



Contemporary Pacific Rim Cuisine • Neo Sushi • Saketini Bar



Ocean Zen

600 East Battlefield, Springfield  
417.889.9596  
www.eatoceanzen.com

## Sample Menu Selections

### Appetizers

**Blue Crab and Cream Cheese Stuffed Crispy Wontons**  
with pineapple salsa and orange chili glaze.

**Slow Roasted Wok Fired Chinatown Style Duck Napoleon**  
with caramelized onion and cream cheese ravioli and balsamic demi-glace.

**Tri-Pepper Crusted Seared Rare Ahi Tuna**  
with Champagne cognac lobster bisque.

### Dinner Entrées

**Crispy Macadamia Nut Chicken Breast**  
with Asian vegetables, garlic mashed potatoes and white cheddar cream sauce.

**Citrus Sake Glazed Flaming Drunken Shrimp**  
with jasmine rice, asparagus and trio bell peppers.

**Macadamia Nut Crusted Pacific Coast Mahi Mahi**  
with pan-roasted asparagus, garlic and herb roasted red bliss potatoes and macadamia lobster basil sauce.

**Red Wine Braised Short Ribs**  
with garlic and herb roasted shrimp, grilled asparagus and white truffle-scented baked macaroni and cheese.

**Misoyaki Glazed Black Cod**  
with jasmine rice, roasted eggplant and lobster cognac bisque.

**Pan Roasted Blue Crab Crusted Chilean Seabass**  
with spinach and mushroom risotto and creamy blue crab lobster sauce.

**A Duet of Teriyaki Glazed Grilled Duck Breast and Chinatown Style Road Duck Napoleon**  
with red peppers, scallions, caramelized onion and cream cheese ravioli, and teriyaki demi-glace.

**Herb Crusted Pan Seared Alaskan Halibut**  
with bacon-wrapped scallop, mozzarella-crusted Lyonnaise style red bliss potatoes, roasted asparagus and white cheddar basil cream sauce.

**Hibachi Style Mongolian Glazed 6-oz. Filet Mignon and Slow Roasted 8-oz. South African Lobster Tail**  
with garlic mashed potatoes and ginger soy lobster sauce.

### Sushi

**417 Fusion Roll**  
Misoyaki torched wasabi cured salmon, crispy tempura shrimp, cream cheese, avocado, furikake and sweet soy glaze.

**East Meets West Twister Roll**  
BBQ eel, avocado, crispy tempura shrimp, asparagus, cream cheese, masago and teriyaki butter sauce.

**Hawaii Five-O Roll**  
Peppercorn-crusted seared rare ahi tuna, crab, avocado, cucumber, pineapple salsa and sweet Thai chile sauce.



### Chef Johnson Tan

Chef Johnson Tan began cooking at his father's Happy Family restaurant in Springfield. After culinary school, he worked with celebrated chefs in Scottsdale and Las Vegas before opening Ocean Zen with brother John. Johnson brings his own distinct style of Asian fusion to his cuisine. "What I do is more big-city style," he says. "I like keeping ahead of the time."

Lunch Daily 11 a.m.-3 p.m.  
Dinner Sun-Thurs 4:30 p.m.-10 p.m.  
Fri-Sat 4:30 p.m.-11 p.m.

Full-service bar  
Extensive wine list  
Catering available



Hawaii Five-O Roll

PHOTOS BY ED BIAMONTE AND KATIE UFFMANN