



## MARTINIS

### LYCHEE 15

Ketel One Vodka, triple sec, lychee juice, cranberry

### CUCUMBER BASIL 15

Ketel One Cucumber Mint Vodka or Hendricks Gin, muddled cucumber and basil, simple syrup, fresh lime juice

### LILY PAD 15

Grey Goose Pear Vodka, St. Germain Elderflower Liqueur, lychee juice, fresh basil

### NEON KUSA 15

One Cucumber Mint Vodka, Shochu, lemon juice, sage syrup, mint sprig

### GRAPEFRUIT ROSE 15

Ketel One Grapefruit Rose Vodka, St-Germain, simple syrup, grapefruit juice, La Marca Prosecco, rose petals

### RASPBERRY LEMON DROP 15

Ketel One Citroen Vodka, Chambord, triple sec, sweet & sour, sugar rim, lemon wedge

### POMEGRANATE 15

Ketel One Oranje Vodka, PAMA, sweet & sour, orange slice

### ESPRESSO 15

Ketel One Vodka, XXI Espresso Liqueur, Starbucks Cold Brew, espresso beans



## MULES

### MOSCOW 14

Tito's Vodka, fresh lime juice, ginger beer

### DERBY 14

Larceny Bourbon, fresh lime juice, ginger beer

### MEXICAN 14

Lunazul Tequila, fresh lime juice, ginger beer

### CUCUMBER WATERMELON MINT 14

Ketel One Cucumber Mint Vodka, 1821 Watermelon Mint Shrub, fresh watermelon juice, fresh lime juice, ginger beer

### PEACH BLOOD ORANGE 14

Ketel One Peach Orange Blossom Vodka, 1821 Blood Orange & Ginger Shrub, fresh lime juice, ginger beer



## BEVERAGES

**SARATOGA WATER** Still, Sparkling 3.5

**SOFT DRINKS** Coke products 3

**JUICES** Cranberry, OJ, Grapefruit, Pineapple 3

**HOT TEA** green tea, black tea 4

**ICED TEA** sweet, unsweet 3

**RED BULL** Regular, Sugar Free 4



## SPECIALTY DRINKS

### SKINNY MARGARITA 13

Herradura Tequila, fresh lime juice, organic agave, lime wedge (Jalapeño optional)

### YUZU MARGARITA 13

Lunazul Tequila, triple sec, fresh yuzu juice, simple syrup, agave nectar, lime wedge

### PEACH DONKEY 14

Suntory Toki Japanese Whisky, fresh lemon juice, peach schnapps, ginger beer, lime wedge

### SPARKLING ELDERFLOWER 13

St-Germain Elderflower Liqueur, La Marca Prosecco, soda water, lime wedge

### PRETTY IN PURPLE 14

Haku Japanese Vodka, triple sec, cranberry juice, yuzu juice, lemon twist

### STRAWBERRY BASIL COOLER 13

Haku Japanese Vodka, muddled basil & strawberry, simple syrup, fresh lemon, La Marca Prosecco, lime wedge

### ROSWELL MOJITO 10

Cruzan Rum, strawberry or mango Monin purée, fresh muddled mint leaves, fresh lime juice, simple syrup, soda water, lime wedge

### ROSEMARY SAGE OLD FASHIONED 14

Elijah Craig Bourbon, 1821 rosemary sage simple syrup, Havana & Hide bitters, rosemary sprig

### TOKYO SPIRIT 13

Moonstone Plum Sake, aperol, fresh grapefruit

### KETEL ONE BOTANICAL SPRITZES 12

Ketel One Cucumber Mint • Ketel One Grapefruit Rose • Ketel One Peach & Orange Blossom



## SAKE

### hot sake

**KOJI** Small 7 / Large 13

### cold sake

**GOLD CAN HONJOZO 16**

Kikusui Shuzo 200mL

**PANDA CUP JUNMAI 14**

Miyozakura 180mL

**PIANO SPARKLING JUNMAI 15**

Kizakura 300mL

**DASSAI 45 DAIGINJO 22**

Asahi Shuzo 300mL

**PERFECT SNOW FUTSUSHU 10**

Kikusui Shuzo 180mL (unfiltered)

