

BISTRO Z

F U S I O N

WHITE WINES

CHARDONNAY

	<i>glass</i>	<i>bottle</i>
14 Hands Chardonnay ~ Columbia Valley	\$7.50	\$27
Kendall Jackson Chardonnay ~ California	\$9.50	\$37
Chateau Ste. Michelle Chardonnay ~ Columbia Valley		\$32
J Lohr Chardonnay ~ Riverstone		\$35
Chateau St. Jean Chardonnay ~ Sonoma	\$8.00	\$29
Tunnel of Elms Chardonnay ~ California	\$6.00	\$25

SAUVIGNON BLANC

Murphy Goode Sauvignon Blanc ~ Sonoma	\$9.00	\$32
Geyser Peak Sauvignon Blanc ~ Sonoma	\$10.00	\$36

PINOT GRIGIO (PINOT GRIS)

Benvolio Pinot Grigio ~ Italy	\$7.00	\$30
Willamette Valley Vineyards Pinot Gris ~ Oregon	\$9.00	\$32

RIESLING

Chateau Ste. Michelle Riesling ~ Columbia Valley	\$7.00	\$24
Firehose Gewarztraminer ~ California	\$8.00	\$29

BLUSH WINES

Beringer White Zinfandel ~ California	\$6.00	\$25
Menage A Trois Rose ~ California		\$27

RED WINES

CABERNET SAUVIGNON

	<i>glass</i>	<i>bottle</i>
Rex Goliath Cabernet Sauvignon ~ California	\$7.00	\$26
Sterling Vintners Collection Cabernet ~ Central Coast	\$10.00	\$36
Geyser Peak Cabernet ~ Alexander Valley		\$42
Tunnel of Elms Cabernet ~ California	\$6.00	\$25

MERLOT

Bogle Merlot ~ California	\$7.00	\$27
Red Rock Merlot ~ California	\$9.00	\$28

PINOT NOIR

Camelot Pinot Noir ~ California	\$10.00	\$36
Mirassou Pinot Noir ~ California	\$7.00	\$40
Willamette Valley Pinot Noir ~ Oregon		\$42

MALBEC

Vistalba Corte C. Malbec ~ Mendoza, Argentina		\$32
Kaiken Malbec ~ Argentina	\$9.00	\$30

ZINFANDEL

Rancho Zabaco "Heritage Vines" Zinfandel ~ Sonoma	\$10.00	\$33
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SPARKLING WINES & CHAMPAGNE

Korbel Brut ~ California		\$35
Perrier Jouet Grand Brut Champagne ~ France		\$95
Mumm Napa Brut Prestige ~ California		\$45
Schramsberg Blanc de Blancs ~ North Coast		\$60

SAKE

House Sake	\$6.00	
Akadama Plum Wine	\$6.50	
Harushika Sake 720ml		\$37
Hitorimusume Sake 720ml		\$34
Kariho Namahage Sake 720ml		\$43

DINNER MENU

CALIFORNIA FUSION ROLLS

FRESH ROLLS

Rainbow Roll 10

California roll topped with albacore, shrimp, tuna, avocado, white fish and salmon

Z Special Roll 12

Spicy albacore, tuna crab meat and masago on the inside, albacore, avocado, masago, toasted almonds with garlic ponzu sauce outside

Red Rose Maki 11

Rolled spicy tuna topped with tuna, mint, and pine nuts with chili oil and sweet sauce

Yummie Roll 11

Spicy crab meat and asparagus inside, salmon and spicy crab meat outside

TEMPURA ROLLS

Shrimp Crunch Roll 10

California roll with shrimp tempura, topped with tempura crumbs, masago, and sweet sauce

Dragon Roll 10

Rolled spicy tuna and shrimp tempura, eel, avocado, tempura crumbs and sweet sauce outside

Spicy Tuna Tempura Roll 10

Rolled spicy tuna tempura, topped with masago, spicy mayonnaise, and sweet sauce

Popcorn Lobster Roll 13

Popcorn lobster topped with jalapenos and sweet sauce

Salmon Crunch 10

No rice California roll layered with fresh filet of salmon and sweet sauce

BAKED ROLLS

Volcano Roll 12

Spicy albacore tuna, crab meat and masago, topped with baked scallops and dry bonito

Oceanite Roll 13

California roll inside with baked albacore and popcorn lobster outside

Baby Lobster Roll 13

Rolled baked baby lobster and avocado, baby lobster, avocado, and masago on the outside

Salmon on Fire Roll 10

Crab meat and avocado on the inside, with salmon masago, green onion and spicy mayonnaise

HOUSE ROLLS

California Roll 5

Spicy Tuna Roll 6

Cucumber Roll 4

Albacore Roll 6

Scallop Roll 6

Salmon Roll 6

Salmon Skin Roll 6

Yellowtail Roll 7

Eel and Avocado Roll 7

Philadelphia Roll 7

APPETIZERS

Beijing Shrimp Spring Rolls 9

Fresh wrapped white shrimp with daicon ginger soy sauce

Korean Lettuce Wraps 12

Chicken strips, carrots, sprouts, coconut curry noodles and lettuce leaves with peanut and sweet red chili sauce

