

Soups and Greens

Edamame	\$4
Whole soybeans w/sea salt	
Miso Soup	\$3
Wakame, tofu, scallions	
Zake Salad	\$5
Baby spinach, orange supremes, cucumber carrot-ginger vinaigrette	
Hydroponic Greens`	\$7
Cherry tomatoes, shaved onions, pickled carrots orange-miso vinaigrette	
Chuka Salad	\$5
Marinated seaweed salad	
Sunomono	\$6
Marinated cucumber, seaweed, and choice of shrimp,crab octopus, or combo	

Zake Starters

Teppan Beef \$12

grated ginger, ponzu

Age Dashi Tofu \$5

lightly fried tofu w/ ginger tempura sauce

Calamari Fritti \$8

sweet chili -lime sauce

Crispy Oysters \$9

yucca root chips, yuzu crème fraiche

Crab Cakes \$9

jumbo lump crab, kim-chi aioli

Tebasaki \$7

Japanese -style spicy chicken wings

Gyoza \$6

pan-fried pork dumplings

Veggie Spring Rolls \$5

napa cabbage salad

Hot Dishes

Grilled Chicken Breasts	\$15
kabocha puree, sautéed water spinach, Chinese bacon lardons	
teriyaki glaze	
Gin Dara	\$13
miso-marinated black cod, grilled baby bok choy	
Seared U-10 Diver Scallops	\$18
lemongrass risotto, Chinese long beans, oyster mushrooms	
sansho pepper	
Wagyu Hangar Steak	\$17
wild mushrooms, potato puree, yuzu brown butter	
12oz. Kurobuta Pork Chop	\$22
Asian pear salad, soy-maple glaze	
Kobe Sliders	\$13
caramelized onions, tamari glazed shitakes,	
roasted garlic avocado aioli	
Salmon Collar Yakitori	\$12
Cucumber grilled scallion salad, truffle ponzu	

Yakimono

grilled on oak charcoal

Tri-tip Beef Skewers \$14

tomato ginger chutney

Chicken Skewers \$9

sweet garlic tamarí glaze

Tako Pops \$7

lemon zest

Lamb Lollipops \$13

yuzu kosho butter

Prosciutto wrapped Shrimp \$10

cream cheese, jalapeno pesto

Tempura

lightly battered and fried

3 pieces per order

served with ponzu and grated daikon

Asparagus \$2.5

Kabocha Pumpkin \$3

Avocado \$4

Shrimp \$7

Eel \$6

Asian pear \$3

Noodles and Rice

Signature Fried Rice \$12

choice of beef, chicken, or shrimp

(combo add \$6)

Thai Curry Soup \$11

sauteed chicken, beef, or shrimp

thai basil, baby bok choy

(noodles or rice)

Hibachi \$18

Grilled beef filet, chicken, or shrimp

signature fried rice

(beef filet \$24)

Yaki Udon \$12

Japanese stir fried noodles, bamboo shoots

veggies, thai chilis, grilled beef

Nabeyaki Udon \$14

crab meat, beef, chicken, seasonal vegetables

Japanese noodles, shitake mushroom broth

Sushi Starters

Japanese Spring Roll 7.5

Rice paper, kani, tamago, avocado, cucumber, masago, spicy mayo, and mayo sauce

Sashimi Spring Roll 8.5

Soy paper, tuna, salmon, crunch, avocado, house special sauce

Hawaiian Seafood Salad 15.5

Tuna, whitefish, salmon, ebi, kani, cucumber, tomato, avocado, mango, cilantro, spicy sauce,

truffle oil mix

Tuna Tataki 12.5

Tuna, ponzu sauce

Spicy Tuna Decadence

Tuna, avocado, truffle oil mixed with sashimi soy

Atlantic Salmon 10.5

Salmon, ponzu sauce, pine nut oil, pine nuts

Zake Tartare 9

Salmon, tuna, whitefish, spicy ponzu, avocado, wasabi aioli

Sushi Bar

Sushi Dinner 19

Tuna, salmon, whitefish, yellowtail, octopus, shrimp, eel and a California roll

Sushi Deluxe 23

Chef's selection of premium fresh pick of the day (9 pcs with spicy tuna)

Sashimi Dinner 21

Tuna, salmon, whitefish, yellowtail, escolar (15 pcs)

Sashimi Deluxe 25

Chef's selection of premium fresh pick of the day (18 pcs)

Chirashi 18

Assorted sashimi on a bed of sushi rice. A SIGNATURE DISH!

