



Zest

est. 2011

SUSHI & SMALL PLATES

beer

sake

BOTTLES & CANS

- ASAHI SUPER DRY 6

japanese rice lager 5.2%
- ATHLETIC BREWING N/A 6

run wild ipa 0%
- ATLANTA HARD CIDER 6

crisp apple 5.9%
- BLUE MOON 6

belgian style wheat 5.8%
- BUD LIGHT 5

american lager 4.2%
- CORONA EXTRA 6

mexican pale lager 4.6%
- CORONA PREMIER 6

mexican light lager 4%
- HIGH NOON SELTZER 7

assorted 4.5%
- KIRIN ICHIBAN 22oz 10

japanese lager 5%
- KIRIN LIGHT 6

japanese light lager 3.3%
- MICHELOB ULTRA 5

light american lager 4.2%
- MILLER LITE 5

american pilsner 4.2%

DRAFT BEER

- CREATURE COMFORTS 7

tropicalia ipa 6.6%
- GATE CITY BREWING 7

awe juice ipa 7%
- SAPPORO 7

pale lager 4.9%
- SCOFFLAW BREWING CO 7

basement ipa 7.5%
- STELLA ARTOIS 7

belgian pilsner 4.8%
- SWEETWATER BREWING 6

420 pale ale 5.7%

HOT SAKE

KOJI small 7 / large 13

COLD SAKE

- DASSAI 45 DAIGINJO 22

asahi shuzo 300mL
- GOLD CAN HONJOZO 16

kikusui shuzo 200mL
- LYCHEE NIGORI 13

homare 300mL
- PANDA CUP JUNMAI 14

miyozakura 180mL
- PERFECT SNOW NIGORI 10

kukusui shuzo 180mL (unfiltered)
- PIANO SPARKLING JUNMAI 15

kizakura 300mL
- STRAWBERRY NIGORI 14

homare 300mL (unfiltered)
- SAKE BOMB 8

sapporo

house wine

PROVERB HOUSE VARIETALS 9

chardonnay | pinot grigio | sauvignon blanc | cabernet | pinot noir

white wine

red wine

CHARDONNAY

- KENDALL JACKSON, *california*

11

44
- LA CREMA, *sonoma*

14

56
- SONOMA CUTRER, *russian river*

15

60
- JORDAN, *russian river*

68
- ROMBAUER, *carneros*

85

PINOT GRIGIO

- ECCO DOMANI, *delle venezie*

10

40
- J. VINEYARDS, *california*

13

52
- SANTA MARGHERITA, *valdadige*

15

60

SAUVIGNON BLANC

- QUILT, *california*

11

44
- KIM CRAWFORD, *marlborough*

12

48
- WHITEHAVEN, *marlborough*

13

52

INTERESTING WHITES

- KUNG FU GIRL RIESLING, *washington*

10

40
- LA MARCA PROSECCO, *italy*

10

40
- NICOLAS FEUILLATTE BRUT, *chouilly*

75

CABERNET

- JOSH, *california*

10

40
- J. LOHR, *paso robles*

13

56
- LOUIS MARTINI, *sonoma*

14

56
- JUSTIN “JUSTIFICATION”, *paso robles*

70
- JORDAN, *alexander valley*

99
- CAYMUS, *napa (1L)*

145

PINOT NOIR

- ELOUAN, *oregon*

12

48
- MEIOMI, *california*

13

52
- LA CREMA, *monterrey*

14

56
- BELLE GLOS “CLARK & TELEPHONE”, *santa barbara*

80

ROSÉ

- ANNA DE CODORNIU BRUT

11

44
- ROSÉ, *spain*
- FLEUR DE MER ROSÉ, *provence*

13

52

ALTERNATIVE REDS

- THREADCOUNT RED BLEND, *california*

12

48
- GASCON RESERVA MALBEC, *mendoza*

13

52

martinis

LYCHEE 15

ketel one vodka, j.f. hayden's lychee liqueur, lychee juice, cranberry juice, fresh lychee

CUCUMBER BASIL 15

hendrick's gin, muddled cucumber and basil, simple syrup, fresh lime juice, cucumber wheel

LILY PAD 15

grey goose pear vodka, st. germain elderflower liqueur, lychee juice, fresh basil

GRAPEFRUIT ROSE 15

ketel one grapefruit rose vodka, st. germain elderflower liqueur, simple syrup, grapefruit juice, la marca prosecco, rose petals

