



ZENGO

RESTAURANT & LOUNGE



ASIA RECREATED BY CELEBRITY CHEF RICHARD SANDOVAL. ZENGO FEATURES AN ARTFUL BLEND OF ASIAN STYLES AND FLAVOURS WITH INFLUENCES OF INGREDIENTS FROM AROUND THE WORLD TO CREATE AN INNOVATIVE AND BEAUTIFULLY BALANCED MENU DESIGNED TO SHARE FROM A FREE-FLOWING KITCHEN.


OUR INGREDIENTS COME FROM THE FINEST ARTISANAL PRODUCERS AVAILABLE. WE SOURCE EVERYTHING GLOBALLY TO ENSURE THAT THE PRODUCE IS AT ITS PEAK OF THE SEASON. THE DISHES ARE CRAFTED TO FEATURE AND BRING OUT THE BEST OF ITS FLAVOURS AND QUALITY.

WE MAKE EVERYTHING IN-HOUSE TO KEEP TRUE TO OUR IDENTITY.

PLEASE INFORM YOUR ORDER TAKER OF ANY SPECIAL DIETARY REQUIREMENTS / INCLUDING ANY FOOD ALLERGENS OR INTOLERANCE THAT WE SHOULD BE MADE AWARE OF WHEN PREPARING YOUR MENU REQUEST. IF YOU REQUIRE FURTHER INFORMATION ON THE INGREDIENTS IN OUR MENU ITEMS OR THE STEPS THAT WE HAVE TAKEN TO MINIMIZE CROSS CONTAMINATION WITH SPECIFIC INGREDIENTS. PLEASE ASK US SO THAT WE MAY ASSIST YOU IN MAKING AN INFORMED OR ALTERNATIVE CHOICE.

(V) VEGETARIAN (N) NUTS (D) DAIRY (S) SHELLFISH (A) ALCOHOL (G) GLUTEN

NEW YORK | WASHINGTON DC | DUBAI | DOHA

 ZENGORESTAURANT  ZENGORESTAURANT

COLD STARTER

PAPAYA AND POMELO (N)(V) mango / peanuts / lime chilli dressing	45
TUNA SALAD (G) seared tuna togarashi / baby lettuce / yuzu miso dressing	70
CRAB SALAD (S) green papaya / mint leaves / Nuoc Cham dressing	95
TUNA NACHOS (D)(G) smoked akami / den miso / yuzu-tomato salsa	55
THAI SEAFOOD (S) 🌶️ shrimps / tuna / salmon / octopus / mango yolk	65
DUCK SALAD (N) crispy duck / chipotle pomegranate dressing / green apple	75
WAGYŪ BEEF TIRADITO (G) seared wagyū beef / jalapeno / truffle ponzu	90
SCALLOP CEVICHE (S) king scallop / passion fruit & lemongrass sauce / water chestnut	95

SOUP

MISO (G) seaweed / tofu / spring onion	55
TOM YUM SOUP (S) 🌶️ shrimps / mushrooms / bok choy / chili oil	55
WAGYŪ BEEF PHO (G) wagyū striploin / fresh herbs and sprouts / glass noodles	65

TEMPURA

SHRIMP (S)(G) ohba leaves / bonito broth	75
SOFTSHELL CRAB (S)(G) soft shell crab tempura / truffle aioli	85
ENOKI MUSHROOM (G)(V) enoki tempura / truffle aioli	55

HOT STARTER

EDAMAME (V) salted / chili garlic	40
VEGETABLES SPRING ROLLS (V)(G) tofu / shimo noodle / homemade sweet chili sauce / lettuce and herbs	55
SATE LILIT (N)(S) shallot relish / chili sauce / lemongrass	60
BEEF YAKITORI (G) wagyū beef / negi / yakitori sauce	135
CHICKEN WINGS (D)(G) coriander jalapeno sauce / crispy ginger / smoke snow	65
SHRIMP CHICKEN GYOZA (S)(G)(D) cherry tomato / Thai basil / lobster sauce	55
DUCK PANCAKE (G)(D) duck confit in chipotle BBQ sauce / fried shallot / crispy crackers	65
CEREAL PRAWNS (S)(D)(G) crispy Singaporean style prawns / chipotle aioli	115
YAKI NASU (G)(D)(V) Japanese eggplant / shiro miso / yuzu butter	55

CURRY

VEGETARIAN GREEN CURRY (V) 🍛 bok choy / green curry broth / curry oil / tofu tamal	75
CORN FED CHICKEN (N) 🍛 fragrant coconut curry / baby corn / fried shallot	115
LOBSTER LAKSA (S)(G) udon noodles / laksa broth / lobster confit	155

