## 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
- INFUSE IT !!!.....6**



## SPARKLING

- Veuve Clicquot** – Champagne, France  
**Cremant De Loire** -Loire, France  
**Sentio Prosecco Brut** – Italy  
**Cleto Chiarli Lambrusco (Frizzante)** – Italy  
**CHANDON, NAPA**

## 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  
 Yorkville Cellars, **Semillon**, Mendocino County, CA, 2016  
 Henri Schoenheit, 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

## WINES

Gls	Btl	RED	Gls	Btl
25	120	<b>Idiart Pinot Noir</b> – France	11	40
15	51	<b>Louis Latour Valmoissin Pinot Noir</b> – France	13	48
11	40	<b>Oberon Merlot</b> – Washington	12	44
10	40	<b>Salvestrin “Cult” Cabernet</b> – California	13	48
12	NA	<b>Rabble Red (Blend)</b> – California	11	40
		Omen, <b>Pinot Noir</b> , Rouge Valley, OR, 2017		55
		Groundwork, <b>Grenache</b> , Santa Marie, CA, 2014		57
		Helena Dakota Vineyard “Anakota” Kinghts Valley, <b>Cabernet Sauvignon</b> , Sonoma County, CA, 2012		205
11	40	Castello Banfi, <b>Sangiovese</b> , Brunello di Montalcino DOCG, IT, 2011		105
11	40	Vina Zaco, <b>Tempranillo</b> , Rioja DOC, SP, 2012		48
10	36	Red Cedar Vineyard “Clayhouse”, <b>Malbec</b> , Paso Robles, CA, 2014		40
9	32	Gentilini “NOTES”, <b>Red Blend</b> , Kefalonia, Greece, 2017		60
11	40	Le Vassal de Mercues, <b>Malbec</b> , Cahours ACC, FR, 2016		95
14	48	Caymus, <b>Cabernet Sauvignon</b> , Napa Valley, CA, 2016		165
	60	Bischofsleiten “Castel Sallegg”, Alto Adige DOC, IT, 2017		48
	50	Nickel & Nickel “John C. Sullenger Vineyard”,		
	45	<b>Cabernet Sauvignon</b> , Oakville, Napa Valley, CA, 2014		125
	90	Revelry Vinters, <b>Cabernet Sauvignon</b> , Columbia Valley, WA, 2015		45
	40	Le Croci, <b>Barbera</b> , Babera D’Asti DOCG, IT, 2017		50
		Contrada di San Felice, <b>Red Blend</b> , Toscana IGT, IT, 2013		52



## BEER

### DRAFT

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

### 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

### BOTTLES & CANS

7	<b>Tsingtao</b> – China	5
8	<b>Tiger Lager</b> – Singapore	6
7	<b>Singha Pale Lager</b> – Thailand	9
8	<b>Sapporo Reserve Malt Lager</b> – Japan (22 oz.)	6
7	<b>Stella Artois Pilsner</b> – Belgium	6
9	<b>Odd Side Citra Pale Ale</b> – Michigan	6
12	<b>Short’s Soft Parade Shandy</b> – Michigan	7
6	<b>Stillwater Insetto “Sour Plum”</b> – Maryland	7
	<b>Stillwater Extra Dry Saison</b> – Maryland	8

