



## ORDER

To place an order please call our restaurant on 08 9221 2016

## CATERING

<b>sushi rolls platter</b>	30.0 (30pc)
	50.0 (50pc)
	70.0 (70pc)

<b>sushi nigiri platter</b>	35.0 (20pc)
	60.0 (35pc)

<b>sushi nigiri &amp; rolls platter</b>	38.0 (25pc)
	65.0 (45pc)

<b>rice paper rolls</b>	35.0 (10pc)
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chicken, beef or vegetarian

<b>mini hot finger food platter</b>	75.0 (30pc)
	125.0 (50pc)

assortment of crispy chicken bites, crab claws, vegetarian spring rolls, edamame & crumbed prawns.

Choice will vary depending on platter size

<b>grilled teriyaki skewers</b>	38.0 (10pc)
	76.0 (20pc)

chicken, beef or vegetarian

<b>salad platters</b>	45.0 (serves 7 pax)
	85.0 (serves 15 pax)

roast pumpkin beetroot quinoa, roast chicken & kale brown rice, roast vegetables, teriyaki beef noodle salad.

**cheese or antipasti board** 75.0 (serves 8 pax)

Please ask our friendly staff for selections



AN INNER-CITY OASIS  
SERVING QUALITY,  
AUTHENTIC JAPANESE  
CUISINE

ALLENDALE SQUARE UNDERGROUND  
Shop 16, 77 St Georges Tce, PERTH WA 6000  
p. 08 9221 2016 e. info@zensaki.com  
zensaki.com

OPENING TIMES  
Monday to Friday 9am - 3pm



**ZENSAKI**  
JAPANESE CANTENEN

## RAMEN

<b>shoyu ramen</b> tender sliced pork in soy flavoured broth	11.9
<b>miso ramen</b> tender sliced pork in miso flavoured broth	11.9
<b>tonkotsu ramen</b> tender sliced pork in pork bone broth	11.9
<b>spicy ramen</b> tender sliced pork in spicy miso broth	12.9
<b>karaage ramen</b> crispy fried chicken in soy, miso or pork bone broth	12.9
<b>teriyaki chicken ramen</b> grilled teriyaki chicken in soy, miso or pork bone broth	12.9
<b>katsu chicken ramen</b> panko crumbed chicken in soy, miso or pork bone broth	12.9
<b>zensaki ramen</b> tender sliced pork and karaage in soy, miso or pork bone broth	13.9
<b>chashu ramen</b> extra tender sliced pork in soy, miso or pork bone broth	15.9
All ramen served with soft-yolk egg, bamboo, black fungus, and spring onion	
<b>extra toppings</b>	
egg, bamboo, black fungus	1.0
noodle	2.0
chashu (braised pork)	3.0

## UDON

<b>original udon (v)</b> udon in dashi broth with inari, seaweed and spring onion	10.9
<b>tofu udon (v)</b> udon in dashi broth with silken tofu, seaweed and spring onion	11.9
<b>teriyaki chicken udon</b> udon in dashi broth with teriyaki chicken, seaweed and spring onion	11.9
<b>katsu chicken udon</b> udon in dashi broth with katsu chicken, seaweed and spring onion	11.9
<b>curry udon (v)</b> udon in Japanese curry sauce	10.9
<b>chicken katsu curry udon</b> udon in Japanese curry sauce topped with chicken katsu	12.9



## BENTO

	small	large
<b>teriyaki chicken</b> grilled chicken in marinated sweet soy sauce	9.9	12.9
<b>yakiniku beef</b> smoky flavoured beef in teriyaki sauce	10.9	13.9
<b>teriyaki salmon</b> seared salmon glazed in teriyaki sauce	11.9	15.9
<b>teriyaki tofu (v)</b> lightly fried silken tofu in teriyaki sauce	9.9	12.9
<b>chicken katsu</b> lightly fried panko crumbed chicken cutlets	9.9	12.9
<b>sweet chilli karaage</b> crispy fried chicken pieces glazed in sweet chilli sauce	9.9	12.9

## DONBURI

<b>chicken katsu don</b> crumbed chicken with egg on top of rice	10.9
<b>oyako don</b> tender chicken pieces with egg on top of rice	10.9
<b>ebi don</b> crumbed prawns with egg on top of rice	11.9

## CURRY

<b>tofu curry (v)</b> tempura silken tofu & vegetables with japanese curry on rice	10.9
<b>chicken katsu curry</b> crumbed chicken with japanese curry on rice	11.9
<b>karaage curry</b> crispy fried chicken pieces with japanese curry on rice	11.9

## STIR FRY NOODLES

<b>yaki udon</b> stir fry udon in soy sauce	
<b>chilli basil noodles</b> stir fry rice noodle in chilli basil sauce	
<b>teriyaki noodles</b> stir fry rice noodles in teriyaki sauce	
<b>choice of meat option</b>	
vege (with or without egg)	11.9
chicken	12.9
beef	12.9
seafood	13.9

## FRIED RICE

<b>vege (v)</b> stir fry rice with mixed vegetables	11.9
<b>teriyaki chicken</b> stir fry rice with teriyaki chicken	12.9
<b>salmon</b> stir fry rice with salmon	13.9

## GRAZING

<b>vegetable spring rolls</b>	1.8
<b>edamame</b>	6
<b>gyoza (pork or vege, 5pcs)</b>	6
<b>agedashi tofu</b>	6.5
<b>zensaki fried chicken</b>	6.5
<b>miso soup</b>	3.0
<b>rice</b>	3.0



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