PAPER CRANE 15

buffalo trace bourbon, aperol, montenegro amaro, lemon juice, origami crane

TOKYO STAR 15

ketel one vodka, fresh lime juice, vanilla syrup, passionfruit purée, la marca prosecco, orange twist

MANGO STICKY RICE 14

new amsterdam mango vodka, rumhaven coconut rum, rumchata coconut, mango monin purée, toasted coconut shavings

ESPRESSO ON TAP 15

ketel one vodka, bailey's irish cream, j.f. hayden's espresso liqueur, wisdom coffee co. cold brew, espresso beans

cocktails

WASABI MARGARITA 13

familia camarena blanco tequila, yuzu juice, pineapple juice, agave nectar, wasabi, dehydrated lime

SKINNY MARGARITA 13

herradura blanco tequila, fresh lime juice, agave nectar, dehydrated lime (jalapeño optional)

CHERRY BLOSSOM 14

ketel one vodka, st. germain elderflower liqueur, cherry liqueur, simple syrup, club soda, filthy cherry

SPARKLING ELDERFLOWER 13

st. germain elderflower liqueur, la marca prosecco, club soda, dehydrated lemon

STRAWBERRY BASIL COOLER 13

haku japanese vodka, muddled basil & strawberry, simple syrup, fresh lemon, la marca prosecco

MATCHA MADE IN HEAVEN 13

new amsterdam vodka, agave nectar, coconut purée, coconut milk, matcha tea, toasted coconut shavings

PRETTY IN PURPLE 15

empress gin, triple sec, cranberry juice, yuzu juice, simple syrup, dehydrated lemon

ROSWELL MOJITO 11

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

buffalo trace bourbon, 1821 rosemary sage simple syrup, havana & hide bitters, rosemary sprig, dehydrated orange

KETEL ONE BOTANICAL SPRITZES 12

ketel one cucumber mint • ketel one grapefruit rose • ketel one peach & orange blossom

mules

PEACH DONKEY 14

suntory toki japanese whisky, peach schnapps, fresh lemon juice, q ginger beer, lemon wedge

MEXICAN 13

corazón blanco tequila, fresh lime juice, q ginger beer, lime wedge

CUCUMBER WATERMELON MINT 14

ketel one cucumber mint vodka, 1821 watermelon mint shrub, fresh watermelon juice, fresh lime juice, q ginger beer, dehydrated lime

YUZU SAKE 13

new amsterdam vodka, yuzu sake, lemon juice, q ginger beer, dehydrated lemon

mocktails

MINT MULE 6

q ginger beer, fresh lime juice, simple syrup, lemon lime soda, fresh mint sprig, lime wedge

STRAWBERRY BASIL FIZZ 7

fresh lemon juice, strawberry purée, fresh basil, club soda, lemon wedge

MANGO LEMON MARG 7

mango nectar, lemon juice, simple syrup, lemon lime soda, sugar rim, lemon wedge

LYCHEE LIMEADE 6

lychee juice, simple syrup, fresh lime juice, lemon lime soda, club soda, lychee fruit, dehydrated lime

