Japanese Curry
&
TOPPINGS

# ZEN

Las Vegas NV

## MENU

5020 Spring Mountain Road, Suite 1, Las Vegas, NV 89146 ····· 702-985-1192

7835 S. Rainbow Blvd, Suite 9, Las Vegas, NV 89139 ····· 702-912-4404

225 W Centennial Pkwy. North Las Vegas, NV 89084 ····· 702-202-4420

7309 Clairemont Mesa Blvd, San Diego, CA 92111 ····· 858-737- 4868

# PICK YOUR SIZE OF CURRY AND RICE

| SMALL | REGULAR | LARGE |
|---|---|---|
| $7.00 | $8.95 | $12.00 |

## PICK YOUR RICE

| White | Brown | 16 Grain Rice | Steamed Vegetables | Extra Rice |
|---|---|---|---|---|
| +$0.00 | +$0.00 | +$1.50 | +$2.75 | +$1.50 |

## PICK YOUR SPICE

Spice Level Lv.10+ Available

| | |
|---|---|
| Lv.10 | +0.45 |
| Lv.9 | +0.40 |
| Lv.8 | +0.35 |
| Lv.7 | +0.30 |
| Lv.6 | +0.25 |
| Lv.5 | |
| Lv.4 | |
| Lv.3 | Lv.1 - Lv.5 +0.20 |
| Lv.2 | |
| Lv.1 | |

Regular
Sweet and Mild

Extra Curry +$3.00

## CHOOSE YOUR TOPPING

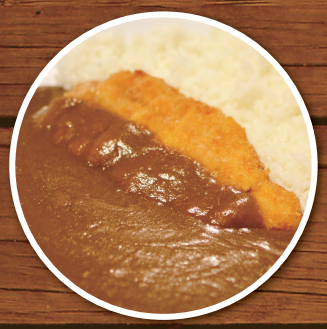
| | |
|---|---|
| Cheese +$1.50 | Corn +$1.00 |
| *Fried Egg +$1.50 | Scrambled Egg +$1.50 |
| Almond Slice +$1.50 | Raisin +$1.50 |
| Sweet Honey +$1.50 | |

**Gratuity Fee**
18% Automatic Gratuity applied for 6 or more customers

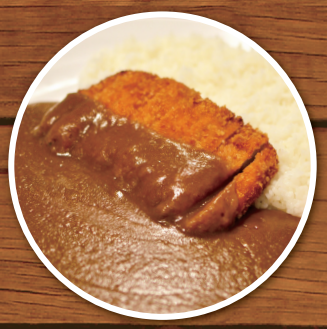
# PROTEIN

▼ Pick as many as you want ▼

(Price is for topping ONLY, Curry & Rice are not included in price)



Chicken Katsu +$5.00
(boiled chicken also available)



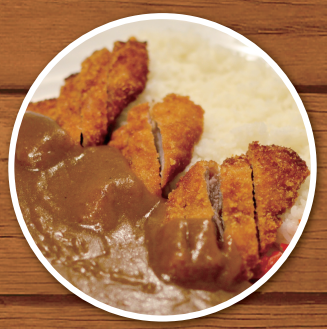
Pork Katsu +$5.00

Croquette +$3.75
(Deep Fried Mashed Potatoes)

Kurobuta Sausage +$4.50

Deep Fried Shrimp +$5.00

Chicken Tender +$7.00



Pork Tenderloin +$7.00

Beef +$7.00

Tofu Katsu +$4.00
(steamed Tofu also available)

Kushi
3pc +$4.50 (Chicken, Zucchini, and Quail Egg)
5pc +$7.00 (+Shiitake Mushroom and Fried Shrimp)

Meat Loaf +$5.00
(Pork and Beef Mix)

Spam +4.50

Spinach +$3.50

Vegetable +$3.50

Spinach and Scrambled Egg +$5.00

# Appetizers / Green Salad $3.50

Fried Gyoza 5pc $5.25
(Pork and Chicken Dumpling)

Takoyaki 5pc $5.50
(Fried Octopus Ball)

Fried Oyster 3pc $4.50 5pc $7.25

Karaage $4.75
(Japanese Fried Chicken)