**MANGO NIGORI 13**

Kukai 300mL (unfiltered)

**STRAWBERRY NIGORI 14**

Homare 300mL (unfiltered)

**SAKE BOMB 8**

Sapporo



# BEER

## bottles & cans

Asahi Super Dry 6	High Noon Pineapple 7
Becks n/a 5	Kirin Ichiban 22 Oz 10
Blue Moon 6	Kirin Light 6
Bud Light 5	Michelob Ultra 5
Corona Extra 6	Miller Lite 5
Corona Light 6	Strongbow Cider 6

## draft beer

Gate City Awe Juice IPA 7
Sapporo 7
Scofflaw Basement IPA 7
Stella Artois 7
SweetWater 420 Pale Ale 6
Tropicalia 7



# WHITE WINE

## chardonnay

		
Proverb, California	9	36
Kendall Jackson, California	11	44
La Crema, Sonoma	14	56
Sonoma Cutrer, Russian River	15	60
Stag's Leap, Napa		64
Jordan, Russian River		68

## pinot grigio

Proverb, California	9	36
Ecco Domani, delle Venezie	10	40
J. Vineyards, California	13	52
Santa Margherita, Valdadige	15	60

## sauvignon blanc

Proverb, California	9	36
Benziger, North Coast	11	44
Kim Crawford, Marlborough	12	48
Whitehaven, Marlborough	13	52

## interesting whites

Kung Fu Girl Riesling, Washington	10	40
Cote des Roses Rosé, France	11	44
Fleur De Mer Rosé, Provence	13	52

# RED WINE

## cabernet

		
Proverb, California	9	36
Josh, California	10	40
Silver Palm, North Coast	12	48
J. Lohr, Paso Robles	14	56
Franciscan, Napa	16	64
Napa Cellars, Napa		64
Jordan, Alexander Valley		99
Caymus, Napa		145

## merlot

Proverb, California	9	36
Blackstone, California	10	40

## pinot noir

Proverb, California	9	36
Elouan, Oregon	12	48
Meiomi, California	13	52
La Crema, Monterrey	14	56
Belle Glos "Clark & Telephone", Santa Barbara		70

## alternative reds

Broquel Malbec, Mendoza	11	44
Gascon Reserva Malbec, Mendoza	13	52
Locations Red Blend, California	13	52



# SPARKLING

Anna Brut Rosé, Spain	10	40	Mumm Brut, Napa	60
La Marca Prosecco, Italy	10	40	Veuve Clicquot Champagne, Reims	100



## specialty rolls

**KISS OF DEATH ROLL 15**  
spicy tuna, cucumber, topped with masago, tempura flakes, sriracha, wasabi cucumber sauce

**ROSWELL ROLL 16**  
spicy yellowtail, scallions, topped with albacore tuna, fresh tuna, wasabi cucumber sauce, sriracha

**ALLYSON ROLL 16**  
shrimp tempura, avocado, cucumber, topped with baked eel, spicy mayo, soy glaze, tempura flakes, masago

**ASHLEIGH ROLL 16**  
shrimp tempura, avocado, cucumber, topped with spicy tuna, wasabi-cucumber sauce

**OCEANIC ROLL 16**  
spicy tuna, topped with seared salmon, scallions, masago, spicy mayo

**CATERPILLAR ROLL 19**  
spicy crab and shrimp salad, eel, topped with avocado, spicy mayo, soy glaze, sriracha

**ZEST ROLL 17**  
snow crab salad, fresh tuna, cream cheese, tobiko, avocado, cucumber wrap, citrus ponzu sauce

**CANTON STREET ROLL 16**  
crab stick, cucumber, avocado, flash fried, topped with spicy crab salad, soy glaze

**YUMMY ROLL 15**  
salmon, yellowtail, fresh tuna, cream cheese, flash fried, topped with spicy mayo

**FIRECRACKER ROLL 18**  
spicy crab and shrimp salad, avocado, topped with fresh tuna, spicy sesame oil, soy glaze, sesame dressing, masago, scallions

