zuma signature dishes

- **black cod** marinated in saikyo miso wrapped in hoba leaf 44
- **rib eye steak** with wafu sauce and garlic chips* 41
- **spicy beef tenderloin** sesame, red chili and sweet soy* 44
- **rice hot pot** wild mushrooms, Japanese vegetables and black truffle 69
- **roasted lobster** 1 ½ lb with shiso ponzu butter* 72

robata meat

- **12oz prime rib eye** with chili ponzu* 45
- **24oz prime bone-in rib eye** with truffle soy * 95
- **10oz wagyu skirt steak** with shiso chimichurri* 44
- **wagyu tomahawk** with truffle soy and fresh wasabi * 165
- **a5 japanese wagyu** fresh wasabi and trio of salt 55/oz
  minimum order 4 oz

robata seafood

- **chilean seabass** green chilli, ginger dressing 44
- **grilled scallops** (2 pieces) with pickled plum, shiso and mentaiko butter* 22
- **salmon teriyaki** pickled Japanese cucumber* 31

robata vegetables

- **roasted potato** shiso butter and sansho lime salt 14.5
- **asparagus** wafu sauce and sesame (vv) 13.5
- **sweet corn** shiso butter and shichimi pepper 13.5

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 – now open
zuma partners with cavo tagoo 5-star luxury hotel in mykonos

datca peninsula – now open
positioned on the hillside of datca peninsula, on d maris bay’s terrace, the location offers breath-taking views of both the volcanic mountain ranges and the exquisite coastline below

bodrum – now open
each year, zuma pops up in bodrum yalikavak marina enjoy the exclusive dining experience in the stunning mediterranean setting, with views of the aegean sea

for more details please visit www.zumarestaurant.com or ask a member of our team

*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 chef tasting menu

classic 128  signature 168

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) 13
black cod & prawn gyoza with chili ponzu 18
miso soup with tofu, wakame and scallion 8
crispy calamari with serrano pepper and lime 14
sake glazed chicken wings sea salt and lime 16

salads and cold dishes

avocado and asparagus salad honey lemon dressing (v) 16
spicy fried tofu avocado and Japanese herbs 16
steamed baby spinach with sesame dressing (vv) 11
tomato & eggplant salad with ginger and spring onion dressing (vv) 15
seared tuna chili daikon and ponzu sauce* 22
sliced yellowtail sashimi green chili relish, ponzu and pickled garlic* 20
sliced seabass sashimi with yuzu-truffle dressing and salmon roe* 19
salmon and tuna tartare* 34
add on siberian caviar* 5g 22

tempura

lobster tempura 1 ½ lb with spicy ponzu and wasabi mayonnaise 72
shrimp tempura chili tofu 25
vegetable tempura ginger and daikon tensuya 19

nigiri / sashimi*
2 pieces

o toro fatty tuna 42
chu toro semi fatty tuna 30
akami tuna 15
sake salmon 14
hamachi yellowtail 15
suzuki seabass 14
hotate hokkaido scallop 16
ikura salmon roe 14
uni sea urchin 25
shima aji jack mackerel 14

zuma special sushi*
2 pieces

wagyu beef daikon and black truffle* 28
salmon belly torched tomato mayo and truffle 19

chef selection*

chef selection of nigiri and sashimi
small nigiri (6 pieces)* 34
large nigiri (9 pieces)* 57
3 sashimi variation (2 slices each)* 34

maki rolls

6 pieces

salmon avocado roll tenkasu and kizami wasabi* 18
arjun maki fatty tuna roll with finely diced scallion* 32
add on siberian caviar* 5g 22
8 pieces
spicy yellowtail roll serrano pepper, avocado and wasabi mayo* 19
spicy tuna roll green chili, spicy mayo and tobiko* 19
california maki king crab, avocado tobiko 20
zuma kappa ginger, cucumber and avocado roll (vv) 11

handrolls available upon request

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