

Ocean Zen

41175 S National 65807-4806 · +14178899596 · Updated: Jan 14, 2026

[View online menu](#)



SEPTEMBER HAPPIER HOUR! 2

For the Month of September join us from 3-6pm for Bar Happy Hour

(available on our New Shaded Patio!)

Get our Popular California Roll for \$2 with a purchase of a \$2 Domestic Draught Beer!!!

APPETIZERS 6

Crispy China Town BBQ Chicken Spring Rolls **\$8.95**

Mandarin orange chili sauce, scallions

Blue Crab and Cream Cheese Stuffed Wontons **\$9.95**

Cucumber salad, pineapple salsa, orange chili butter sauce

Island Style Crispy Coconut Breaded Shrimp **\$10.95**

Cucumber salad, pineapple salsa, passion fruit sauce

Crispy Pork and Vegetable Potstickers **\$9.95**

Teriyaki butter sauce, cucumber salad, pineapple salsa

Mongolian Glazed Grilled St. Louis Style BBQ Ribs **\$11.95**

Sweet Chili Sauce, Sesame Seeds, Scallions

Tri Pepper Seared Rare Ahi Tuna **\$16.95**

Enoki Mushrooms, Tobiko Caviar and Lobster Bisque

FRESH SALADS 6

Ocean Zen's Signature Caesar Salad **AVAILABLE OPTIONS**

Fresh chopped romaine, crispy wonton chip, fried capers, parmesan cheese

\$7.95

Add (1ea) Chicken: \$5.00

Add (5ea) Shrimp: \$5.00

Add (1ea) Salmon: \$12.00

Crisp Asian Pears and Baby Greens Salad **AVAILABLE OPTIONS**

Blue cheese, dried figs, candied pecans, honey balsamic vinaigrette

\$8.95

Add (1ea) Chicken: \$5.00

Add (5ea) Shrimp: \$5.00

Add (1ea) Salmon: \$12.00

Strawberry Greens Salad

Mixed greens, goat cheese, candied pecans, fresh strawberries, raspberry vinaigrette

AVAILABLE OPTIONS

\$8.95

Add (1ea) Chicken: \$5.00

Add (5ea) Shrimp: \$5.00

Add (1ea) Salmon: \$12.00

Salt and Pepper Jalapeno Crusted Crispy Beef Salad

\$12.95

Asian slaw mix, cilantro, crispy wonton strips, sweet thai chile vinaigrette

Piled High Teriyaki Chicken Salad

\$11.95

Napa cabbage slaw mix, candied cashews, crispy wonton strips, hoison ginger dressing

