

# SHINZO

A warm welcome from myself and the team to Shinzo.

Dining at Shinzo is about experiencing a fresh take on the produce Jersey has to offer, cooked in a simple yet eccentric fashion with a respect that allows them to shine. We see this as a blank canvas; creating new dishes that will suit your discerning appetite, as well as our ambitions.

Steak and sushi is something that is not new to Jersey, however, we are keen to take that to the next level. Using only the best Jersey produce, with respect to Japanese culinary arts, we want to offer an experience like no other in the Bailiwick.

Please ensure you ask about our daily specials and we hope you have a fantastic dining experience with us.

Gavin Roberts  
Owner

Due to COVID-19, there may be times when we are unable to offer certain items from our menu or must increase space between group bookings. We apologise for this in advance and can assure you that we do all we can to offer our full menu and to ensure that you have a great overall experience with us whilst protecting you and your party.

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All our dishes are prepared to order, therefore during busy sittings there may be a slight time delay.

**FOOD ALLERGY NOTICE. Please notify a member of staff if you have any allergies or dietary requirements.** Our kitchen tries its best to reduce the risk of cross-contamination and provide its customers all dietary and ingredient information they require in good faith; however, we cannot guarantee this and do not accept any liability in this regard.



## Appetisers

**Pan Seared Szechuan Crusted Foi Gras** / Rhubarb / Pistachio • 14.00

**Roast Scallops** / Celeriac / Truffle / Smoked Eel • 13.00

**Terrine of Ham Hock** / Leeks / Black Pudding / Cheddar • 10.00

**Smoked Salmon and Crab Cannelloni** / Mango / Kimchi • 11.50

**Risotto of Wild Mushroom** / Parmesan / Tarragon / Grapefruit • 9.50

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## Main Dishes

**Venison** / Fondant / Cherry / Hispi Cabbage / Chocolate • 27.00

**Fillet of pork** / Squash Tortellini / Apple / Baby Leeks • 24.50

**Fillet of Bass** / Seafood Paella / Artichoke / Spicy Bisque • 26.50

**Halibut** / Cucumber / Oxtail / Onion • 28.00

**Sweet potato and Paneer Samosas** / Raita / Cous Cous / Spinach • 20.00

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## Chargrilled Steaks

### Chargrilled Ribeye of Irish Beef

Hand Cut Chips / Onion Rings / Grilled Tomato / Mushrooms • 26.50

### Chargrilled Fillet Steak

Hand Cut Chips / Onion Rings / Grilled Tomato / Mushrooms • 35.00

### Chargrilled Tomahawk Steak

Hand Cut Chips / Onion Rings / Grilled Tomato / Mushrooms • 63.00

*(Add 3 Tiger Prawns • 5.00 / Add 6 Tiger Prawns • 9.00)*

***For all the steaks please choose 1 from the following sauces and 2 sauces for the Tomahawk:***

Bearnaise Sauce / Diane Sauce / Peppercorn Sauce

Garlic Sauce / Teriyaki Sauce / Garlic Butter

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## Side Dishes

**4.00**

Hand Cut Chips / New Potatoes / White Rice / Seasonal Vegetables / Mixed Salad



# Sushi

## SASHIMI (5 Pieces)

**Yellow Tail** • 12.00

**Tuna** • 9.50

**Salmon** • 8.50

**Octopus** • 8.50

## NIGIRI

**Unagi** • 9.50

**Yellow Tail** • 8.00

**Octopus** • 7.50

**Tuna** • 8.50

**Salmon** • 7.50

**Ebi** • 7.50

**Tamago** • 6.50

**Inari (tofu)** • 6.50

## GUNKAN NIGIRI

**Unagi** • 9.50

**Crab** • 10.00

**Mixed Masago** • 8.50

**Spicy Salmon** • 7.50

**Spicy Tuna** • 7.50

## HOSOMAKI

**Tuna** • 8.50

**Chicken** • 7.50

**Salmon** • 7.50

**Avocado** • 6.50

**Asparagus** • 5.50

**Cucumber** • 5.50

## FUTOMAKI

**Lobster tempura** • 15.00

Asparagus / Avocado / Truffle Mayo /  
