



Zensai



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COLD ZENSAI

Edamame beans 12

Hiya-Yakko, chilled tofu, ginger, spring onion and dried bonito 14

Tataki of beef tenderloin, shaved onion, garlic Tosazu vinaigrette 19

Grilled and marinated Tasmania salmon fillet in Namban sauce 18

Spanner crab salad with avocado, Japanese mayo, yuzu ponzu dressing 18

HOT ZENSAI

Sweet soy braised pork belly with mustard 18

Kara-age popcorn chicken with seven spiced Japanese mayonnaise 15

Agedashi Tofu, daikon crush, spring onion, Kombu soy glaze 16

Chicken Shigure-Ni 19

Hiramasa Tumire in bonito clear broth 18



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SHUSAI

Grilled Hiramasa king fish fillet in Teriyaki sauce 25

Pork loin, sweet Yuzu-Miso sauce 25

Assorted tempura prawns and seasonal vegetables with
soy mirin dip 25

Chicken Kushi-Katsu with Japanese vegetable sauce 26

Yaki Udon, beef tenderloin and stir-fried vegetables, Tokyo sauce 29

Roasted duck breast with house made Teriyaki glaze, bok choy,
salad of pickles 29

Dashi braised daikon, deep fried egg plant, forest mushroom
Ann-Kake 26

Grilled tenderloin beef, salad of pickles, garlic Yakiniiku-Dare 30

SUSHI

6 pcs of assorted Nigiri Sushi with fish of the day
and vegetables 22

SASHIMI

Small 24

Large 45

SIDES

Miso soup 5

Steamed rice 5

DESSERTS

Green tea ice cream 7

Black sesame ice cream 7



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OMAKASE

75 pp
(minimum 2 person)

FIRST COURSE

STARTERS

Please choose one per person

Edamame beans

Hiya-Yakko, chilled tofu, ginger, spring onion and dried bonito

Grilled and marinated Tasmanian salmon fillet in Namban sauce

Sweet soy braised pork belly with mustard

Kara-age popcorn chicken with seven spiced mayonnaise

Hiramasa Tumire in bonito clear broth

Spanner crab salad, avocado, Japanese mayo, Yuzu Ponzu dressing

SECOND COURSE

TEMPURA

Tempura prawns and vegetables with soy mirin dip,
grated daikon and ginger

THIRD COURSE

SPECIALITIES

Nigiri sushi of the day

Sashimi of the day



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FOURTH COURSE

SHUSAI

Please choose one per person

Grilled Hiramasa king fish fillet in teriyaki sauce

Dashi braised daikon soup, deep fried egg plant, forest mushroom
Ann-Kake

Chicken Kushi-Katsu with japanese vegetable sauce

Roasted duck breast with Teriyaki glaze, bokchoi,
salad of pickles

Yaki Udon, beef tenderloin and stir fried vegetables,
Tokyo sauce

Grilled beef tenderloin, salad of pickles, garlic
Yakiniku-Dave

Steamed rice

Miso soup

DESSERTS

Green tea ice cream

or

Black sesame ice cream



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BEERS

James Boags Premium Light	8.0
Heineken 3 Mid-Strength	8.0
Coopers Pale Ale	9.5
Matso's Mango Beer	9.5
Matso's Ginger Beer	9.5
Little Creatures Bright Ale	9.5
Heineken - Corona	9.5

DRAUGHT

Kirin	9.5
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CIDER

Kirin Fuji Apple Cider	9.5
Kirin Apple & Pear Cider	9.5

COCKTAILS

19

Autumn Moon - mugi shochu, yuzu umeshu liqueur, fresh watermelon and lime juice

Cherry Blossom - kizakura sake, cointreau, cranberry juice, fresh lime juice and a dash of orange bitters

Choya Mojito - choya umeshu classic fruit liqueur, bacardi 8 rum, fresh lime juice, mint and soda