Sweet Thai Chile Glazed Grilled Salmon Salad

\$15.95

Avocados, vine ripened tomatoes, baby greens, sweet thai chili vinaigrette

POKE SALAD BOWLS 3

Ahi Tuna Poke Bowl

\$13.95

Salmon Poke Bowl

\$12.95

Ahi Tuna and Salmon Poke Bowl

\$14.95

SUSHI AND SALAD COMBINATIONS 10

California Roll

Spicy Tuna Roll

Shrimp Tempura Roll

Caesar Salad

Asian Pear Salad

Strawberry Greens Salad

Crazy Roll

add \$1

Half Ocean Roll

add \$1

Tempura Cali Roll

add \$1

Super Crunch Roll

add \$1

ENTREÉS 9

Ocean Zen's Signature Crispy Wok Chicken **\$10.95**

Choose your sauce: pineapple citrus, sweet thai chili or black bean garlic sauce

Macadamia Nut Chicken **\$11.95**

Garlic mashed potatoes, teppanyaki vegetables, white cheddar cream sauce

Citrus Sake Glazed Flaming Drunken Shrimp **\$12.95**

Steamed Japanese Rice, Bell Peppers, Asparagus and Citrus Soy Glaze

Mini Kobe Beef Burgers **\$11.95**

Bacon, Smoked Gouda Cheese, Truffle Cheese Mayo, Waffle Fries

Thai Style Chicken and Shrimp Pad Thai Noodle **\$11.95**

Rice Noodles, Bok Choy, Bean Sprouts, Roasted Peanuts

Blueberry Sake Teriyaki Glazed Grilled Chicken Breast **\$12.95**

Garlic Seared Shrimp, Goat Cheese Risotto and Teriyaki Butter Sauce

Bacon Wrapped Scallop Pasta **\$13.95**

Shrimp, Bowtie Pasta, Spinach and Tomato Basil Cream Sauce

Mongolian Glazed Steak Tips and Coconut Crusted Shrimp Stix **\$14.95**

Teppanyaki Vegetables, Fried Rice and Lobster Cognac Sauce

Ocean Zen Style Bento Box Lunches **AVAILABLE OPTIONS**

No substitutions please. Served with miso soup, rice, california roll, crab wonton, 2 piece pork gyoza and asian slaw salad

Teriyaki Chicken:

\$12.95

Hibachi Steak: \$14.95

Hibachi Salmon: \$14.95

HAWAIIAN RETRO COCKTAILS 4

Mai Tai **\$8.00**

Cruzan rum, bols triple sec, fresh pineapple, orange juice

Hurricane Zen **AVAILABLE OPTIONS**

Cruzan rum, meyers dark rum, passion fruit, pineapple juice

For One: \$8.00

For Two: \$16.00

Blue Zen **\$8.00**

Cruzan rum, malibu rum, blue curacao, pineapple juice

Zombie (Aka Skull Crusher) **\$10.00**

Cruzan rum, meyers dark rum, apricot brandy, fresh fruit juices

SPECIALTY ROLLS 15

Tempura California Roll **\$6.95**

crab, avocado, cucumber, masago

Crispy Spicy Tuna Roll	\$6.95
fresh spicy yellow fin tuna, avocado, cream cheese	
Super Crunch Roll	\$6.95
shrimp tempura, cucumber, crab topped with crispy tempura flakes	
Crazy Roll**	\$7.95
shrimp tempura, cream cheese, avocado, spicy yellow fin tuna, topped with creamy spicy aioli, sriracha	
Ocean Zen Roll	\$12.95
crispy tempura shrimp, crab, fresh spicy yellow fin tuna, cream cheese, avocado, cucumber in a light tempura batter	
Super White Tuna Roll**	\$13.95
shrimp tempura, crab, layered on top with walu butterfish, avocado, ponzu sauce	
Crazy Monkey Roll**	\$13.95
spicy crab, shrimp tempura, salmon on top with mango, avocado, mango aioli, tempura flakes, sriracha	
Fire Bomb Roll**	\$13.95
spicy yellowtail and cucumber on the inside. Layer of avocado, spicy tuna, crunchy tempura flakes, wasabiko outside	
Hawaii 5-0 Roll**	\$14.95
peppercorn crusted seared rare ahi tuna, crab, avocado, cucumber, topped with a pineapple salsa	
417 Fusion Roll	\$14.95
misoyaki torched wasabi cured salmon, crispy shrimp tempura, cream cheese, avocado, furikake	
Vegas Bomb Roll	\$16.95
crab, eel, avocado, cream cheese, lightly tempura battered topped with spicy crab and spicy tuna	
Rainbow Roll**	\$16.95
crab, avocado, cucumber, topped with salmon, tuna, yellowtail, eel, shrimp, mango	
Eel Twister Roll	\$18.95
crab, avocado, cream cheese and cucumber on the inside, topped with BBQ eel, avocado and masago, tempura flakes	
Stop Drop and Roll	\$18.95
spicy tuna, shrimp tempura topped with walu butterfish, shrimp, sriracha, furikake	
Steak and Lobster Roll	\$28.95
cold water lobster tail, asparagus, cream cheese topped with seared new york strip steak, tobiko caviar and soy sesame sauce	

CLASSIC ROLLS 11

California Roll	\$5.25
Spicy Tuna Roll**	\$5.50
Vegetable Roll	\$4.25
Spicy Yellowtail Roll**	\$5.50
Tuna Roll**	\$5.50

