



SAVtakeOut.com

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<http://www.savtakeout.com>

Sushi Zen

Like salty rice, seaweed and fresh fish, Sushi Zen blends the lore of Asian cuisine with the focus and attention to detail required by authentic sushi recipes. Chef Kazumi Yoshimoto (Yoshi) and his team are definitely in tune with some kind of universal gastronomic power that inspires their amazing-yet-edible works of art - South Magazine Voted Best Sushi & Sushi Restaurant 2007 - 2019 consecutively Connect Savannah

Appetizers

Edamame	\$5.00
<i>Edamame with salt</i>	
Miso Soup	\$3.75
<i>Cup of miso soup with tofu, seaweed, and green onions.</i>	
Seaweed Salad	\$4.50
Squid Salad	\$5.25
Ginger Salad	\$4.00
Fried Oysters	\$6.80
<i>Panko fried oysters with tonkatsu sauce.</i>	
Negimaki	\$7.00
<i>Scallions wrapped with sliced steak. Grilled and finished with teriyaki sauce.</i>	
Vegetable Gyoza	\$5.50
<i>Vegetable dumplings. Option to have them steamed or fried.</i>	
Pork Gyoza	\$5.00
<i>Pork dumplings.</i>	
Crab Stick	\$5.00
<i>Panko fried kanikama sticks.</i>	
Yakitori	\$4.00
<i>Grilled chicken on a stick.</i>	
Soft Shell Crab	\$10.00
<i>Fried soft shell crab with ponzu sauce.</i>	
Wasabi Shumai	\$6.00
<i>Choose to have them steamed or fried.</i>	
Vegetable Tempura	\$7.00
Shrimp Tempura	\$8.00
Teriyaki scallop	\$9.50
<i>Scallops wrapped in bacon and grilled. Finished with teriyaki sauce.</i>	
Takoyaki	\$6.00
<i>Deep fried wheat balls with octopus.</i>	

Nigiri

Two pieces per order

Maguro Nigri (Tuna)	\$6.60
Hamachi Nigri (Yellowtail Tuna)	\$6.10
Ebi Nigri (Shrimp)	\$4.85
Sake Nigri (Salmon)	\$6.10
Smoked Salmon Nigri	\$6.10
Tamago Nigri (Sweet Egg)	\$4.60
Tako Nigri (Octopus)	\$5.20

Sashimi

Tuna Sashimi	\$17.00
Salmon Sashimi	\$16.50
Mackerel Sashimi	\$12.00
Smoked Salmon Sashimi	\$16.50
Yellowtail Sashimi	\$16.50
Whitefish Sashimi	\$14.50
Octopus Sashimi	\$12.00
Zen Regular	\$28.00
<i>Three piece each of tuna, salmon, octopus One Piece each of whitefish, crab. Comes with miso soup and rice.</i>	
Zen Special	\$38.50
<i>Five piece each of tuna, whitefish. Three piece each of yellowtail, salmon, octopus. One piece each of crab comes with miso soup and rice.</i>	

Specialty Rolls

Havannah Roll	\$15.00
<i>Spicy tuna roll, panko fried and topped with spicy tuna, scallions, and spicy sauce.</i>	
Pink Panther Roll	\$14.50
<i>Cream cheese and kanikama, panko fried topped with salmon cucumber, tomato, avocado, mayo, spicy sauce.</i>	
Universal Roll	\$14.50
<i>Spicy tuna roll with tempura crunch, chili oil, chili peppers, and cucumbers topped with eel, shrimp, avocado.</i>	
Forrest Gump Roll	\$14.00
<i>Shrimp, cucumber, sweet mayo, wrapped in shrimp and 5 types of tobiko.</i>	
Canadian Roll	\$12.50
<i>Crispy salmon skin, tomato, asparagus, cream cheese, tempura fried topped with salmon rose, scallion, sweet miss sauce.</i>	
Dragon Roll	\$13.00
<i>Eel, cream cheese, tempura fried tiger prawn, wrapped in soy paper and eel sauce.</i>	
Tropical Roll	\$10.50
<i>Tuna, cream cheese, scallion topped with kiwi.</i>	
Volcano Roll	\$16.50
<i>Shrimp tempura roll, tempura fried, topped with sweet and spicy tuna.</i>	
Sunrise Roll	\$14.50
<i>Panko fried shrimp, topped with spicy krabby salad then torched.</i>	
Tekken Roll	\$18.00
<i>Tempura softshell crab and cucumber topped with wasabi mayo and sweet tuna.</i>	
Fiesta Roll	\$17.00
<i>Panko fried shrimp, cucumber, cream cheese, topped with salmon and torched. Finished with onion, scallion, dijon.</i>	

