omakase chef tasting menu

signature 118   **premium** 158

price per person, only available as a choice for the entire table minimum of 2 guests

snacks and soups

steamed edamame with sea salt (vv) 9

grilled shishito peppers with yuzu sesame dip (v) 11

black cod & prawn gyoza with chili ponzu 18

miso soup with tofu, wakame and scallion 7.5

salads

avocado and asparagus salad honey lemon dressing (v) 16.5

spicy fried tofu avocado and japanese herbs (v) 16

cold dishes

salmon and tuna tartare* 34

add on siberian caviar* 5g 39

sliced yellowtail sashimi green chili relish, ponzu and pickled garlic* 19.5

sliced seabass sashimi with yuzu-truffle dressing and salmon roe* 18.5

spicy o toro cilantro, garlic chips and fresno peppers* 48

tempura

lobster tempura 1 ½ lb with spicy ponzu and wasabi mayonnaise 72

rock shrimp tempura chili tofu 25

zuma signature dishes

black cod marinated in saikyo miso wrapped in hoba leaf 41

spicy beef tenderloin sesame, red chili and sweet soy* 41

rice hot pot wild mushrooms, japanese vegetables and black truffle 65

roasted lobster 1 ½ lb with shiso ponzu butter* 72

robata skewers

grilled scallops (2 pieces) with pickled plum, shiso and mentaiko butter* 19

robata meat

wagyu bone in striploin fresh black truffle* 155

us prime beef 12oz rib eye with chili ponzu* 45

us prime beef 24oz bone-in rib eye * 95

skirt steak 10oz wagyu skirt steak with shiso chimichurri* 42

wagyu tomahawk fresh wasabi * 165

a5 japanase wagyu* fresh wasabi and trio of salt 55 per oz
(minimum order 4 oz)

robata seafood

tiger prawn jumbo tiger prawn with yuzu pepper* 42

chilean seabass green chilli, ginger dressing 42.5

robata vegetables

roasted potato shiso butter and sansho lime salt 13.5

asparagus wafu sauce and sesame (v) 12.5

sweet corn shiso butter and shichimi pepper 12.5