Tobiko / Caviar

**Prawn tempura futo** • 13.50

Avocado / Cucumber / Chilli Mayo

**Spicy salmon** • 11.50

Spring Onion / Sriracha sauce

**Vegetarian** • 10.50

Tamago / Asparagus / Cucumber / Spring  
Onion / Avocado / Gari

**Chicken Katsu** • 12.00

Avocado / Spring Onion / Pepper Mayo /  
Unagi Sauce

## TEMAKI

**Lobster** • 15.00

**Tuna** • 13.50

**Salmon** • 11.50

**Chicken Katsu** • 10.00

**Vegetarian** • 10.50

## URAMAKI (4 Pieces)

**Crispy Duck** • 13.50

Cucumber / Pistachio / Spicy mayo /  
Unagi Sauce

**California Maki** • 11.50

Crab meat / Avocado / Cucumber /  
Orange Masago

**Spicy Tuna & Negi** • 11.50

Black sesame seeds / Kimchee / Spring  
Onions / Cucumber / Kimchee Mayo

**Salmon & Avocado** • 11.50

White sesame seeds / Japanese Mayo

**Chicken Katsu** • 11.00

Avocado / Spring Onion / Togarashi /  
Pepper Mayo

**Prawn Katsu** • 11.00

Prawn / Avocado / Wasabi Masago /  
Wasabi Mayo

**Tuna Mago** • 11.00

Cooked tuna / Kimchee / Chives /  
Pecan nuts / Hard Boiled Egg

**Vegetarian** • 10.50

-Beetroot rice / Avocado / Asparagus  
Chives / Mango Gel

-Matcha rice / Dried tomatoes / Mango  
Rocket Salad / Maple Syrup

## CRISPY ROLLS

**Tataki beef** • 15.50

Fillet of Beef / Cucumber / Asparagus  
Spring onions / Japanese Mayo

**Seafood** • 13.50

Tuna / Salmon / Crab / Avocado  
Cucumber / Japanese Mayo / Unagi  
Sauce / Bonito Flakes

**G-Roll** • 12.50

Chicken / Cream cheese / Cucumber /  
Spring Onion / Togarashi / Chilli Mayo

**Chicken Teriyaki** • 11.50

Teriyaki chicken / Cucumber / Spring  
Onion / Unagi Sauce

**Vegetarian** • 11.00

Tamago / Asparagus / Cucumber /  
Spring Onion / Avocado / Gari



## Children's Menu

**Fresh Spaghetti and Meatballs** / Garlic Bread • 8.00

**Minute Steak** / Chips / Grill Tomato / Peas • 10.00

**Chicken Schnitzel** / New Potatoes or Chips / Green Beans • 9.00

**Fresh Cod Fingers** / Chips / Peas • 9.00

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## Children's Dessert Menu

**Marshmallow Mushroom** / Chocolate Ice Cream • 5.00

**Strawberries** / White Chocolate Sauce • 5.00

**Vanilla and Mango Sushi** • 5.00



## Dessert Menu

**Black Forest** / Cherry / Kirsch / Chocolate • 10.00

**Vanilla Brûlée** / Pistachio Ice Cream / Rhubarb • 9.50

**Warm Treacle Tart** / Clotted Cream / Raspberry • 10.00

**Cheese and Biscuits** • 14.50

**Selection of Joe Dellucci's Ice - Creams and Sorbets** • 7.00

## Dessert Cocktails

**Grasshopper (Sweet and Creamy)** • 12.00

Crème de Menthe / White Crème de Cacao / Heavy cream / Nutmeg / Vanilla Sugar Syrup  
(Alternative Milk Options Available)

**Apple Martini (Refreshing)** • 13.00

Vodka / Apple Sours / Vanilla Essence / Apple Juice / Raw Brown Sugar / Egg White

**Miss Merange (Sweet)** • 13.00

Orange Gin / Galliano / Limoncello / Lemon Juice / Orange Juice / Vanilla Syrup

**Espresso Martini (Sweet)** • 15.00

Vanilla vodka / Kahlua / Vanilla Sugar Syrup / Homemade Salted Caramel / Espresso  
(Vegan Option Available)

## Dessert Wine & Port

**Chateau Padouen, 2016** - Sauternes, Bordeaux, France - **Bottle 30.00 / 125ml • 9.90**

**Sandeman Fine Tawny Port** 19.5% - **Bottle 32.00 / 125ml • 4.90**

**Sandeman Fine Ruby Port** 18.5% - **Bottle 32.00 / 125ml • 4.90**

**Sandeman Fine White Port N.V.** 19.5% - **Bottle 34.00 / 125ml • 5.90**

**Riesling, Icewine, Stratos 2017** - Ontario, Canada - **Bottle 50.00 / 125ml • 16.90**

**Sandeman Vintage Port 'Quinta do Seixo'** 20.5% - **Bottle 67.00 / 125ml • 7.90**

**Sandeman Tawny Port '20-Year-Old'** 20% - **Bottle • 85.00**

**Dow's Vintage Port Bottle 1997** - **Bottle • 120.00**

