



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	Hamachi	7	9
Kani Kama	4	6	Octopus	8	12



CUT and HAND ROLLS



	CUT	HAND		CUT	HAND
Salmon Roll	7	5	Salmon Avocado	9	7
Tuna Roll	7	5	Shrimp Tempura	10	8
Hamachi	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
Philadelphia	11	9	Spicy Salmon	9	6
Spicy Hamachi	8	6	Vegetable Roll	6	5

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



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, Crab Mix, Spicy Mayo, Green Onion	14
V,GF Vegetable Ban-Mi Roll - Cucumber Wrapped, Pickled Jalapeño & Carrot, Red Onion, Cilantro, Tomato, Avocado, Spring Mix	11
S Salmon Teriyaki Roll - California Roll, Salmon, Avocado Torched Kewpie Mayo, Spicy Teriyaki, and Scallions	13
S Tale of Two Salmon - Spicy Salmon, Avocado, Pickled Jalapeño, Salmon, Lemon Slices, Green Onion	13
Santa Ana Roll - Fried California Roll, Eel Sauce.	12
S Spicy Salmon Crunch Roll - Cucumber, Avocado, Spicy Salmon, Tempura Crunch, Teriyaki Sauce	12
S Hamachi Ponzu - Spicy Hamachi, Cucumber, Hamachi Top, Green Onion	14
S B.L.T Roll - Bacon, Lettuce, Tomato, Red Onion, Avocado, Spicy Mayo	11
Las Vegas Roll - Salmon, Cream Cheese, Cucumber, Spicy Mayo, Serrano, Siracha	13
S Dynamite Roll - Spicy Hamachi, Cucumber, Avocado, Pickled Jalapenos, Green Chili Paste, Siracha, Spicy Mayo	16
Spider Roll - Soft Shell Crab, Masago, Spring Mix, Avocado, Ponzu Sauce	15



STARTERS

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
Crispy Rice Tuna - Spicy Tuna, Serrano Pepper	8.88
V Crispy Rice Avocado - Avocado, Yuzu Kosho	7.88



SOUPS

GF,S Thai Chicken and Coconut Soup - Shiitake's Small -6.88 Large	11.88
Hot & Sour Soup - Tofu, Mushroom, Chicken Small - 5.88 Large	7.88
Egg Drop - Carrots, Eggs, Green Onion	6.88
GF Miso Soup - Wakame, Tofu, Green Onion	4.88
Wonton Soup - Pork, Chicken, Shrimp, Dumplings, Bok Choy, & Waterchestnuts	12.88



SALADS

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



BAO BUNS & DIM SUM

S Short Rib (2) - Jalapenos, Cucumber	9.88
S Pork (2) - Apple, Fresno Chili, Hoisin	8.88
Crispy Chicken (2) - Asian Slaw, Yuzu Aioli	7.88
Shrimp Shumai (3) - Shrimp, Shiitake, Dashi, Sesame	7.88
Pork Potsticker (4) - Cabbage, Ginger	6.88
Chicken Potsticker (4) - Lemongrass, Garlic Chive, Kaffir Lime	6.88



NOODLES

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
S 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
S Sezchuan Chicken - Snap Peas and Sezchuan Sauce	15.88
Tofu....15.88 ~ Shrimp....17.88 ~ Beef....18.88	
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
V Vegetable (does not include egg)	6.88	12.88



SIDE VEGETABLES

5.88



Grilled Broccolini	Roasted Cauliflower
Sauteed Snap Peas	Steamed Baby Bok Choy

GF - Gluten Free S - Spicy V - Vegetarian

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.

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
NEW ASIAN



ZAO JUN INFUSIONS.....11

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

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

248-949-9999

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

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
Slo Jams Sauvignon Blanc - California	10	35
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
Ilaia Reserva, Cabernet Sauvignon, - California	10	39
Rabble Red (Blend) – California	11	40
Sexual Chocolate Red Blend - California	13	50
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	159	
Bischofsleiten “Castel Sallegg”, Alto Adige DOC, IT, 2017	48	
Silver Oak, Cabernet Sauvignon, Oakville, Napa Valley, CA, 2014	159	
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	

DRAFT 16OZ

Sapporo Lager – 4.9% JP	7
Bell’s Two Hearted Ale –7.0% MI	7
Old Nation M-43 – 6.8% MI	9
Keweenaw Red - 5.1% MI	7
Blackrock 51k - 7.0% MI	6
Odd Side Prickly Pear & Pineapple - 4.5% MI	6
Big Lake Vanilla Porter - 6.5% MI	7
Weinenstaphaner Hefe Weissbier - 5.14% DE	5
Lagunitas Lil Sumpin - 7.5% CA	7
Shorts Locals Light - 5.2% MI	5

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

BOTTLES & CANS

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