Spicy Salmon Roll**	\$5.50
Philly Roll	\$5.50
Shrimp Tempura Roll	\$5.95
Soft Shell Crab Roll	\$8.95
Eel Cucumber Roll	\$5.50
Cucumber Roll	\$4.25

CHEF INSPIRED 3

Yellowtail Hamachi**	\$14.95
jalapeño, ginger scallion hot oil, soy sesame sauce	
Tuna Carpaccio**	\$18.95
thinly sliced blue fin tuna, citrus ponzu sauce, spicy mayo and furikake	
Hawaiian Style Ahi Tuna Poke**	\$14.95
seaweed salad, avocado, furikake, lomi tomatoes, soy truffle sauce	

NIGIRI AND SASHIMI 19

Tuna (Maguro)**	\$5.50
Albacore (Bincho Maguro)**	\$5.25
Walu Butterfish**	\$5.25
Yellowtail (Hamachi)**	\$5.50
Mackerel (Saba)**	\$5.00
Salmon (Sake)**	\$5.00
Smoked Salmon	\$5.50
Octopus (Tako)**	\$4.50
Shrimp (Ebi)	\$5.00
BBQ Eel (Unagi)	\$6.50
Sweet Shrimp (Amaebi)**	\$6.50
Squid (Ika)**	\$4.50
Scallops (Hotategai)**	\$6.00
Crab (Kani)	\$4.50
Salmon Roe (Ikura)**	\$5.00

Smelt Roe (Masago)**	\$4.25
Flying Fish Roe (Tobiko)**	\$4.25
Sweet Egg (Tamago)	\$3.95
Quail Egg (Uzura)**	\$3.00

ASSORTED SUSHI AND SASHIMI 4

7 Piece Nigiri and California Roll**	\$18.00
Assorted 10 Piece Sashimi**	\$22.00
Assorted 20 Piece Sashimi**	\$44.00
6 Piece Nigiri and 10 Piece Sashimi**	\$36.00

SALADS 2

Seaweed Salad	\$5.95
Spicy Squid Salad	\$6.95

FROM THE SEA 8

Big Island Style Sweet and Sour Ginger Tempura Shrimp	\$19.95
Cucumber Salad, Steamed Rice, Island Style Pineapple Salsa; Wine Pairing: Schloss Vollrads, Riesling, Rheingau, Germany	
Bacon Wrapped Jumbo Scallops	\$24.95
Spinach and Mushroom Risotto, Truffle Cheese Foam, Mandarin Orange Salad, Lobster Bisque; Wine Pairing: Honig, Sauvignon Blanc, Napa Valley, CA	
Blueberry Sake Glazed Grilled Salmon	\$26.95
Garlic Mashed Potatoes, Mixed Vegetables, Tempura Avocados; Wine Pairing: Boen, Pinot Noir, Russian River, CA	
Macadamia Nut Crusted Mahi Mahi	\$28.95
Smoked Gouda Bacon Risotto, Garlic Asparagus and Basil Cream Sauce; Wine Pairing: Albert Bichot Macon Villages, White, Carneros, CA	
Peppercorn Crusted Seared Rare Ahi Tuna	\$34.95
Tomato Basil Risotto, Garlic and Herb Seared Shrimp, Balsamic Cream Sauce; Wine Pairing: Luigi Baudana "Dragon" Bianco, Piedmont, Italy	
Chef's Choice Omakase Featured Hawaiian Fish	\$34.95
fish will change upon availability; Wine Pairing: Check with Server	
Saikyo Miso Roasted Mero Sea Bass	\$36.95
Miso Eggplant, Ginger Scallion Asian Greens, Soy Butter Sauce; Wine Pairing: Rombauer, Chardonnay, Carneros, CA	
Herb Seared Oven Roasted Chilean Sea Bass	\$38.95
Spinach and Mushroom Risotto, Cheesy Seafood Puff Pastry, Lobster Cognac Sauce; Wine Pairing: Rombauer, Chardonnay, Carneros, CA	