Sushi and Sashimi Combo 27

5 pcs of sushi, 9 pcs of sashimi and a California roll

Deluxe Dinner for Two 52

10 pcs of sushi, 18 pieces of sashimi, shrimp crunch roll, and spicy tuna roll

** Substitutions for sushi \$1 per piece/sashimi \$2 per kind plus difference. All side sauces are \$1**

Zake Specialty Rolls

Zake	14
Snow crab, shrimp tempura, eel, avocado and crunch, wrapped in soy paper and topped with eel sauce	
Tiger	14
Tuna, salmon, and avocado inside topped with tuna, eel, salmon, crunch, masago, green onion and eel sauce	
Yammy Yammy	15
California roll covered with baked sea scallops, topped with spicy mayo	
Yuki	12
Snow crab inside topped with escolar, avocado and honey wasabi sauce	
Yama	12
Spicy tuna and snow crab inside topped with crunch, green onion, masago, and eel sauce.	
Fahrenheit	15
Peppercorn tuna, jalapeno inside topped with crab mix, spicy tuna and wasabi aioli	
Volcano	11
California roll covered with baked crawfish, spicy mayo on top	
Scorpion	13
Shrimp tempura, jalapeno, cream cheese, cucumber wrapped in soy paper, topped with kani kama and tobiko	
Red Dragon	11

Spicy salmon topped with avocado and tuna

Orange Dragon 11

Spicy tuna topped with avocado and salmon

Green Dragon 11

Salmon tempura, kanpyo, crab mix topped with avocado and crunch drizzled with eel sauce and

spicy paste

Sea Dragon 15

Lobster mix, kani kama, cucumber, topped with shrimp, avocado and spicy mayo

Sky Diver 13

Soft-shell crab and kani topped with avocado, unagi, and eel sauce

Diablo 13

Unagi and shrimp tempura, avocado rolled in soy paper topped with red tobiko and spicy

mayo

Cut Rolls/ Hand Rolls

(rolls are cut into 5 to 8 pcs)

Roll/Hand Roll

California w/ Snow Crab 8/6

California w/ Crab Stick 6/4

Tuna 6/4

Salmon 6/4

Spicy Tuna 7/4

Spicy Salmon 7/4

Yellowtail and Scallion 6/4

Unagi 6/4

Veggie Roll 6/4

Caterpillar 12/-

Roll/Hand Roll

Philadelphia 6/4

Crazy 8/6

Shrimp Crunch 8/5

Chicken Crunch 7/4

Cucumber 4/3

Rainbow 11/-

Salmon Skin 5/3.5

Spider 8/5

Phoenix 6/4

Tiger Eye 8/-

18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

There is a risk with consuming any raw animal protein. If you have any chronic illness of liver, stomach, blood, or immune disorders, you are at risk from raw protein ingredients, and you should eat them fully cooked. If you are not sure, please consult your physician.

ZAKE DESSERTS

SPICED CHOCOLATE GANACHE CAKE

HAZELNUT BRITTLE, GINGER ICE CREAM

\$9

BANANA CREPES

STAR-ANISE CHOCOLATE, CASHEWS

HONEY-SESAME TUILE

\$9

ASIAN PEAR CRÈME BRÛLÉE

\$8

YUZU ICE CREAM

MARCONA ALMONDS, CANDIED THAI BASIL

\$6

TRIO OF ICE CREAM AND SORBET

\$8

ZAKE SUNDAYS

(SUSHI BAR AND BAR ONLY) 4PM TO CLOSE

DRINKS

HOT SAKE (WITH PURCHASE OF FOOD)	\$2.00
ALL DRAFT BEER	\$2.50
HOUSE RED WINE	\$4.00
HOUSE WHITE WINE	\$4.00

HOUSE COSMO	\$5.00
APPLE MARTINI	\$5.00
LYCHEE MARTINI	\$5.00
W.P.S.	\$3.00
KIRIN/ASAHI/SAPPORO	\$3.50

SUSHI PIECES

(\$1.50 PER PIECE)

TUNA	WHITE TUNA
SALMON	ESCOLAR
SHRIMP	KANI
RED SNAPPER	

KITCHEN

GREEN APPLE SALAD	\$4.50
SQUID SALAD	\$4.00
EDAMAME	\$2.50
TEBASAKI WINGS	\$5.00
BBQ PORK FRESH ROLL	\$4.00
CRISPY OYSTERS	\$6.00
TAKO POPS	\$5.00
CITY SLICKER ROLL	\$10.00
KOBE SLIDERS	\$10.00

SUSHI ROLLS

ROCK & ROLL	\$4.95
SPICY SALMON ROLL	\$4.95
CALIFORNIA ROLL	\$4.95
SPICY TUNA ROLL	\$4.95
FRIED OYSTER ROLL	\$5.95
SUNSHINE ROLL	\$4.95