



Zensai



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COLD ZENSAI

- Edamame beans 12
- Cucumber and wakame seaweed salad with Yuzu kosho pepper 12
- Pickles 4 kinds 14
- Chilled tofu, bonito and onion salad with Ume soy malt dressing 14
- Salad of Japanese surf clams, squid, daikon, cucumber, carrots,
yuba with Sumiso dressing 16
- Char grilled and marinated salmon fillet in mirin Soy 18

HOT ZENSAI

- Sweet soy braised pork belly with mustard 18
- Kara-Age popcorn chicken with seven spiced mayonnaise 15
- Baked eggplant with chicken, Kuzu Ann sauce 16
- Hoba-yaki tenderloin of beef with Enoki, Shimeji, spring onion
and white miso in parchment 19
- Deep fried Hiramasa king fish stuffed in lotus roots, green tea salt 18



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SHUSAI

Grilled Hiramasa king fish fillet in Kyoto Style, marinated
with Saikyo miso 25

Chilled sake steamed chicken, cucumber Somien noodles, sesame
peppercorn sauce 25

Assorted tempura prawns, seasonal vegetables and Yuba cigar,
soy mirin dip 25

Panko crusted braised pork belly, Tonkatsu sauce 26

Chan-chan yaki of grilled salmon and stir fried vegetables,
garlic miso sauce 29

Roasted duck breast with house made Teriyaki glaze and grilled
spring onion, green tea soba 29

Buckwheat dumplings, Asian forest mushrooms, yam cake,
seven spiced rice pops, butter soy 26

Grilled beef tenderloin, plum wine poached apricots,
Ume sesame sauce 30

SUSHI

6 pcs of Assorted Temari-Zushi with vegetables and
fresh seafood of the day 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

STARTERS

Please choose two of the following

Pickles 5 kinds

Cucumber and wakame seaweed salad with Yuzu kosho pepper

Char grilled and marinated salmon fillet in mirin soy

Sweet soy braised pork belly with mustard

Kara-age popcorn chicken with seven spiced mayonnaise

Deep fried Hiramasa king fish stuffed in lotus roots , green tea salt

Salad of Japanese surf clams, squid, daikon, cucumber, carrots,
yuba with Sumiso dressing

TEMPURA

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

SPECIALITIES

Hand formed Temari-Zushi

Sashimi of the day



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SHUSAI

Please choose two of the following

Grilled Hiramasa king fish fillet in Kyoto Style, marinated with Saikyo miso

Buckwheat dumplings, Asian forest mushrooms, yam cake, seven
spiced rice pops in butter soy

Sake steamed chicken, cucumber Somien noodles, sesame
peppercorn sauce

Roasted duck breast with house made Teriyaki glaze and grilled
spring onion, green tea soba

Chan-chan yaki of grilled salmon and stir fried vegetables,
garlic miso sauce

Grilled beef tenderloin, plum wine poached apricots, Ume
and sesame sauce

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
Matso's Sessions 3.5%	8.5
Coopers Pale Ale	8.5
Matso's Mango Beer	9.0
Matso's Ginger Beer	9.0
Little Creatures Bright Ale	9.5
Becks – Heineken - Corona	9.5

DRAUGHT

Kirin	8.5
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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 Kikajima (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.



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CHAMPAGNE

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

SPARKLING

Jansz Sparkling	TAS	13	68
Jansz Sparkling Rose	TAS		64

WHITE WINE

Mesh Riesling	SA	14	60
Heemskerk Riesling	TAS		82
Villa Maria 'Private Bin' Pinot Gris	NZ		49
Clairault Sauvignon Blanc Semillon	WA	12	49
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
Choya Yume Plum Wine	JPN	14	59



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RED WINE

Josef Chromy 'Pepik' Pinot Noir	TAS	14	58
Marchand and Burch 'Bourgogne'	FR		72
Felton Road 'Calvert' Pinot Noir	NZ		140
The Lane 'Block 8' Merlot	SA	12	56
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



Zensai

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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