**SCORPION ROLL 18**  
spicy tuna, avocado, cream cheese, tempura flake, topped with yellowtail, jalapeño, sriracha

**RAINBOW ROLL 16**  
crab stick, avocado, cucumber, topped with fresh tuna, salmon, yellowtail, striped bass

**DRAGON ROLL 15**  
shrimp tempura, avocado, cucumber, topped with steamed shrimp, soy glaze

**DYNAMITE ROLL 17**  
fresh tuna, yellowtail, striped bass, asparagus, topped with masago, tempura flakes

**PHOENIX ROLL 18**  
spicy shrimp and crab salad, cucumber, topped with fresh tuna, eel, avocado, soy glaze, sesame dressing

**KAMIKAZE ROLL 18**  
spicy tuna, asparagus, cream cheese, tempura flakes, topped with seared striped bass, crispy onions, Zest sauce

**SPIDER ROLL 19**  
fried soft shell crab, crab stick, cucumber, avocado, masago, topped with spicy mayo, soy glaze, nori wrap

**SUPER CRUNCH ROLL 14**  
masago, tempura flakes, spicy mayo topped with steamed shrimp, soy glaze

**VOLCANO ROLL 17**  
crab stick, cucumber, avocado, topped with torched spicy crab salad, soy glaze

**PACIFIC ROLL 18**  
spicy salmon, cucumber, topped with snow crab salad, avocado, tobiko, spicy mayo

## classic rolls

*Upon request:*

- *Brown rice and soy paper +1 each*
- *Hand roll +2*

**CALIFORNIA ROLL 9**  
avocado, crab stick, cucumber

**BAGEL ROLL 10**  
smoked salmon, cream cheese, avocado

**SPICY TUNA ROLL 12**  
minced ahi tuna, house spices

**SHRIMP TEMPURA ROLL 12**  
shrimp tempura, cucumber, avocado topped with masago, soy glaze

**VEGGIE ROLL 9**  
avocado, cucumber, asparagus

**EEL ROLL 10**  
eel, avocado, cucumber

**SALMON ROLL 10**  
fresh salmon, maki-style

**YELLOWTAIL ROLL 10**  
fresh yellowtail, scallions, maki-style

**TUNA ROLL 10**  
fresh ahi tuna, maki-style

**AVOCADO ROLL 8**  
fresh avocado, maki-style

## nigiri & sashimi

*Nigiri 2pc & rice • Sashimi 5pc*  
*Brown rice available upon request + 1*

**CRAB STICK 5/8**

**ALBACORE TUNA 8/15**

**SMOKED SALMON 7/13**

**SALMON 7/13**

**EEL 7/13**

**TUNA 7/13**

**YELLOWTAIL 7/13**

**SPICY SCALLOPS 8/15**

**OCTOPUS 8/15**

**SALMON EGG 8/15**

**STRIPED BASS 7/13**

## zest specialties

**YELLOWTAIL JALAPEÑO 17**  
yellowtail sashimi, sliced lemon, sliced jalapeño, citrus ponzu sauce, sriracha

**TUNA SYMPHONY 30**  
spicy tuna roll, 2pc albacore tuna nigiri, 2pc ahi tuna nigiri, 2pc ahi tuna sashimi

**AHI TUNA POKÈ 16**  
avocado, masago, Zest sauce, scallions

**SURF & SURF 28**  
pacific roll, 3 pc octopus sashimi, 2pc eel nigiri

**TRI COLOR SUSHI OR SASHIMI 28**  
ahi tuna, salmon, yellowtail, 3 pc each

**CHIRASHI RICE BOWL 28**  
2 pc sashimi of each crab, salmon, ahi tuna, yellowtail, striped bass, seasoned rice, masago, tobiko, scallions