Side Sauces

Shrimp Sauce	\$1.00
<i>Favorite! Shrimp sauce, yummy sauce, white sauce butter and mayo based sauce that goes well with everything.</i>	
Teriyaki Sauce	\$1.00
<i>Favorite! Sweet soy sauced based sauce that's made in house. Best paired with shrimp sauce.</i>	
Soy Sauce	\$1.00
<i>Classic</i>	
Spicy Sauce	\$1.00
<i>Favorite! Our original spicy sauce.</i>	
Eel Sauce	\$1.00
<i>Sweet soy based sauce made for sushi. Teriyaki sauce most suited for sushi.</i>	
Ponzu Sauce	\$1.00
<i>Vinegar and soy sauce based. Salty and sour sauce that give your food a refreshing taste.</i>	
Gyoza Sauce	\$1.00
<i>Sauce traditionally paired with gyoza. Contains sesame oil.</i>	

Beverage Menu

Coke	\$2.75
Sprite	\$2.75
Diet Coke	\$2.75
Iced Green Tea	\$2.75
<u>Traditional Japanese Soda</u>	
Ramune - Original (lemon/lime)	\$2.50
<i>Glass bottle</i>	
Ramune - Melon	\$2.50
<i>Glass bottle</i>	
Ramune - Peach	\$2.50
<i>Glass bottle</i>	
Ramune - Grape	\$2.50
<i>Glass bottle</i>	

Need cutlery?

Cutlery provided on request

** Please include cutlery pack/s

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Standby for a phone call from our team

Our delivery team may need to call you to confirm directions, get access to gated communities, or for questions about your order. Please ensure that your phone is switched on and readily available for answering. It helps us to deliver your order to you and ensures you receive the best service possible.

* Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Dinner Meals

Comes with a serving of rice, as well as

Hotate Nigri (Scallop)	\$6.10
Honeymoon Scallop Nigri	\$6.60
<i>Scallop and masago mayo.</i>	
Shiromi Nigri (Whitefish)	\$4.80
Saba Nigri (Mackerel)	\$4.80
Ika Nigri (Squid)	\$4.60
Kanikama Nigri (Krab)	\$4.70
Unagi Nigri (Eel)	\$6.90
Ikura Nigri (Salmon Roe)	\$7.25
Masago Nigri (Smelt Roe)	\$4.70
Tobiko Nigri (Flyingfish Roe)	\$5.20