beverages

SARATOGA WATER still | sparkling 3.5

SOFT DRINKS coke products 3

JUICES cranberry | grapefruit | orange | pineapple 3

HOT TEA green tea | black tea 4

ICED TEA sweet | unsweet 3

RED BULL regular | sugar free 4

SPECIALTY ROLLS

ALLYSON ROLL shrimp tempura, avocado, cucumber, topped with eel, spicy mayo, soy glaze, tempura flakes, masago	16	FIRECRACKER ROLL spicy crab and shrimp salad, avocado, topped with fresh tuna, spicy sesame oil, soy glaze, sesame dressing, masago, scallions	18	SCORPION ROLL spicy tuna, avocado, cream cheese, tempura flake, topped with yellowtail, jalapeño, sriracha	18
ASHLEIGH ROLL shrimp tempura, avocado, cucumber, topped with spicy tuna, wasabi-cucumber sauce	16	KISS OF DEATH ROLL spicy tuna, cucumber, topped with masago, tempura flakes, sriracha, wasabi-cucumber sauce	15	SPIDER ROLL fried soft shell crab, crab stick, cucumber, avocado, masago, topped with spicy mayo, soy glaze, nori wrap	19
CANTON STREET ROLL crab stick, cucumber, avocado, flash fried, topped with spicy crab salad, soy glaze	16	OCEANIC ROLL spicy tuna, topped with seared salmon, scallions, masago, spicy mayo	16	SUPER CRUNCH ROLL masago, tempura flake, spicy mayo topped with steamed shrimp, soy glaze	14
CATERPILLAR ROLL spicy crab and shrimp salad, eel, topped with avocado, spicy mayo, soy glaze, sriracha	19	PACIFIC ROLL spicy salmon, cucumber, topped with snow crab salad, avocado, tobiko, spicy mayo	18	VOLCANO ROLL crab stick, cucumber, avocado, topped with torched spicy crab salad, soy glaze	17
DRAGON ROLL shrimp tempura, avocado, cucumber, topped with steamed shrimp, soy glaze	15	RAINBOW ROLL crab stick, avocado, cucumber, topped with fresh tuna, salmon, yellowtail, striped bass	16	YUMMY ROLL salmon, yellowtail, fresh tuna, cream cheese, flash fried, topped with spicy mayo	15
DYNAMITE ROLL fresh tuna, yellowtail, striped bass, asparagus, topped with masago, tempura flakes	17	ROSWELL ROLL spicy yellowtail, scallions, topped with albacore tuna, fresh tuna, wasabi-cucumber sauce, sriracha	16	ZEST ROLL snow crab salad, fresh tuna, cream cheese, tobiko, avocado, cucumber wrap, citrus ponzu sauce	17

CLASSIC ROLLS

upon request: brown rice +1 | soy paper +1 | hand roll +2

AVOCADO ROLL fresh avocado, maki-style	8	SALMON ROLL fresh salmon, maki-style	10	SPICY TUNA ROLL minced ahi tuna, house spices	12
BAGEL ROLL smoked salmon, cream cheese, avocado	10	SHRIMP TEMPURA ROLL shrimp tempura, cucumber, avocado topped with masago, soy glaze	12	TUNA ROLL fresh ahi tuna, maki-style	10
CALIFORNIA ROLL avocado, crab stick, cucumber	9	SPICY CRAB ROLL spicy crab salad, avocado, cucumber, spicy mayo	12	VEGGIE ROLL avocado, cucumber, asparagus	9
EEL ROLL eel, avocado, cucumber	10	SPICY SALMON ROLL fresh salmon, house spices	11	YELLOWTAIL ROLL fresh yellowtail, scallions, maki-style	10

RICE BOWLS

add a protein: + tuna poke 10 | + salmon poke 9 | + tempura shrimp 9

GEISHA seasoned rice, furikake seasoning, seaweed salad, cucumber, avocado, edamame, tempura flakes, kizami, sriracha, sweet soy	14	TROPICAL THUNDER seasoned rice, seaweed salad, cucumber, avocado, mango, corn, radish, yuzu tobiko, scallions, spicy mayo, sriracha, togarashi	14	THREE'S A CROWD seasoned rice, tuna poke, salmon poke, tempura shrimp, avocado, pickled jalapeño, cucumber, edamame, corn, scallions, spicy sesame oil	24
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NIGIRI & SASHIMI

nigiri 2pc | sashimi 3pc

AHI TUNA	7/13	OCTOPUS	8/15	SPICY SCALLOPS	8/15
ALBACORE TUNA	8/15	OMELET	5/8	STRIPED BASS	7/13
CRAB STICK	5/8	SALMON	7/13	SURF CLAM	6/10
EEL	7/13	SALMON EGG	8/15	SWEET SHRIMP	9/18
MACKEREL	7/13	SMOKED SALMON	7/13	YELLOWTAIL	7/13

SPECIALTY

CHIRASHI BOWL 2 pc sashimi of each crab, salmon, ahi tuna, yellowtail, striped bass, seasoned rice, masago, tobiko, scallions	28	TRI COLOR SUSHI OR SASHIMI ahi tuna, salmon, yellowtail, 3 pc each	28/35
SCALLOP CRUDO hokkaido scallops, orange segments, passionfruit purée, ponzu, evoo, lemon	15	YELLOWTAIL JALAPEÑO yellowtail sashimi, sliced lemon, sliced jalapeño, citrus ponzu sauce, sriracha	17

