

ZEST

Dinner

Appetizer

Edamame \$13 | 3

maldon sea salt

Tuna Tataki Salad \$29 | 1, 5

seaweed salad, avocado mousse, micro greens, matsuhisa dressing

Jerk Chicken Salad \$21

grilled jerk chicken, corn, black beans, avocado, papaya-orange vinaigrette

Shrimp Tempura \$27 | 1, 5, 6

kimchi, spicy mayonnaise, togarashi

Radicchio Salad \$19 | 2

grilled pineapple, avocado, cherry tomato, grapefruit, mimosa dressing

Kale and Beetroot Salad \$21

pineapple, avocado, goat cheese, balsamic vinaigrette

Steamed Dumplings (5 Each)

Pork \$13 | 1

Chicken \$13 | 1

Vegetable \$11 | 1

From the Robata Grill

served with grilled asparagus and pineapple salsa

8-oz Angus Beef Tenderloin in Teriyaki Sauce* \$39

| 1, 6

Wild Salmon Fillet in Miso Sauce \$34 | 1, 5

Free Range Chicken Breast in Yakitori Sauce \$34

| 1

Mahi-Mahi in Jerk Sauce \$37 | 5

Australian Lamb Cutlets in Chimichuri* \$36

16-oz Bone-In Rib Eye* \$55

Whole Branzino \$49 | 5

Skewers (2 Each)

cooked on the robata grill served with grilled vegetables and lemongrass-tomato sambal

Prawns Skewer in Chimichurri Sauce \$34 | 5

Chicken Skewer in Yakitori Sauce \$30 | 1

Mahi-Mahi Skewer in Jerk Sauce \$37 | 5, 7

Angus Beef Skewer in Teriyaki Sauce* \$39 | 1

Woodstone Pizza

Margherita \$17 | 1, 2

tomato sauce, fresh basil, fontina cheese, mozzarella cheese

Vegetarian \$19 | 1, 2

tomato sauce, grilled mixed vegetables, mozzarella cheese

Pepperoni \$21 | 1, 2

pepperoni, tomato sauce, fontina cheese, mozzarella cheese

White Pizza

Pollo \$21 | 1, 2

grilled chicken, spinach, mozzarella cheese, goat cheese

Carbonara \$21 | 1, 2

smoked bacon bits, caramelized onion, fontina cheese, mozzarella cheese

Jamon Blanco \$25 | 1, 2

prosciutto di parma, arugula, truffle oil, fontina cheese, mozzarella cheese

Sides

Fried Brussels Sprout Tossed with Teriyaki Sauce \$9 | 1

Mushroom and Spinach with Cream Sauce \$11 | 2

Baked Idaho Potato with Sour Cream, Crispy

Bacon, Parsley \$7 | 2

Spinach and Kale Fried Rice with Minced Beef \$11 | 2

Baked in Skillet Mac and Cheese \$11 | 2

Dessert

Passion Fruit Brûlée \$11 | 2

crunchy light brown sugar, pineapple-mango relish

Coconut Cream Tart \$11 | 1, 2

almond cream, pistachio cookie, strawberry ice cream

Chocolate Mousse \$13 | 1, 2

chocolate truffles, cookie crumble, homemade vanilla ice cream

Seasonal Fruit Plate \$21 | 3

Selection of Homemade Ice Cream (*per scoop*) \$4.50 | 3

Selection of Homemade Sorbets (*per scoop*) \$4.50 | 3

Gluten | 1

Dairy | 2

Vegan | 3

Nuts | 4

Seafood | 5

Seeds | 6

Spicy | 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let your server know if anyone in your party has food allergies or dietary restrictions.

Prices are listed in US Dollars and are subject to a 12% tax. Gratuity is at ones discretion (suggested minimum of 15%).