nigiri sushi / sashimi
(2 pieces)
hamachi yellowtail* 15
suzuki seabass* 14
botan ebi jumbo sweet shrimp* 16
sake salmon* 15
hotate hokkaido scallop* 16
ikura salmon roe* 16
akami tuna* 15
chu toro semi fatty tuna* 30
o toro fatty tuna* 42
uni sea urchin* 25

zuma special sushi
(2 pieces)
wagyu gunkan wagyu beef sushi, daikon and black truffle* 32
sake no aburi salmon nigiri torched* 19
chef selection
tokusen sushi chef selection of nigiri
small nigiri (5 pieces)* 38
large nigiri (9 pieces)* 68
sashimi moriawase mixed sashimi selection
5 sashimi variation (2 slices each)* 59
9 sashimi variation (2 slices each)* 99

maki rolls
(6 pieces)
sake to abokado maki
salmon avocado roll with tenkasu and kizami wasabi* 20
dynamite spider roll with softshell crab, chili and wasabi tobiko mayo* 24
salmon, tuna, seabass and hamachi roll with avocado and yuzu kosho mayo* 21
fatty tuna roll and finely diced scallion (add siberian caviar 5 grams 22)* 34

zuma kapp
(8 pieces)
ginger, cucumber and avocado roll (vv) 13
prawn tempura roll with pickled yamagobo and mentaiko mayo* 24
spicy tuna roll with green chili , spicy mayo and tobiko* 22
spicy yellowtail roll with serrano pepper, avocado and wasabi mayo* 22
king crab, avocado and tobiko* 26
handrolls available upon request

zuma is a contemporary japanese izakaya
dishes are prepared in three separate areas:
the principal kitchen, the sushi bar and the robata grill
rather than offering individual starters and main courses, zuma serves dishes that are designed
for sharing and are brought to the table steadily and continuously throughout the meal
your server will be happy to provide explanations and assist you in choosing a menu

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
parties of 8 or more are subject to 18% service charge
omakase

signature premium

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

snacks and soups

edamame
steamed soybeans with sea salt (vv) 11

crispy fried calamari with serrano pepper and lime 17
wagyu gyoza with black truffle 35

prawn and black cod gyoza 22
white miso soup with tofu, wakame and scallion 11
fried softshell crab with wasabi mayonnaise 22

spicy lobster miso 19

salads and cold dishes

piri kara dofu to abokado salada
spicy fried tofu, avocado and Japanese herbs (v) 19

hourensou no goma ae
steamed baby spinach with sesame dressing (vv) 10

yasai to lemon yuzu hachimitsu
avocado and asparagus salad with lemon honey dressing (v) 17

suzuki no osashimi
sliced seabass sashimi with yuzu, truffle and salmon roe* 23

maguro no tataki
seared tuna with chili daikon and ponzu sauce* 22

kaisen taru taru kyabia zo
salmon and tuna tartare (add siberian caviar 5 grams) 34

hamachi usukukuri pinikra ninniku
sliced yellowtail sashimi green chili relish, ponzu and pickled garlic* 23

tempura

lobster 1 ½ lb with spicy ponzu and wasabi mayonnaise 76

ishi ebi no tempura piri kara tofu 29

yasai moriawase
assorted vegetables (v) 21

robata skewers

tori no tebasaki
sake marinated chicken wings, sea salt and lime 17

buta – bara yuzu miso
kurobuta pork belly with yuzu mustard miso 25

hotate no ume shiso mentaiko yaki
grilled scallops (2 pcs) with pickled plum, shiso, mentaiko butter* 23

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signature dishes

black cod marinated in saikyo miso wrapped in hoba leaf 48
rice hot pot with mushrooms, Japanese vegetables, black truffle 69
spicy beef tenderloin with sesame, red chili and sweet soy* 52
roasted lobster 1 ½ lb with shiso ponzu butter* 76
8oz rib eye steak with wafu sauce and garlic crisps* 47
baby chicken marinated in barley miso 39

robata seafood

branzino with burnt tomato and ginger relish 35
salmon with teriyaki sauce and pickled cucumber 35
grilled chilean seabass with green chili and ginger dressing 47

robata meat

( all served with wasabi and sea salt)

american wagyu
10 oz skirt steak shiso chimichurri* 54

us prime beef
12 oz rib eye with chili ponzu* 56
24 oz bone-in rib eye with truffle soy* 115
tomahawk with truffle soy* 185
a5 wagyu* (minimum order 4 oz) 55 per oz
black truffle add on 3g 55

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robata vegetables

shimake no ninniku fuumi
shimake mushroom with garlic and soy butter 15

jagaimo no marugoto robata yaki
goat butter potato with shiso butter and sansho lime salt 16

asparagus with wafu sauce and sesame (vv) 15
sweet corn with shiso butter and shichimi pepper 15

chef’s caviar platter 150

with Japanese condiments