



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	7	5	Salmon Avocado	9	7
Tuna Roll	7	5	Shrimp Tempura	10	8
Albacore	7	5	King Crab California	14	12
Avocado	5	3	Spicy Tuna	9	6
Tuna Asparagus	8	6	Eel Avocado	10	9
Spicy California	8	6	California	7	5
Eel Cucumber	10	9	AAC	6	5
Philidelphia	11	9	Spicy Salmon	9	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	13
Sumo - Spicy Tuna, Cucumber, Avocado, Masago	12
Rainbow - California, Tuna, Bronzino, Salmon, Cooked Shrimp	14
Dragon - California, Eel, Avocado, Eel Sauce, Serrano	14
Caterpillar - Eel, Cucumber, Avocado, Eel Sauce, Sesame Seeds	12
S Firecracker - Shrimp Tempura, Avocado, Krab Mix, Spicy Mayo, Torched, Green Onion	14
V,G Vegetable Ban-Mi Roll - Cucumber Wrapped, Pickled Jalapeño & Carrot, Red Onion, Cilantro, Tomato, Avocado, Spring Mix	13
Salmon Teriyaki Roll - California Roll, Salmon, Avocado Torched Kewpie Mayo, Spicy Teriyaki, and Scallions	13
Tale of Two Salmon - Spicy Salmon, Avocado, Pickled Jalapeño, Salmon, Lemon Slices, Green Onion	13
Peppered Albacore - Red Onion, Asparagus, Avocado, Green Onion, Peppered Albacore, Eel Sauce, Pickled Carrots, Tomato	12
Santa Ana Roll - Fried California Roll, Eel Sauce.	12
Spicy Salmon Crunch Roll - Cucumber, Avocado, Spicy Salmon, Tempura Crunch, Teriyaki Sauce	11

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
G Miso Soup - Wakame, Tofu		4.88
GF, V Organic Steamed Edamame - Sea Salt		5.88
GF Spicy Organic Edamame - Chili Garlic, Ginger, Oyster Sauce		6.88
V,GF,S Blistered Shishito Peppers - Lime & Coarse Salt		8.88
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
Kani Crab & Green Apple - Cucumber, Sesame Yuzu Dressing	9.88
V Ginger Salad - Carrots, Cherry Tomato, Ginger Dressing	4.88
S Green Papaya - Mango, Cherry Tomato, Cashews	9.88
V, GF Organic Greens - Tomato, Avocado, Carrots, Wafu Dressing	7.88
Add Shrimp to Green Papaya or Organic Greens	5.88

Grilled Broccollini

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 Spicy Seafood Soup - Udon Noodles, Shrimp, Salmon, Bok Choy, w/ Spicy Dashi Broth	20.88
Lo Mein - Assorted Vegetables, Oyster Sesame Sauce	13.88
Chicken / Tofu.....	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 / Tofu.....	15.88
Beef.....	18.88
Shrimp.....	16.88
Pad See Ew - Bok Choy, Carrot, Rice Noodle, Red Peppers	13.88
Chicken / Tofu.....	15.88
Beef.....	18.88
Shrimp.....	16.88



MAIN FLAVORS



S Zao's Kung Pao - Breaded Chicken, Chili Peppers, Bell Peppers, Cashews	15.88
Shrimp.....	16.88
Orange Peel Beef - Crispy Beef, Citrus Glaze, Orange Segments, Bok Choy	18.88
Crispy Chicken.....	15.88
Tofu.....	14.88
Sweet & Sour Chicken - Pineapple, Red Peppers, Onions	15.88
Mongolian Beef - Green Onion and Garlic	18.88
General Zao's Chicken - Broccoli, Thai Chili's, Sesame Seeds	16.88
Wor Su Gai (Almond Boneless Chicken) - Chopped Cashew Nuts, Bok Choy, Water Chestnut	15.88
Yellow Curry Braised Bone-In Chicken - Braised Chicken, Carrots, Potatoes, Curry Sauce	19.88
Duck Macao - Crispy Bok Choy, Sweet & Sour Sauce	21.88
Grilled Atlantic Salmon - Teriyaki Charred Broccoli	22.88
Braised Pork Belly - Braised Crispy Pork Belly w/ Steamed Bok Choy	19.88

All Main Flavors Include Choice of (White Rice, Brown Rice +1.88, Cauliflower Fried Rice + 2.88, or Vegetable Fried Rice + 2.88)



FRIED RICE



	1/2 Order	Full Order
Peas, Scallions, Bean Sprouts, Carrots, Egg, Ginger		
Beef, Chicken, or Pork	7.88	14.88
Shrimp	8.88	16.88
Vegetable	6.88	12.88

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	11
The Dark Side - Toasted Sesame Rye, Montenegro, Aztec Chocolate Bitters, Luxardo Cherry	12
Pikachu Punch - Absolut Strawberry, Cointreau, Orange, Lemon, Hibiscus	11
The Tanduay - Tanduay Rum, St. Germain, Mango, Pineapple, Lime	12
Asian Daquiri - Cruzan Light Rum infused with Coconut, Pear, Simple Syrup, Lime	11
Purple Pineapple - Pineapple & Lemongrass infused vodka, Yuzu, Butterfly pea flower	11
Chef Lloyd's Margarita - Tequila Blanco, Domain de Canton, Ginger, Lime, Chili, Lemongrass	12
The Tropical Storm - Mount Gay Rum, Lime Juice, Pineapple Juice, Ginger Beer	12

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, and Lime 5

Electric Lemonade -

Fresh Lemon, Mint, Ginger, Hibiscus Syrup, Soda 5

Poke Punch -

Pineapple, Orange, Cranberry, and Mango Juice 5

Cucumber High Ball -

Cucumber Juice, Lime, Lemongrass Syrup, Soda 5

Thai Iced Tea -

Orange and Vanilla Infusion, with Sweet Cream 5

INFUSE IT !!!..... 6



WINES



BEER



SPARKLING

Veuve Clicquot – Champagne, France	25	120
Cremant De Loire, Sparkling Rose -Loire, France	15	51
Sentio, Prosecco Brut – Italy	11	40
Cleto, Chiarli Lambrusco (Frizzante) – Italy	10	40
Chandon, Sparkling Split (187ml) - California	12	NA

WHITE

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
Aura, Chardonnay - California	6	24
Villa San Giovanni, Pinot Grigio - Italy	7	28
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

Idiart, Pinot Noir – France	11	40
Louis Latour Valmoissin, Pinot Noir – France	13	48
Oberon, Merlot – Washington	12	44
Salvestrin “Cult” Cabernet Sauvignon – California	13	48
Black Ridge, Cabernet Sauvignon - California	6	24
Ilaia Reserva, Cabernet Sauvignon, - California	10	39
Rabble Red (Blend) – California	11	40
Omen, Pinot Noir, Rouge Valley, OR, 2017	44	
Groundwork, Grenache, Santa Marie, CA, 2014	57	
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	186	
Bischofsleiten “Castel Sallegg”, Alto Adige DOC, IT, 2017	48	
Silver Oak, Cabernet Sauvignon, Oakville, Napa Valley, CA, 2014	171	
Le Croci, Barbera, Babera D’Asti DOCG, IT, 2017	50	
Contrada di San Felice, Red Blend, Toscana IGT, IT, 2013	52	
Pala i Fiori, Cannonau, Sardegna DOC, IT, 2018	60	

RED

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	

DRAFT

BOTTLES & CANS

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

SAKE

Tozai “Blossom of Peace” Plum (720ml)	Gls	CrF	Btl
	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