**SOUTHERN SUSHI 32**  
canton street roll, 2 pc tempura crab sticks, 2 pc tempura fried scallops, Zest sauce



## SMALL PLATES

### graze

**EDAMAME 6**

steamed soy beans, Kosher salt  
garlic +1.5 • spicy +1.5

**EDAMAME HUMMUS 12**

crispy wonton chips, celery, carrots

**BONSAI BRUSSELS 13**

crispy brussels, bacon, goat cheese

**SPINACH & ARTICHOKE DIP 12**

diced tomatoes, parsley, fried pita

**BLISTERED SHISHITO PEPPERS 9**

sesame oil, spicy togarashi, herbed ranch

**VEGGIE SPRING ROLLS 8**

deep fried, cabbage, carrots, ginger, mushrooms,  
peanut sauce

**TRUFFLE MAC & CHEESE 10**

white cheddar, mozzarella, parmesan

**PARMESAN TRUFFLE FRIES 7**

wasabi mayo, ketchup

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### surf

**COASTAL CRAB CAKES 20**

lump crab, peppers, onions, panko bread crumbs,  
remoulade

**CRAB WONTONS 13**

cream cheese, sweet thai chili sauce

**FRIED CALAMARI 13**

sweet thai chili sauce, wasabi mayo, parsley

**MUSSELS 15**

white wine garlic cream sauce, toasted crostini

**AHI TUNA SLIDERS 16**

sliced, lightly seared blackened tuna, cilantro herb slaw,  
wasabi aioli, toasted brioche bun

**BANG BANG SHRIMP 15**

flash fried, red onions, sweet thai chili sauce

**BACON WRAPPED SHRIMP 13**

asian slaw, teriyaki, sweet thai chili sauce

**SCALLOP WONTONS 18**

shredded spring mix, diced tomato, cucumber, lemon  
herb vinaigrette, seared scallops, fried wonton crisp,  
wasabi aioli

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### turf

**THAI LETTUCE WRAPS 14**

chopped chicken, water chestnuts, red bell pepper, red  
onion, sesame seed, carrot nest, thai plum sauce

**THAI STICKY WINGS 15**

zest sauce, sesame seeds, green onions

**TERIYAKI STEAK SKEWERS 16**

beef tenderloin, grilled red peppers, onions, teriyaki  
glaze, sesame seed

**KOREAN BEEF SLIDERS 16**

shaved tenderloin, korean chimichurri, cilantro herb  
slaw, toasted brioche

**PULLED PORK SPRING ROLLS 10**

braised pulled pork, bacon, collard greens,  
peach-mango BBQ sauce

**GYOZA DUMPLINGS 8**

pan seared japanese pork, ponzu sauce



## SALADS & SOUPS

### side salads

**NORI 5**

seaweed, carrots, sesame vinaigrette

**CUCUMBER 6**

crab stick, soy vinaigrette

**GINGER 5**

spring mix, cucumber, tomato, carrot,  
traditional ginger dressing

**BABY CHOPPED 6**

napa cabbage, cucumber, edamame,  
carrot, scallions, wonton strips, citrus  
herb vinaigrette

**add a protein**

+ Chicken 7

+ Shrimp 9

+ Salmon 11

+ Steak 10

### entrée salads

**SESAME AHI TUNA 21**

lightly seared tuna, chopped napa cabbage, diced cucumber,  
edamame, shaved carrots, tomatoes, bean sprouts, citrus herb  
vinaigrette, old bay wonton chips, japanese mustard drizzle

**CHICKEN ASIAN CHOP CHOP 18**

sesame chicken, napa cabbage, roasted corn, edamame, green  
onions, daikon, carrots, red peppers, water chestnuts, toasted  
sesame vinaigrette, wonton chips

**SEAFOOD 28**

honey gem lettuce, jumbo lump crab, lobster meat, shrimp,  
avocado, tomato, red wine vinaigrette

### soups

**CHICKEN COCONUT 5**

mushrooms

**MISO 4**

seaweed, chives



## OYSTERS

### raw

**GULF OYSTERS** 6 / \$11 • 12 / \$22  
cocktail sauce, fresh horseradish, mignonette sauce

**EAST COAST OYSTERS** 3.75 each  
cocktail sauce, fresh horseradish, mignonette sauce

**OYSTER FLIGHT** 18  
5 different east coast oysters of the day

**OYSTER SHOOTER** 7  
new amsterdam vodka, cocktail sauce

### chargrilled

**ROCKEFELLER** 3 / \$12 • 6 / \$23  
spinach, béchamel sauce, asiago cheese, panko

**LEMON GINGER** 3 / \$12 • 6 / \$23  
lemongrass and ginger butter sauce, white cheddar, fresh lemon, parsley

**BUTTER GARLIC** 3 / \$11 • 6 / \$20  
parmesan, fresh lemon, parsley



## CHILLED SEAFOOD

### iced towers

**SMALL SWELL TOWER** 38  
six gulf oysters, six cocktail shrimp, ahi tuna poke, lemon wheel, cocktail sauce, fresh horseradish, mignonette sauce