Kokuto Ichigo - choya kokuto umeshu, poor toms gin and fresh strawberries

Misaki Miruku - kizakura sake, choya kokuto umeshu, frangelico and baileys

Mizuchi Melon - mugi shochu, choya kokuto umeshu midori and fresh lemon juice

Yuzu-kaze - yuzu umeshu liqueur, kizakura sake, white crème de cacao and fresh lime juice

Zen Master - choya green tea umeshu, grey goose vodka, fresh cucumber and soda

Zenarita - choya green tea umeshu, olmeca altos reposado tequila and fresh lime juice



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SAKE

Served chilled, room temperature or hot 250ml jug

Yellow Cherry Blossom - Kizakura Yamahai Jikomi 34
Soft, sweet and rich

Demon Slayer - Onigoroshi Junmai 36
Light, fruity and dry

God of Water – Asabiraki Suijin Junmai Okarakuchi 38
Dry, mellow and rich

Drunken Poet – Rihaku Tokubetsu Junmai 42
Dry, soft and mellow

SHOCHU

Japanese distilled spirits

Secret Storehouse - Kakushigura Mugi Shochu (Barley) 10
Oak fragrance and mild earthy flavor

Celebrating Red - Kaido Imo Shochu (Sweet potato) 10
Beautifully fragrant, pure and clean

Pleasure Island - Kokuto Shochu Kikaijima (Brown sugar) 11
Sweet fragrance, rich with a crisp dry finish

Celebration - Ryukyu Awamori Kariyushi (Rice) 12
Fruity fragrance and mild in flavour



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JAPANESE LIQUEUR

Yuzu Umeshu <i>Japanese mandarin liqueur</i>	14
Choya Green Tea Umeshu <i>Kyoto premium green tea liqueur</i>	14
Choya Umeshu Classic <i>Japanese Ume fruit liqueur</i>	15
Choya Kokuto Umeshu <i>Ume, brown sugar, dark rum & black vinegar liqueur</i>	15

JAPANESE WHISKY

An ever changing variety of Japanese whiskies available.
Please ask for our current selection.

JAPANESE WINE

Choya Yume Plum Wine	Glass	14
	Bottle	59



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CHAMPAGNE

Laurent Perrier Brut 375ml	FR		60
Ruinart RD Brut	FR		150

SPARKLING

Jansz Sparkling	TAS	13	66
Jansz Sparkling Rose	TAS		64

WHITE WINE

Mesh Riesling	SA	14	60
Grossel Polish Hill Riesling	SA		90
Villa Maria 'Private Bin' Pinot Gris	NZ		49
Leeuwin Estate 'Siblings' SBS	WA	12	53
Villa Maria 'Reserve' Sauvignon Blanc	NZ	12	52
Shaw & Smith Sauvignon Blanc	SA		62
Pascal Jolivet Sancerre	FR		88
Castelli Chardonnay	WA	14	59
Bannockburn Chardonnay	VIC		110



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RED WINE

Josef Chromy 'Pepik' Pinot Noir	TAS	14	58
Marchand and Burch 'Bourgogne'	FR		72
Tolpuddle Pinot Noir	TAS		130
Craggy Range Merlot	NZ		62
Wills Domain Cabernet Sauvignon	WA	12	55
Fraser Gallop Cabernet Sauvignon	WA		90
Alkoomi 'Black Butt' Cabernets	WA		125
Two Hands 'Gnarly Dudes' Shiraz	SA	14	62
Bremerton 'Old Adam' Shiraz	SA		104

ROSE

Port Phillip 'Salasso'	VIC	12	51
Rockford Alicante Bouchet	SA		58



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Chinmi-kakou, Bishu-kakou.

Rare delicacies. Fine wines and prized delicacies.

Unforgettable dining experience of Japanese traditional cuisine.

This is what I would like to offer Broome
where Japanese culture is still alive and well in people's hearts.





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