

# ZENGO

BY CHEF RICHARD SANDOVAL

## MAKI ROLLS

<b>ANGRY ZENGO 8 units</b> spicy tuna / avocado lemon / yuzu kosho mayo	18
<b>YUZU PRAWN 8 units</b> tempura prawns / quinoa green onion / yuzu chipotle	18
<b>ABURI SALMON 6 units</b> cream cheese / lime gel / unagi sauce tobiko / ikura	20
<b>FOIE GRAS UNAGI 8 units</b> tempura unagi / truffle unagi sauce ponzu butter / tobiko	24
<b>LOBSTER ROLL 8 units</b> sous vide lobster / avocado mango / a lo macho sauce	24

## SASHIMI & NIGIRI (price per piece)

<b>MAGURO</b> (tuna)	5
<b>SAKE</b> (salmon)	4
<b>HAMACHI</b> (amberjack)	8
<b>SUZUKI</b> (red snapper)	5
<b>EBI</b> (prawns)	4

## FROM THE JOSPER (charcoal oven)

<b>AMERICAN RIB EYE</b> 300gr yuzu kosho chimichurri citrus yakiniku sauce	58
<b>WAGYU TENDERLOIN</b> 200gr yuzu kosho chimichurri citrus yakiniku sauce	105
<b>DENGAKUMAN</b> miso glazed black cod celeriac puree / japanese sauce	34

## WOK

<b>NASI GORENG</b> fried rice / chicken skewer pickled vegetables / fried eggs	19
<b>BEEF-UDON NOODLE</b> beef tenderloin / bok choy / spring onion furikake	25
<b>KUNG PAO PRAWNS</b> vegetables / pineapple / dry chili cashews	23

## COLD STARTERS

<b>WAGYU BEEF TATAKI</b> marinated beef / jalapeno tempura truffle ponzu / yuzu kosho sauce	38
<b>HAMACHI NEW STYLE SASHIMI</b> yellow pepper sauce wasabi green peas / crispy nori seaweed	24
<b>PAPAYA POMELO SALAD</b> green mango / cashews lime chili dressing	14
<b>KING CRAB SALAD</b> baby spinach / tobiko / chukka wakame avocado / goma dressing	26

## HOT STARTERS

<b>SPICY EDAMAME</b> kimchi sauce / roasted garlic / lime	9
<b>MANTOU BUN 2 units</b> short rib / korean barbecue pickled red onions	16
<b>CRISPY CALAMARI</b> curry leaf / fried chili pepper cilantro and green chili vinaigrette	14
<b>GRILLED OCTOPUS</b> jalapeño sauce / furikake yuzu kosho chimichurri	22

## ZENGO SPECIALITIES

<b>CORN FED CHICKEN CURRY</b> bok choy / mushrooms mix baby corn / creamy green curry sauce	24
<b>NEW ZEALAND LAMB</b> mint crumble / pickled acar barbecued curry sauce / flat roti bread	33
<b>AMERICAN SHORT RIB</b> japanese rice / shitake mushrooms fried garlic / truffled yakiniku sauce	42

## SIDE DISHES

<b>STEAMED JASMINE RICE</b>	5
<b>BLACK GARLIC MUSHROOM</b> cherry tomato / black garlic sauce	12
<b>SMOKED ASPARAGUS</b> yuzu miso sauce / togarashi nori powder / pistachio	12

## DESSERTS

<b>THE YUZU</b> yuzu cheesecake cremeux yuzu curd / almond crumble	10
<b>SMOKING CHOCOLATE POT</b> valrhona dark chocolate / creamy tea vanilla ice cream (cooking time 15 min)	12
<b>ICE CREAM &amp; SORBET</b> (Choose one scoop) chocolate / yuzu / green tea / vanilla	7

ALL FISH AND SHELLFISH SERVED IN THIS ESTABLISHMENT HAVE BEEN PREVIOUSLY FROZEN, IN COMPLIANCE WITH ROYAL DECREE 1521/1984, DATED AUGUST 1.

PLEASE ASK OUR STAFF FOR INFORMATION ABOUT THE ALLERGEN MENU.\*