**TIDAL WAVE TOWER** 50  
ten gulf oysters, ten cocktail shrimp, edamame hummus, lemon wheel, cocktail sauce, fresh horseradish, mignonette sauce

**TSUNAMI TOWER** 92  
sixteen gulf oysters, sixteen cocktail shrimp, tri-color sashimi (tuna, salmon, yellowtail), lemon wheel, cocktail sauce, fresh horseradish, mignonette sauce

### shellfish

#### COCKTAIL

- Shrimp with cocktail sauce 15
- Lump Crabmeat with remoulade sauce 22
- Maine Lobster with drawn butter 15

**SEAFOOD CHILLER** 40  
3 shrimp, 3 east coast oysters, lobster meat, cocktail sauce, fresh horseradish, mignonette sauce, drawn butter



## HANDHELDS

**SOFT SHELL CRAB BLT** 22  
napa cabbage, sliced tomato, shaved red onion, applewood smoked bacon, yuzu aioli, toasted hoagie, house fries

**PONZU STEAK SANDWICH** 18  
shaved tenderloin, sautéed shishito and red peppers, grilled onions, mushrooms, cucumber, bean sprouts, chinese hot mustard, toasted hoagie, house fries

**CHICKEN BANH MI** 18  
marinated and sliced chicken breast, napa cabbage, shaved cucumber, carrot, cilantro, citrus herb vinaigrette, toasted hoagie, house fries

**SWEET CHILI CURRY QUESADILLA** 16  
shishito peppers, onions, 3 cheese blend, sweet chili sauce, flour tortilla, curry aioli

**THAI SHRIMP TACOS** 13  
tempura fried shrimp, sweet thai chili sauce, cilantro herb slaw, shaved carrot, cucumber, yuzu aioli drizzle, fresh cilantro, flour tortilla

**BEEF SHORT RIB TACOS** 12  
citrus asian slaw, short rib demi-glace, flour tortilla



## ENTREES

**SHAKING BEEF TENDERLOIN** 18  
sautéed beef tenderloin, red onion, mushrooms, mixed greens, tomato slices, white rice

**SOBA NOODLE** 18  
*Shrimp or Salmon*  
spinach, red onion, mushroom, edamame

**KARAAGE CHICKEN TENDERS** 16  
teriyaki chicken tenders, jasmine rice, asparagus, red peppers, green onions

**MISO SALMON** 23  
toasted coconut rice, snow pea stir fry, miso glaze

**GREEN COCONUT CURRY** 18  
chicken breast, coconut milk, lemon grass, snow peas, red onion, tomato, basil, white rice

**BRAISED BEEF SHORT RIB** 19  
potato au gratin, fried onions, mushroom demi-glace

**LAMB LOLLIPOPS** 25  
rosemary and garlic lamb chops, herbed potato cake, crispy onion straws, jus gravy, demi-glace

**FISH & CHIPS** 17  
tempura battered, wild caught cod, tartar sauce, house fries

**ZEST RAMEN** 13  
traditional ramen noodles, pork broth, mixed veggies, charred corn, carrots, hard-boiled egg, seaweed flakes, fish cakes, bean sprouts

*with your choice of:*

- Chicken or Tofu +2
- Steak +5
- Pork +5
- Seafood +7

**BENTO BOXES** 15  
*Available Monday – Friday until 4pm*  
all served with white rice, tempura vegetables, ginger salad, one fried shrimp, tempura dipping sauce

*with your choice of:*

- Teriyaki Chicken
- Katsu Chicken (*Panko Breaded*)
- Beef Teriyaki