WASABI KIZAMI wasabi root relish 5

This item contains raw or undercooked foods. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

small plates

GRAZE

EDAMAME 6

steamed soy beans, sea salt
garlic +1.5 • spicy +1.5 • truffle oil +2

BONSAI BRUSSELS 13

crispy brussels, bacon, goat cheese, balsamic reduction

SPINACH & ARTICHOKE DIP 12

diced tomatoes, parsley, fried pita

VEGGIE SPRING ROLLS 8

deep fried, cabbage, carrots, ginger, mushrooms, sweet thai chili sauce

PARMESAN TRUFFLE FRIES 7

wasabi mayo, ketchup

BLISTERED SHISHITO PEPPERS 9

sesame oil, spicy togarashi, herbed ranch

TEMPURA VEGGIE 12

flash fried asparagus, green onions, zucchini, mushrooms, onion rings, togarashi, ponzu sauce

JAPANESE AVOCADO DIP 12

puréed avocado and edamame, fresh lime and ginger, diced red peppers, seasonal vegetables, crispy wontons

SURF

YUZU CRAB CAKES 20

lump crab, peppers, onions, panko fried, citrus salad, yuzu aioli

AHI TUNA TARTARE 16

avocado, masago, zest sauce, scallions, rice sail

FRIED CALAMARI 13

flash fried rings, tentacles & jalapeños, sweet thai chili sauce, wasabi aioli, lemon wheel

AHI TUNA SLIDERS 16

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

MUSSELS 15

white wine garlic cream sauce, toasted crostini

BANG BANG SHRIMP 15

flash fried, red onions, sweet thai chili sauce

SALMON POKE CRUNCH 15

diced salmon, avocado, yuzu tobiko, spicy mayo, green onions, wonton crisps

CRAB WONTONS 13

cream cheese, sweet thai chili sauce

TURF

THAI LETTUCE WRAPS 14

chopped chicken, water chestnuts, red bell peppers, red onions, sesame seeds, carrot nest, thai plum sauce

DOUBLE FRIED WINGS 15

tossed in choice of:
soy garlic | spicy gogo | zest sauce

C.A.B. STEAK SKEWERS 16

beef tenderloin, grilled red peppers, onions, zest sauce, sesame seeds

TABLETOP TENDERLOIN 16

ishiyaki-style, sliced tenderloin, korean chimichurri, japanese sea salt

POLYNESIAN PORK BELLY 12

braised pork belly, pineapple-citrus soy glaze, carrot-red onion nest

GYOZA 8

pan seared japanese pork, ponzu sauce

oysters

RAW

GULF 6 / \$11 • 12 / \$22

cocktail sauce, fresh horseradish, mignonette sauce

EAST COAST 3.75 each

cocktail sauce, fresh horseradish, mignonette sauce

OYSTER FLIGHT 18

five different east coast oysters of the day

CHARGRILLED

ROCKEFELLER 3 / \$12 • 6 / \$23

spinach, béchamel sauce, asiago cheese, panko

IMPERIAL 3 / \$12 • 6 / \$23

spicy mayo, tobiko, green onions

BUTTER GARLIC 3 / \$11 • 6 / \$20

parmesan, panko, fresh lemon, parsley

chilled seafood

ICED TOWERS

SMALL SWELL TOWER 38

six gulf oysters, six cocktail shrimp, ahi tuna tartare, lemon wheel, cocktail sauce, fresh horseradish, mignonette sauce

TIDAL WAVE TOWER 52

six east coast oysters, six cocktail shrimp, lump crab cocktail, lemon wheel, fresh horseradish, cocktail sauce, mignonette sauce

TSUNAMI TOWER 68

twelve gulf oysters, lobster cocktail, lump crab cocktail, lemon wheel, fresh horseradish, cocktail sauce, mignonette sauce

SHELLFISH

SHRIMP COCKTAIL 15

cocktail sauce, lemon wheel

LUMP CRAB COCKTAIL 25

yuzu aioli, lemon wheel

MAINE LOBSTER COCKTAIL 30

drawn butter, lemon wheel

salads & soups

SIDE SALADS

SEAWEED 5

carrots, sesame vinaigrette

CUCUMBER 6

crab stick, soy vinaigrette

GINGER 5

spring mix, cucumbers, tomatoes, carrots, traditional ginger dressing

BABY CHOPPED 6

napa cabbage, cucumbers, edamame, carrots, scallions, wonton strips, citrus herb vinaigrette

