

A JOURNEY THROUGH ASIA

The journey through Asia has been designed so that you may create your own experience with a selection of small plates, which highlight the talent of our Asian cuisine.
We suggest 3-4 dishes per person.

THE BENTO 48

Select six dishes from below to experience your personal journey through Asia

THAILAND

LAAB GAI LETTUCE CUP 8

Sweet and sour ground chicken salad with roasted rice, dried chili powder and mint

GUAY TEOW LUI SUAN 8

Rice wraps filled with grilled chicken and vegetables, served with chili relish

YAM NEUA 9

Grilled prime strip loin, tossed with cucumbers, mint, shallots and Thai sweet basil with bird's eye chili – lime vinaigrette

YAM SOM O 9

Shredded pomelo salad with poached prawns, peanuts and coconut, tossed with chili cilantro dressing

TOM YUM GOONG 8

Shrimp, lemongrass and kafir lime in a rich broth, flavored with chili and cilantro

THOD MAAN GOONG 7

Thai fish cake with tiger prawns, hints of cilantro, chili and mint with pickled cucumber, red onion sauce

KOR MOO YANG 8

Grilled marinated pork collar served with green papaya salad

PAN-FRIED KING PRAWN 10

Thai flavor crumbed king prawn served with chilly relish

JAPAN & KOREA

☞ MISO SOUP 8

Shiro miso with wakame, tofu and scallion

*BLACKENED ALBACORE TUNA TATAKI 8

Japanese rice cake, drizzled with garlic-soy reduction, chili aioli, crisp salad with shitake chips and edamame

☞ EBI & VEGETABLE TEMPURA 9

Crisp fried shrimp & vegetables with tempura sauce

*ANGUS BEEF CARPACCIO 10

Thinly sliced beef with wild mushroom chutney, soy-ginger sauce, scallion and mixed wasabi cress

*KUMAMOTO OYSTERS 8

Oysters with lemongrass Ponzu jelly

BULGOGI 9

Stir fried marinated beef tips with peppers and scallions

HAE –MUL PA-JEON 10

Korean pancake with green onion, shrimp and jumbo lump crab

SOUTH EAST ASIA

SALT & PEPPER CALAMARI 9

Lightly battered calamari tossed with garlic and five-spice salt

CHICKEN SATAY 9

Marinated chicken strips from the grill served with peanut sauce

HOT & SOUR SOUP 8

Shredded pork loin and shitake mushroom with tofu and bamboo in a spiced broth, seasoned with black vinegar

WASABI PRAWN 10

Crispy shrimp tossed in wasabi aioli, mango-chili relish and tobiko

SINGAPORE CHILI CRAB 10

Soft shell crab cooked with chili, tomatoes, garlic and beaten egg

☞ HONG KONG STEAMED GROUPEL 10

Grouper steamed with cilantro and scallion, served with superior soy sauce

HOISIN BBQ BABY BACK RIBS 10

With pickled Chinese cabbage

INDIA

MUSTARD CHICKEN TIKKA 8

Clay oven roasted mustard marinated tender chicken

MALAI MURGH 8

Tandoor cooked chicken morsels marinated with cream cheese, cardamom and cashew nut, served with mint chutney

GALOUTI KEBAB 9

Smoked minced lamb kebab patties, flavored with a blend of spices, served with mint chutney

NAAN 9

Cheese and garlic naan

SAMOSAS 10

A turnover filled with a spicy mixture of potatoes and peas, served with mint chutney

DOSA 10

Fermented south Indian rice crêpe, served with potato masala

☞ PANI PURI 8

Crispy hallow puffs, filled with chick peas, potatoes and a shot of minted tamarind water

DHAHI BHALLA 8

Savory lentil based dumpling with yogurt, sweet - tangy tamarind chutney and sprinkled with Indian spice blend

☞ indicates which menu items are a healthy choice

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

MOzen's CLASSICS FROM THE EAST

*RAMEN NOODLE 26

Wheat noodles simmered in rich broth, sugar and salt roasted pork belly, slow poached egg, fish cake and nori

THAI GREEN CURRY 26

Prawn or chicken simmered in spicy coconut curry, with Siamese eggplant and sweet basil, served with jasmine rice

TANDOORI COMBO 30

Combination of Malai and lamb tikka served with steamed basmati rice, daily lentils, baby naan and traditional accompaniments