Deep Fried Shumai $4.50
(Pork and Shrimp Potstickers)

Mix Fry $7.00
(Fried Shrimp, Chicken Katsu, Croquette, 2pc Tofu Katsu)

Nan Bread $5.00

Edamame $4.00

Miso Soup $2.75

Curry Pan (limit 20/day) $3.50

Tofu Salad $4.50

# Side Dishes

*Katsu-Don $10.00
(Pork Katsu omelet over rice. Pork Katsu can be substituted for Chicken or Tofu)

Curry Udon $10.00
(Pork Slice, Onion, and Green Onion)

Chicken Teriyaki Bowl $10.00

Omu Curry with Turmeric Rice $12.95

# SPICE

At Japanese Curry ZEN, we use a rich, thick broth made from vegetables, and homemade Garam Masala (a bled of spices often used in Northern India and Southern Asian countries), which is compromised of over 10 different spices.

Each of the spices has their own unique holistic qualities such as: warming the body, aiding in cell turnover, improved appetite, alleviating fatigue, and acting as an anti-oxidant. Please Enjoy and take a look at the list of spices as below!!

**1. Turmeric:** Pain relief, ease hangover, hemostasis (blood clotting), strengthens liver functions

**2. Coriander:** Improving appetite, promote digestive system, pain relief, blood cleansing, aiding perspiration

**3. Clove:** Promote digestive system, anti-inflammatory, anti-oxidants, (cloves naturally have many positive medicinal qualities and have been used in holistic medicine throughout history)

**4. Cumin:** Promotes digestive system, strengthens liver functions, used to treat digestive disorders, detoxification

**5. Cardamon:** Natural preservative, promotes digestive system, deodorization

**6. Fennel:** Improves circulatory system, pain relief

**7. Cinnamon:** Anti-inflammatory, anti-bacterial, fever reducer, aiding perspiration,

**8. Black Pepper:** Improving appetite

**9. Chili Pepper:** Promotes digestive system, aiding perspiration, anti-aging, anti-oxidants, improving appetite (too much consumption may cause irritation in stomach and intestine)

**10. All spice:** Promote digestive system, anti-inflammatory, anti-septic, anti-bacterial

**11. Laurel:** Improving appetite, manufacturing of saliva, anti-inflammatory, pain relief

**12. Ginger:** Improving appetite, aiding perspiration, cough relief, promotes healthy stomach, warming the body

**13. Garlic:** Improving appetite, relieving fatigue, healthy stomach, aiding intestinal disorder

**14. Paprika:** Relieving fatigue, anti-oxidant, hardening of arteries prevention

**15. Nutmeg:** Aiding intestinal disorder, warming the body

# DRINKS

## Beer

<Bottle 12oz>

Asahi Super Dry $3.75

<Bottle 22oz>

Sapporo $5.00

Kirin Ichiban $5.00

Orion $6.50

## Special Sake

J- pop(Chuhai) Grapefruit $4.50 12oz

J- pop(Chuhai) White Peach $4.50 12oz

## Japanese Sparkling Jelly Sake

PEACH $7.50

BERRY $7.50

YUZU $7.50

## Japanese Sake

Glass 4oz: Bottle 24oz

Spring Snow $8.00 (G) $40(B)

Kasumitsuru (extra dry) $8.50(G) $42(B)

Miyasaka$8.00(G) $40(B)

Dassai 10oz $40(B)

## Soft Drink

Soda $1.75
(Coke, Diet Coke, Sprite)

Oolong Tea $2.00

Green Tea $2.00

Calpico $2.50

Bottle Water $1.00

Milk Coffee (Cold) $2.50

Hot Tea $2.00
(Oolong, Green, and Jasmine)

Thai Iced Tea $3.50

**Health Warning!**

Drinking wine, beer and other alcoholic beverages during pregnancy can cause birth defects.

Our curry sauce contains some allergens such as peanut oil and so on. If you have any food allergies, please let us know before you order for your safety.
Governing the sanitation of food establishment 96.03.0800.2.
*Thoroughly cooking foods of an animal origin such as beef, egg, fish, lamb, poultry, milk, and shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.