SOUPS

CHICKEN COCONUT 5

mushrooms

MISO 4

seaweed, chives

ENTRÉE SALADS

SESAME AHI TUNA 21

lightly seared tuna, chopped napa cabbage, diced cucumber, edamame, shaved carrots, tomatoes, citrus herb vinaigrette, old bay wonton chips, wasabi aioli 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 TRIDENT 28

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

GO GO SALMON 23

red pepper bbq salmon, spring mix, purple cabbage, mandarin oranges, matchstick carrots, red peppers, cucumbers, citrus herb vinaigrette, sesame seeds

handhelds

SOFT SHELL CRAB BLT 22

napa cabbage, sliced tomatoes, shaved red onions, applewood smoked bacon, yuzu aioli, toasted hoagie, house fries

KOREAN CHEESESTEAK 19

bulgogi-marinated tenderloin, monterey jack and white cheddar blend, sautéed shishito and red peppers, grilled onions and mushrooms, soy garlic, toasted hoagie, house fries

CRISPY CHICKEN SANDWICH 16

double fried breast, house pickles, red onions, spicy go go sauce, toasted brioche, house fries

LOBSTER TACOS 20

cilantro herbed slaw, red onions, tomatoes, cucumbers, roasted corn, avocado, yuzu aioli drizzle, lemon wedge, flour tortilla

THAI SHRIMP TACOS 13

tempura fried shrimp, sweet thai chili sauce, cilantro herb slaw, shaved carrots, cucumbers, yuzu aioli drizzle, fresh cilantro, flour tortilla

PORK BELLY TACOS 13

slow roasted, flash fried, citrus asian slaw, zest sauce, fresh cilantro, flour tortilla

sides

HOUSE FRIES 5

ASPARAGUS 6

SNOW PEA STIR FRY 7

JASMINE RICE 4

BROWN RICE 5

KIMCHI 5

CITRUS ASIAN SLAW 4

kids menu

- Served with a side of fries or white rice
- 10 and under only

CHEESE QUESADILLA 8

CHICKEN QUESADILLA 12

CHICKEN TACO 10

CHICKEN TENDERS 12

MAC & CHEESE 9

PRIVATE EVENTS

LOOKING FOR A VENUE FOR YOUR NEXT PRIVATE EVENT?
ZEST HAS YOU COVERED!

email info@zestoncantonstreet.com for more information.

BRIDAL SHOWERS | WEDDING SHOWERS | REHEARSAL DINNERS
HOLIDAY PARTIES | CORPORATE EVENTS | HAPPY HOURS

entrees

SHAKING BEEF TENDERLOIN 18
sautéed beef tenderloin, asian sesame sauce, red onions, mushrooms, mixed greens, sliced tomatoes, jasmine rice

SOBA NOODLE 18
Shrimp or Salmon
spinach, red onions, mushrooms, edamame

KARAAGE CHICKEN TENDERS 16
flash fried chicken tenders, jasmine rice, asparagus, red peppers, green onions, zest sauce

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

GREEN COCONUT CURRY 18
diced chicken breast, coconut milk, lemon grass, snow peas, red onions, tomatoes, basil, jasmine rice

PORK BELLY DON 25
braised chashu, steamed white rice, kimchi, marinated soft boiled egg, asian sesame sauce, green onions

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

FIRECRACKER FRIED SHRIMP 23
jasmine rice, red peppers, citrus asian slaw, zest aioli

zest ramen

13

traditional ramen noodles, pork broth, mixed veggies, charred corn, carrots, hard-boiled egg, seaweed flakes, fish cakes

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

desserts

YUZU CHEESECAKE 8
mango sorbet, whipped cream, powdered sugar, lime wheel

CHOCOLATE SOUFFLE 8
vanilla ice cream, powdered sugar, fresh strawberry

KEY LIME PIE 8
whipped cream, powdered sugar, fresh lime

MOCHI 8
all mochi served with whipped cream, powdered sugar, fresh strawberry:
• chocolate
• mango
• strawberry

GREEN TEA ICE CREAM 6
whipped cream, fresh strawberry

daily specials

MARTINI MONDAYS ketel one martinis \$7

TWO FOR TUESDAYS two specialty rolls for \$28 (dine in only)

WINE WEDNESDAY half-price bottles of wine

THURSDAY POWER HOUR \$1 gulf oysters (4-6pm)

FRIDAY & SATURDAY chef inspired features nightly

SAKE SUNDAYS all sake bottles half price & \$5 sparkling sake mimosas

