

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
watari gani maki **dynamite spider roll with softshell crab, chili and wasabi tobiko mayo*** 24
chirashi maki **salmon, tuna, seabass and hamachi roll with avocado and yuzu kosho mayo*** 21
arjun negi toro maki **fatty tuna roll and finely diced scallion** (add siberian caviar 5 grams 22)* 34

(8 pieces)

zuma kappa **ginger, cucumber and avocado roll (vv)** 13
ebi tempura roll **prawn tempura roll with pickled yamagobo and mentaiko mayo*** 24
pirikara maguro maki **spicy tuna roll with green chili, spicy mayo and tobiko*** 22
pirikara hamachi maki **spicy yellowtail roll with serrano pepper, avocado and wasabi mayo*** 22
california maki **king crab, avocado and tobiko*** 26
temaki **handrolls available upon request**

london
hong kong
istanbul
dubai
miami
bangkok
abu dhabi
new york
rome
las vegas
boston
madrid

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

mykonos – opening 7th july for dinner only.
from 15th july the pool, bar and restaurant will be open during the day as well.

zuma will debut a first-of-its-kind lifestyle concept in mykonos. this creative, multi-purpose destination is a new concept within the portfolio featuring a restaurant, lounge and bar, sleek infinity pool, day beds and resident DJ

ibiza – coming soon
landing summer 2022, the zuma ibiza pop up, will be located in the bustling marina botafoch. amongst the luxury boutiques and vibrant dining scene, zuma's rooftop location will boast views over the water, towards dalt vila and ibiza old town

omakase

signature 138 **premium** 168

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
ika no kari kari age	crispy fried calamari with serrano pepper and lime 17
wagyu to truffle no gyoza	wagyu gyoza with black truffle 35
gindara to ebi no gyoza	prawn and black cod gyoza 22
miso shiru	white miso soup with tofu, wakame and scallion 11
age watarigani	fried softshell crab with wasabi mayonnaise 22
ise ebi no aka miso	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 zoe	salmon and tuna tartare (add siberian caviar 5 grams 22)* 34
hamachi usuzukuri pirikara ninniku	sliced yellowtail sashimi green chili relish, ponzu and pickled garlic* 23

tempura

ise ebi no tempura	lobster 1 ½ lb with spicy ponzu and wasabi mayonnaise 76
ishi ebi no tempura piri kara tofu	rock shrimp with chili 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

chef's caviar platter 150

with japanese condiments

signature dishes

gin-dara no saikyo yaki	black cod marinated in saikyo miso wrapped in hoba leaf 48
kinoko no kama meshi	rice hot pot with mushrooms, japanese vegetables, black truffle 69
gyuhire sumibiyaki karami zuke	spicy beef tenderloin with sesame, red chili and sweet soy* 52
ise ebi no oven yaki	roasted lobster 1 ½ lb with shiso ponzu butter* 76
rib eye no tamanegi ponzu fuumi	8oz rib eye steak with wafu sauce and garlic crisps* 47
tsubu-miso gake hinadori no oven yaki	baby chicken marinated in barley miso 39

robata seafood

suzuki no shioyaki	branzino with burnt tomato and ginger relish 35
sake no teriyaki kyuri zoe	salmon with teriyaki sauce and pickled cucumber 35
ainame no koumi yaki to kousou	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
us prime beef	24 oz bone-in rib eye with truffle soy* 115
dry aged	tomahawk with truffle soy* 185
japanese grade a5	a5 wagyu* (minimum order 4 oz) 55 per oz
	black truffle add on 3g 55

robata vegetables

shiitake no ninniku fuumi	shiitake mushroom with garlic and soy butter 15
jagaimo no marugoto robata yaki	roasted potato with shiso butter and sansho lime salt 16
tokudai wafu asparagusu	asparagus with wafu sauce and sesame (vv) 15
yaki toumoro koshi	sweet corn with shiso butter and shichimi pepper 15

*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

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