Sushi Rolls

Cucumber Roll	\$4.70
<i>Cucumber</i>	
Crab Roll	\$4.70
<i>Kanikama</i>	
California Roll	\$5.45
<i>Crab and avocado</i>	
Tuna Roll	\$6.10
<i>Tuna</i>	
Spicy Tuna Roll	\$6.35
<i>Tuna, scallion, spicy sauce.</i>	
Dynamite Roll	\$6.90
<i>Spicy baked assorted seafood.</i>	
Nanban Roll	\$7.15
<i>Tuna, scallions, shichimi.</i>	
Zen Roll	\$10.45
<i>Tempura shrimp, lettuce, cucumber, mayo, masago.</i>	
Fashion Roll	\$8.75
<i>Shrimp, kanikama, lettuce, cucumber, mayo, masago.</i>	
Boston Roll	\$7.60
<i>Lettuce, kanikama, tuna, avocado, sweet mayo.</i>	
Spicy Boston Roll	\$7.60
<i>Lettuce, kanikama, tuna, avocado, spicy sauce</i>	
Q-Chan Roll	\$8.50
<i>Kanikama, masago mayo, avocado, kaiware, in cucumber wrap.</i>	
Philadelphia Roll	\$6.60
<i>Smoked salmon, cucumber, cream cheese, masago.</i>	
Rainbow Roll	\$11.00
<i>California roll topped with tuna, smoked salmon, white fish, squid, fish roe.</i>	
Arizona Roll	\$7.50
<i>Yellowtail, scallion, masago.</i>	
Salmon Skin Roll	\$6.10
<i>Crispy salmon skin, cucumber, Benito flakes.</i>	
Eel Roll	\$7.40
<i>Eel and cucumber.</i>	
Dancing Roll	\$10.79
<i>California roll, topped with eel.</i>	
Caterpillar Roll	\$12.10
<i>Eel roll, topped with avocado and eel sauce.</i>	
Mexican Roll	\$7.70
<i>Panko fried shrimp, cucumber,spicy sauce.</i>	
Spider Roll	\$9.55
<i>Fried soft shell crab with eel sauce.</i>	
Florida Roll	\$6.90
<i>Fried whitefish, scallion, mayo.</i>	
Alien Roll	\$9.90
<i>Fried calamari, cream cheese, cucumber, tobiko.</i>	
Oyster Roll	\$7.15
<i>Fried oyster, scallions, mayo, spicy sauce, masago.</i>	
Japanchi Roll	\$8.50
<i>Eel, avocado, kanikama, cream cheese roll tempura fried.</i>	
Downtown Roll	\$8.50
<i>Tuna, kanikama, avocado, cream cheese roll tempura fried.</i>	

a side choice of Miso soup or ginger salad.

Teriyaki Chicken	\$15.00
Teriyaki Steak	\$28.00
Yakiniku Steak	\$18.50
<i>Thinly sliced steak cooked in yakiniku sauce.</i>	
Shrimp	\$19.00
<i>Cooked in butter soy sauce.</i>	
Steak and Chicken	\$28.00
Chicken and Shrimp	\$25.00
Steak and Shrimp	\$29.00
Vegetable Dinner	\$13.50
Tonkatsu	\$20.00
<i>Panko fried pork cutlet.</i>	
Vegetable Tempura Plate	\$18.00
<i>Assortment of tempura fried vegetables, served with steamed rice.</i>	
Shrimp Tempura Plate	\$22.00
<i>Assortment of shrimp tempura and vegetables, served with steamed rice.</i>	

Sushi Combo

Tempura Maki Combo	\$27.00
<i>California roll, six piece tuna, three piece fashion roll, shrimp and vegetable tempura.</i>	
Tempura Nigiri Combo	\$29.50
<i>Two pieces nigiri each of tuna, salmon, whitefish, smelt roe, shrimp, and vegetable tempura.</i>	
Sashimi and Sushi Combo	\$36.00
<i>Sashimi - Three piece tuna, salmon, whitefish. Nigiri - Tuna, salmon, shrimp, salmon roe. Choice of tuna roll or salmon roll as well as choice of soup or salad.</i>	
Sushi Special	\$24.90
<i>One piece each of tuna, salmon, yellowtail, mackerel, whitefish, tamago, kanikama and California roll. Comes with a serving of Miso soup.</i>	
Sushi Deluxe	\$37.20
<i>Two piece tuna and masago. One piece of salmon, yellowtail, mackerel, whitefish, tamago, eel, shrimp, octopus. Choice of California or tuna roll and comes with a serving of Miso soup.</i>	

Ramen

Soup is packed separate from noodles and toppings. Add soup to noodles and heat in microwave for 2.5-3min, or heat in a pot on a stove top.

Shoyu Ramen	\$13.00
<i>Spinach, chashu (roasted pork), soy marinated boiled egg, scallion, bamboo shoot, noodles in a pork based soy sauce broth.</i>	
Miso Ramen	\$13.00
<i>Miso flavored pork based broth with chashu (roasted pork), onion, carrots, scallions, corn.</i>	
Tonkotsu Ramen	\$13.00
<i>Pork bone broth soup with chashu (roasted pork), onion, carrot, scallion, corn.</i>	
Vegan Ramen	\$13.00
<i>Assortment of vegetables with kale based noodles in a creamy vegetable broth.</i>	