Shiitake Escargot 9

Escargot, shitake mushrooms, and garlic in puff pastry, finished with red wine demi glace

Thai Calamari 9

Flash fried, served over rice noodle crisp with peanut sauce

Z Sampler (for 2) 16

Shrimp spring roll, crab cakes, California roll and vegetable gyoza

Bamboo Steamed Shrimp Shumai 6

With julienne vegetables and avocado sesame hoisin sauce

New Zealand Baked Mussels 7

Yuzu honey sauce, over field greens

Z Crab Cakes 9

Cucumber carrot namasu and wasabi aioli

Edamame 5

Lightly salted Japanese soy beans in bamboo basket

Vegetable Gyoza 5

Fried vegetable dumplings with mango wasabi sauce

Steamed Little Neck Clams 10

White wine garlic broth

Firecracker 7

Golden fried jalapeno peppers, filled with cream cheese and spicy tuna, Okinawa sauce

CARPACCIO

(Thinly sliced fresh fish)

Salmon 10

Avocado, radish sprouts and sizzling yuzu vinaigrette

Albacore 10

Wasabi tobiko, fried onions, Japanese soy mustard dressing

Izumedai 7

Avocado, radish sprouts, tobiko and ponzu sauce

Rainbow 10

Tuna, albacore, salmon, izumedai, avocado, sprouts and sizzling yuzu vinaigrette

Tuna Taco 10

Asian tortilla with seared rare tuna, mango, red onion salsa, finished with red miso glaze

Spicy Tuna Tartar 10

Tomatoes, onions, avocado, cilantro, with ponzu sauce

Tuna Tataki 8

Seared tuna with garlic ponzu sauce

SOUP AND SALAD

Butternut Squash Bisque 5

Escoffier style cream soup with a hint of cognac

New England Clam Chowder 6

House Salad 6

Mixed field greens, tomato, cucumber, with a wasabi vinaigrette

Green Tea Soba Fruit Salad 7

Green tea soba noodles, orange supreme, avocado, cherry tomatoes over baby greens with balsamic mango vinaigrette

Classic Caesar Salad 6

Romaine hearts, garlic croutons, and shaved parmesan cheese

Z Chopped Salad 9

Romaine lettuce, grilled chicken, fried rice noodles, tomato, scallions, bacon, and avocado with sesame miso dressing

Sashimi Salad 13

Assorted fresh fish over seasonal greens with Japanese mustard soy vinaigrette

Seaweed Salad 6

Marinated seaweed with sesame oil

Shrimp and Hearts of Palm 9

Over baby greens with balsamic rum syrup and red pepper coulis

Spinach Tofu Napoleon 6

Layered tofu and garlic-sautéed spinach with red miso sauce

ENTREES

Sichuan Shrimp 21

Sautéed jumbo shrimp, chili sauce, with steamed rice and julienne vegetables

Walnut Encrusted Salmon 22

Filet of Atlantic salmon, wasabi honey mustard and cranberry sauce mashed potatoes and vegetable

Teriyaki Salmon 20

Grilled, with teriyaki sauce, rice and garden vegetables

Shichimi Salmon and Prawns 22

Japanese 7 spice marinated salmon and prawns, ginger buerre blanc mashed potatoes and vegetables

Sesame Tuna 26

Black and white sesame crusted tuna, ginger miso honey sauce, fried rice with peppers and sugar snap peas

Mahi Mahi 25

Grilled with red bean paste, furikake seasoned rice, baby bok choy ginger coconut curry sauce

Unagi Donburi 17

Broiled fresh water eel over white rice

Gorgonzola Chicken 18

Grilled breast of chicken with gorgonzola cheese, port wine sauce, parmesan risotto, sautéed baby spinach

Chicken Teriyaki 17

Grilled breast of chicken with teriyaki sauce, rice and seasonal vegetables

Filet Mignon 27

Grilled 8oz filet, port wine sauce, rice cake, portobello mushroom and asparagus

Flat Iron Au Poivre 23

Pan seared 10oz steak, cognac peppercorn cream sauce, mashed potato and garden vegetables

NY Strip Steak 26

Char-broiled 12oz strip steak, serrano merlot sauce, mashed potato and garden vegetable

Grilled Pork Chop 20

Grilled 12oz center cut chop, brandy marinated berry demi glaze, mashed potato and sauteed baby spinach

New Zealand Rack of Lamb 27

Grilled with chili red wine demi glaze, mashed potato and asparagus

Seafood ala Vodka 20

Sautéed salmon, shrimp, calamari, sun-dried tomatoes, onions, and peppers over penne pasta with vodka cream sauce

Thai Pasta 17

Sautéed chicken, julienne vegetables, green onions over linguine, with a spicy peanut sauce finished with fresh bean sprouts and cilantro

Asian Pasta 18

Linguine tossed with chicken, onions, peppers, and asparagus, hot red bean sauce

Bistro Pasta 19

Fresh little neck clams, linguine, onions, bacon, garlic white wine cream sauce

Asian Bowl 15

Baby greens, mozzarella cheese, white rice, sesame soy sauce