COMBINATIONS 3

Pan Seared Chilean Sea Bass and Jumbo Shrimp Scampi	\$42.95
Spinach Mushroom Risotto, Asparagus, White Wine Garlic Scampi Sauce; Wine Pairing: Rombauer, Chardonnay, Carneros, CA	
1600°f Char Broiled 16oz Steak House Style Ribeye and Garlic Butter Grilled Half Lobster Tail	\$48.95
Parmesan Risotto and Spinach Mushroom Pan Sauce; Wine Pairing: Hess "Allomi" Cabernet Sauvignon, Napa Valley, CA	
Fire Grilled Certified Angus 8oz Filet Mignon and Garlic Butter Grilled Whole Lobster Tail	\$65.95
Garlic Mashed Potatoes, Asparagus and Cognac Demiglace, Wine Pairing: Hess "Allomi" Cabernet Sauvignon, Napa Valley, CA	

FROM THE LAND 10

Pineapple Citrus Glazed Crispy Wok Chicken	\$18.95
Wok Fired Asian Vegetables, Steamed Rice, Pineapple Salsa; Wine Pairing: Schloss Vollrads, Riesling, Rheingau, Germany	
Crispy Orange Glazed Chicken	\$19.95
Wok Fired Sugar Snap Peas, Steamed Rice, Mandarin Oranges; Wine Pairing: Montinore "Borealis" Blend, White, Willamette, OR	
Macadamia Nut Chicken	\$21.95
Teppanyaki Style Vegetables, Garlic Mashed Potatoes, White Cheddar Cream Sauce; Wine Pairing: Sonoma Cutrer, Chardonnay, Sonoma, CA	
Ginger Soy Grilled Chicken Breast	\$23.95
Wok Fired Asian Vegetables, Steamed Rice, Mango Salsa; Wine Pairing: Sueno Salvaje, Torrontes, Uco Valley, Argentina	
Brandy Dijon Glazed Filet Steak Tips	\$24.95
Butter Whipped Yukon Gold Potato, Mushrooms, Garlic Bread and Balsamic Reduction; Wine Pairing: Pedroncelli, Merlot, Dry Creek, CA	
Slow Braised "Pot Roast Style" Beef Short Ribs	\$26.95
Creamy Cheddar Mashed Yukon Gold Potatoes, Grilled Asparagus, Mushrooms, Bordelaise Sauce; Wine Pairing: Valrav, Zinfandel, Sonoma, CA	
Macadamia Nut Crusted Tomahawk Pork Chop	\$26.95
Sweet Potato Purée, Pineapple Chutney and Demiglace Sauce; Wine Pairing: Elk Cove, Pinot Gris, Willamette Valley, Oregon	
Hoisin Honey BBQ Grilled Maple Leaf Duck Breast	\$29.95
Sweet Okinawan Purple Potato Puree, Bacon Wrapped Scallop, Mango Slaw; Wine Pairing: Conundrum, Red Blend, California	
Mongolian Grilled 16oz Rib-Eye Steak	\$32.95
Bacon Cheddar Mashed Potatoes, X.O. Style Green Beans, Brandi, Dijon Cream Sauce; Wine Pairing: Disruption, Cabernet Sauvignon, Columbia Valley, WA	
1600°f Char Broiled 8oz Angus Filet Mignon	\$42.95
Smoked Gouda Lobster Stuffed Puff Pastry, Truffle Butter Potato Puree and Cognac Demiglace; Wine Pairing: Hess "Allomi" Cabernet Sauvignon, Napa Valley, CA	

ALL STEAKS CAN "SURF" 3

Cold Water 6oz Lobster Tail	\$32.00
Garlic and Herb Seared Shrimp (3)	\$8.00
Bacon Wrapped Jumbo Scallops (2)	\$10.00

SIDES 5

Butter Whipped Yukon Gold Potatoes	\$5.00
Bacon Cheddar Mashed Potatoes	\$5.00
Spinach and Mushroom Risotto	\$5.00
Oven Baked Four Cheese Macaroni	\$6.00
Oven Baked Lobster Macaroni and Cheese	\$10.00