ROYAL TANDOORI PLATTER 38

An assortment of prawns, chicken and lamb marinated with Indian flavors and roasted in a clay oven, served with baby naan and lentils

MURGH MAKHANI 32

Tandoori roasted marinated chicken, in creamy Indian curry, steamed basmati rice, baby naan and lentils

NORTH INDIAN NALLI GOSHT CURRY 34

Whole Colorado lamb shank simmered in a rich curry, scented with aromatic spices and roasted onions, served with steamed basmati rice, daily lentils, naan and traditional accompaniments

INDIAN DISCOVERY 28

Our daily inspiration of authentically prepared curries or delicacies from our tandoor oven

FISH KORMA 30

Boneless halibut cube in an aromatic Lucknowi gravy served with steamed basmati rice, daily lentils, naan and traditional accompaniments

PAD THAI GUNGSOT 28

Rice noodles stir-fried with sweet chili sauce, shrimp, peanuts, green onion and sprouts

XO FRIED RICE 25

Fragrant jasmine rice wok fried with seafood, vegetables and silver sprouts in spicy XO sauce

MOzen's CLASSICS FROM THE WEST

CHEF'S SALAD 16

Hearty salad of mixed leaves with tomatoes, cucumber, beets, haricot vert beans in lemon mustard dressing and toasted garlic crisp

CAESAR SALAD 16

Romaine lettuce, shaved parmesan, soft boiled egg, anchovies and crisp pancetta

CREAMY ASPARAGUS SOUP 16

Velouté of green asparagus with a minced egg and potato, drizzled with truffle oil

TRUFFLE CHICKEN CONSOMMÉ 20

Chicken consommé with truffle, foie gras toast and Serrano ham

SOUP OF THE DAY 13

Chef's seasonal creation

TAGLIATELLE BOLOGNAISE 28

Tagliatelle with northern style osso bucco bolognese, braised vegetable and shaved parmesan

PENNE TOSCANO 24

Penne tossed with chilies, Adriano olive and Italian basil

DRY AGED RIB EYE 40

21 days dry age rib eye, fingerling potatoes and seasonal vegetable, bordelaise jus

ANGUS TENDERLOIN 38

Angus beef tenderloin with layered potatoes, caramelized onion, sautéed spinach and bordelaise sauce

PAN-FRIED SEA BASS 32

Served with toasted polenta, ham and peas foam, pumpkin seeds and grated parmesan

FREE RANGE CHICKEN BREAST 30

Free range chicken breast with fingerling potatoes, lardoons and cippolini confit, chicken jus

SUSHI

NIGIRI (two pieces)


- *HAMACHI (YELLOWTAIL) 12
- *MAGURO (BIG EYE TUNA) 10
- *TORO (FATTY TUNA BELLY) 32
- *SAKE (SALMON) 10
- *AMAEBI (RAW SWEET SHRIMP) 16
- EBI (COOKED SHRIMP) 12
- UNAGI (BBQ EEL) 12
- *UNI (SEA URCHIN) 16
- TAMAGO (OMELETE) 8
- *SALMON ROE 14
- KING CRAB 18
- IKA 12
- JUMBO CLAM 16

SASHIMI (three pieces)

- HAMACHI (YELLOWTAIL) 18
- *MAGURO (BIG EYE TUNA) 15
- *TORO (FATTY TUNA BELLY) 48
- *SAKE (SALMON) 15
- *AMAEBI (RAW SWEET SHRIMP) 24
- EBI (COOKED SHRIMP) 18
- *UNI 24
- *JUMBO CLAM 24
- KING CRAB 27

CHEF'S DESIGNS, ROLLS & INSPIRATIONS

- CALIFORNIA ROLL 18
- LUMP BLUE CRAB WITH CUCUMBER AND AVOCADO
- *SPICY TUNA ROLL 12
- CHOPPED BIG EYE TUNA, BLENDED WITH SPICY CHILI AIOLI
- TEMPURA SHRIMP ROLL 22
- CUCUMBER, AVOCADO, SPICY TUNA AND GREEN ONION
- *SPICY YELLOW TAIL ROLL 14
- TARTARE OF YELLOWTAIL WITH TOGARASHI CHILI AND AIOLI
- *CHEFS SELECTION OF SASHIMI AND NIGIRI 58
- THREE TYPES OF SASHIMI AND TWO TYPES OF NIGIRI

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