

COLD APPETIZERS

CAULIFLOWER ^{D,N,S,V} pomegranate teriyaki / curry leaf / togarashi macadamia nut / parmesan foam	55
SALMON PILLOW ^{D,E,F,G,S,SE} puffed bread / salmon tartare / avocado yuzu furikake / cilantro / yakumi ponzu	72
THAI SEAFOOD CEVICHE ^{C,F,MO,S} shrimp / octopus / salmon / tuna / chili mint sauce coconut nitro	82
HAMACHI NEW STYLE SASHIMI ^{F,G,MU} yellow pepper sauce / wasabi green peas nori / japanese salsa	98
WAGYU BEEF TATAKI ^{C,E,G,S,SE} seared beef / jalapeño tempura / truffle ponzu yuzu kosho	125

HOT APPETIZERS

EDAMAME SALT or SPICY ^{CE,D,F,MO,S,SE} kimchi sauce / garlic / yuzu	43
LIKE A TRUFFLE ^{D,E,G,MU,S,V} mushroom / truffle paste / truffle aioli	62
STUFFED CHICKEN WINGS ^{CE,D,E,G,N,S} pepper teriyaki / spiced nuts / cured egg yolk coriander jalapeño sauce	65
COD & PRAWN GYOZA ^{C,D,F,G,S} edamame / bonitoflake / ponzu butter	75
CRISPY CALAMARI ^{D,E,G,MO} curryleaf / drychili / cilantro / chili vinegar sauce	80
WAGYU BEEF PIE TIE ^{G,S,SE} waterchestnut / acar / arare / cilantro	82
GRILLED OCTOPUS ^{CE,D,F,G,MO,S,SE} koreanbarbecue / romano pepper yuzu kosho chimichurri	128

SOUPS & SALADS

MISO SOUP ^{S,F} seaweed / tofu / spring onion	53
TOM YUM SOUP ^{C,F,S} shrimp / mushroom / bok choy / chili oil	53
PAPAYA POMELO SALAD ^{N,VG} green mango / peanut / lime chili dressing	65
CHINESE CHICKEN SALAD ^{MU,SE} vegetable / crispy quinoa / maple mustard dressing	75
ZENGO CRAB SALAD ^{C,E,G,S,SE} baby spinach / tobiko / chuka wakame avocado / goma dressing	165

SUSHI | 6 PIECES

ANGRY ZENGO ^{E,F,SE} spicy tuna / avocado / lemon / yuzu kosho mayo	78
YUZU PRAWN ^{C,E,G,SE} tempura prawn / crispy quinoa / chive / yuzu chipotle	78
ABURI SALMON ^{D,E,F,G,S,SE} cream cheese / chipotle mayo / tobiko	80
NEW VOLCANO ^{C,E,G,S,SE} crabmeat / avocado / wasabi mayo / unagi sauce	95
LOBSTER ROLL ^{C,D,F,G,S} avocado / mango / a lomacho sauce	97
CRAB AVOCADO ^{C,E,MU,SE} tobiko / cucumber / wasabi yuzu mayo / sesame seed	97
FOIE GRAS UNAGI ^{D,F,G,S} tempura unagi / truffle unagi sauce / ponzu butter	118
ZENGO ZEN 20pcs ^{C,E,F,SE} SASHIMI: sake ^F maguro ^F hamachi NIGIRI: unagi ^F ebi ^F suzuki ^F MAKI ROLL: angry zengo ^{E,F,SE} new volcano ^{C,E,G,S,SE}	299

SASHIMI & NIGIRI | PRICE PER PIECE

SUZUKI ^F	25
HAMACHI ^F	30
SAKE ^F	25
MAGURO ^F	35
EBI ^F	25
UNAGI ^F	35

ZENGO SPECIALTIES

CORN FED CHICKEN CURRY bok choy / snow peas / baby corn / green curry broth	120
HINADORI ^{CE,D,G,S} marinated roasted young chicken / preserved lemon asian barbecue sauce / grilled corn	145
LAMB RIBS ^{CE,D,G,S} spiced garlic mint crumb / acar / curry barbecue sauce / roti canai	165
GRILLED TIGER PRAWN ^{C,D,F} prawn head butter / thai chili sauce / chive / thai green salad	198
SHORT RIB RICE ^{D,G} japanese rice / shiitake mushroom / fried garlic / truffle yakiniku	210
DENGAKUMAN ^{CE,D,F,S} miso glazed chilean sea bass / celeriac purée japanese salsa	215

FROM THE GRILL

steaks are served with a choice of one side

WAGYU RIB EYE (250 G)	340
WAGYU TENDERLOIN (200 G) yuzu kosho chimichurri / citrus yakiniku sauce	340
NASI GORENG ^{C,E,G,N,S} fried rice / chicken satay / pickled vegetables sunny side-up egg	87
BEEF-UDON NOODLE ^{D,F,G,SE} bok choy / spring onion / furikake	98
CEREAL PRAWNS ^{C,D,E,G,MU,SE} crispy singaporean-style prawns / nestum / curry leaf	125
KUNG PAO CHICKEN ^{E,G,N,S} shishito pepper / dry chili / cashew nut	125
MAPO TOFU ^{C,D,E,F,G,MO,S} soya milk-infused dashi custard / smoked bacon prawn / scallop / baby corn	128
STIR FRIED RIB EYE BEEF ^{D,G,MO,S} broccoli / onion / capsicum / black peppercorn sauce	168

SIDES

STEAMED JASMINE RICE ^{VG}	25
BLACK GARLIC MUSHROOM ^{D,V} cherry tomato / black garlic sauce	40
TRUFFLE FRIES ^{D,V} truffle paste / parmigiano reggiano	40
CORN RIBS ^{D,E,V} spicy parmesan corn espuma / kombu salt / togarashi	40
GRILLED ASPARAGUS ^{N,S,VG} yuzu miso sauce / togarashi / nori powder / pistachio	40

ZENGO

BY CHEF RICHARD SANDOVAL