WOK

STIR FRIED NOODLE (N)(S)(G) udon or flat rice noodles / vegetable, chicken, beef or prawns / red curry sauce	75
NASI GORENG (S)(N)(G) fried rice / corn fed chicken breast / shredded egg	75
SZECHUAN BEEF (G) 🍛 beef tenderloin / snow peas / baby corn / mushroom	135
PRAWNS KUNG PAO (N)(S)(G) 🍛 shishitō pepper / dry chili / cashew nut / pineapple	115
MONGOLIAN CHICKEN (D)(G) kai-lan / Mongolian sauce / scallion	85

GRILL

BALINESE CHICKEN (N)(S)(G) grilled corn salsa / pickled chayote / coconut broth	115
LAMB CHOPS WITH PANANG CURRY (N) glazed baby vegetables / sweet basil / fresh lychee	155
SEABASS LOTUS (S) tamarind chili marination / Chilean seabass / fragrant herbs	165
SALMON MISO (D)(G) ginger carrot cream / dashi leek / baby ginger	145
TIGER PRAWN (D)(S) yuzu butter / mozzarella cheese	180
HALF CANADIAN LOBSTER (D)(S)(G) garlic butter / robata sweet potato	245
BEEF SHORT RIBS (G) slow braised ribs / Korean BBQ sauce / onion tempura	145
WAGYŪ TENDERLOIN (D) Tajima wagyū tenderloin / katsuobushi butter / your choice of side dish and sauce	295
WAGYŪ STRIPLOIN (D) Tajima wagyū striploin / katsuobushi butter / your choice of side dish and sauce	295
AA5 JAPANESE WAGYŪ TENDERLOIN (D) A5 Japanese wagyū tenderloin / katsuobushi butter / your choice of side dish and sauce	335

SIDE DISHES

35

STEAMED RICE (V)
GRILL ASPARAGUS (V)
BLACK GARLIC MUSHROOMS (D)(V)
WOK CHARRED MORNING GLORY (S)(G)
ROBATA SWEET POTATO (D) (G)

SIDE SAUCES

15

SZECHUAN PEPPER SAUCE (G)(D)
SHITAKE MISO (G)(D)
TRUFFLE PONZU (G)

MAKI ROLLS (6 pieces)

O - TORO AVOCADO CRISPY CONE o-toro / crispy nori / avocado / jalapeno cream	125
AVOCADO CRAB ROLL (S) king crab / mint chili sauce / pickled radish	95
A5 WAGYŪ BEEF ROLL (D) A5 beef / green shiso pesto / dry tomato	125
VEGETARIAN ROLL (V)(G) homemade dried tomato / avocado / asparagus / lemon gel	50
NEW VOLCANO (S)(G) king crab / wasabi mayo / unagi sauce / tempura batter	80
ANGRY ZENGO (G) 🍣 spicy tuna / avocado / lemon	70
SPICY LOBSTER (S)(D) avocado / A lo Macho sauce	95
YUZU PRAWN (S)(G) prawn tempura / spring onion / yuzu chipotle	75
UNAGI ROLL (G) barbecue eel / sweet potato tempura / tobiko	85
O TORO – FATTY BELLY TUNA (1 piece)	50

NIGIRI (1 piece) 28

SAKE - SALMON
MAGURO - YELLOW FIN TUNA
HAMACHI - YELLOW TAIL
SUZUKI - SEABASS
UNAGI - EEL
EBI - PRAWN (S)

SASHIMI (1 piece) 28

SAKE - SALMON
MAGURO - YELLOW FIN TUNA
HAMACHI - YELLOW TAIL
SUZUKI - SEABASS
UNAGI - EEL

OMAKASE

Our version of the Chef's tasting menu, highlighting the masterful sushi offerings of Zengo and its Chefs. The ultimate experience is our ZENGO

ZEN - a tasting of 20 bites of sushi, nigiri and sashimi

ideal shared among 4 to 5 people

ZENGO ZEN (20 Pieces) (G)(S) 265

SASHIMI: SALMON - TUNA - HAMACHI

NIGIRI: UNAGI - EBI - SUZUKI (S)

MAKI ROLLS: ANGRY ZENGO - VOLCANO (S)(G)

SALMON (G)(D) 85

SALMON MISO NIGIRI (G)

FRIED SUSHI SALMON (D)

GUNKAN SALMON TARTAR (G)

ZENGO NATION (G)(S)(D) 250

VOLCANO ROLL (S)(G)

YUZU PRAWN ROLL (S)(G)

SPICY LOBSTER ROLL (D)(S)