RETRO HAWAIIAN COCKTAILS 5

Mai Tai	\$8.00
bacardi light rum, bols triple sec, fresh pineapple & orange juice	
Hurricane Zen	AVAILABLE OPTIONS
bacardi rum, meyers dark rum, passion fruit & pineapple juice	
	For 1: \$8.00
	For 2: \$16.00
Blue Zen	\$8.00
bacardi rum, malibu rum, blue curaçao & pineapple juice	
Zombie (Aka Skull Crusher)	\$10.00
bacardi rum, meyers dark rum, apricot brandy & fresh fruit juices	
Piña Colada	\$8.00
bacardi rum, malibu pineapple rum, coconut milk & pineapple juice	

SPECIALTY COCKTAILS 8

Mango Tango Martini	\$8.00
skyy strawberry vodka, cruzan mango & pineapple juice	
Signature Martini	\$8.00
malibu rum, malibu pineapple, skyy vanilla & pineapple juice	
Skinny Cozmopolitan	\$8.00
skinny girl meyer lemon, bols triple sec, & cranberry juice	
Chipotle Paloma	\$9.00
milagro reposado tequila, chipotle liqueur, fresh lime & grapefruit	
Mint-Mango Caipirinha	\$9.00
leblon carchacha, mango puree, fresh lime, mint, & soda water	
Strawberry Nigori Mojito	\$9.00
gekkeikan nigori sake, agave nectar, fresh strawberries, mint, & soda water	
Smoked Manhattan	\$10.00
maker's mark bourbon, sweet vermouth & fee brothers' black walnut bitters	

Cranberry Yuzu Fizz

\$8.00

skyy citron vodka, yuzu, soho liqueur, & cranberry juice

DRAFT 10

Bud Light

Kirin Ichiban

Miller Lite

Mother's Seasonal

Boulevard Wheat

Guinness

Blue Moon

Boulevard Tank 7

Lienenkugel Summer Shandy

White River Seasonal

DOMESTIC BOTTLES 11

Budweiser

Bud Select

Miller Lite

O'douls Amber

Kona Fire Rock

Bud Light

Coors Light

Michelob Ultra

Sam Adams

Angry Orchard

Row Hard Root Beer

IMPORTED BOTTLE 4

Corona

Imported Bottle

Sapporo (22 Oz.)

Stella Artois

SAKE 5

Gekkeikan Haiku

AVAILABLE OPTIONS

Small: \$7.00

Large: \$10.00

Bottle: \$24.00

Gekkeikan Horin

AVAILABLE OPTIONS

Small: \$15.00

Large: \$18.00

Bottle: \$60.00

Gekkeikan Plum

AVAILABLE OPTIONS

Small: \$6.00

Large: \$9.00

Bottle: \$24.00

Gekkeikan Original

AVAILABLE OPTIONS

Small: \$5.00

Large: \$8.00

Bottle: \$20.00

Ty-Ku Junmai Ginjo

AVAILABLE OPTIONS

Small: \$10.00

Large: \$13.00

Bottle: \$20.00

DESSERTS 6

Ocean Zen's Signature Flaming Smore's and Fondue Platter

\$5.95

marshmallows, chocolate sauce, bananas, strawberries, graham crackers (cooked camp fire style at table)

Chocolate Layered Seduction Cake

\$8.95

vanilla bean ice cream, raspberry sauce

Oven Baked Pineapple Upside Down Cake

\$8.95

caramel ice cream, candied pecans, whipped cream, toasted coconut

Ocean Zen's Signature Chocolate Lava Souffle

\$8.95

vanilla bean ice cream, raspberry sauce

Classic Crème Brulee

\$7.95

fresh berries, whip cream

Cinnamon Sugar Dusted Doughnuts

\$7.95

trio of dipping sauces

AFTER DINNER DRINKS 7

Latte

Cappuccino

Espresso

Bailey's and Coffee

topped with whipped cream

Frangelico and Coffee

topped with whipped cream

Kahlúa and Coffee

topped with whipped cream

Grand Marnier and Coffee

topped with whipped cream
