

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

### nigiri sushi / sashimi (2 pieces)

hamachi **yellowtail\*** 16  
suzuki **seabass\*** 15  
botan ebi **jumbo sweet shrimp\*** 17  
sake **salmon\*** 16  
hotate **hokkaido scallop\*** 17  
ikura **salmon roe\*** 17  
akami **tuna\*** 16  
chu toro **semi fatty tuna\*** 31  
o toro **fatty tuna\*** 43  
uni **sea urchin\*** mp  
unagi **fresh water eel\*** 30  
kinmedai **golden eye snapper\*** 16  
shima-aji **striped jack fish\*** 17  
hirame **fluke\*** 15

### zuma special sushi (2 pieces)

wagyu gunkan  
**wagyu beef sushi, daikon and black truffle\*** 32

sake no aburi  
**salmon nigiri torched\*** 22

chef selection

**tokusen sushi** chef selection of nigiri

**small nigiri** (5 pieces)\* 41

**large nigiri** (9 pieces)\* 72

**sashimi moriawase** mixed sashimi selection

**5 sashimi variation** (2 slices each)\* 72

**9 sashimi variation** (2 slices each)\* 110

### maki rolls (6 pieces)

watari gani maki **dynamite spider roll with softshell crab, chili and wasabi tobiko mayo\*** 25  
chirashi maki **salmon, tuna, seabass and hamachi roll with avocado and yuzu kosho mayo\*** 22  
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)** 14  
sake to abokado maki **salmon avocado roll with tenkasu and kizami wasabi\*** 21  
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\*** 23  
pirikara hamachi maki **spicy yellowtail roll with serrano pepper, avocado and wasabi mayo\*** 23  
california maki **snow crab, avocado and tobiko\*** 26  
temaki **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

### zuma phuket returns for another season

from 17<sup>th</sup> november, zuma takes its place again in sala layan phuket, the beachfront restaurant at anantara layan phuket resort.

### kitzbühel winter residency returns

from 1st december, celebrate the return of the zuma winter residency at hotel weisses roessl kitzbühel, austria

\*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

# zuma

## omakase

**signature** 148 **premium** 178 (wagyu upgrade mp) **seasonal** 298

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

## snacks and soups

edamame	<b>steamed soybeans with sea salt (vv)</b> 11
truffle edamame	<b>steamed soybeans with truffle (v)</b> 21
gindara to ebi no gyoza	<b>prawn and black cod gyoza</b> 22
miso shiru	<b>white miso soup with tofu, wakame and scallion</b> 12
ise ebi no aka miso	<b>spicy lobster miso</b> 19
ika no kari kari age	<b>crispy fried calamari with serrano pepper and lime</b> 18
sakusake age watarigani to wasabi dare	<b>softshell crab katsu, wasabi mayo, fennel salad</b> 25

## salads and cold dishes

piri kara dofu to abokado salad	<b>spicy fried tofu, avocado and japanese herbs (v)</b> 21
hourensou no goma ae	<b>steamed baby spinach with sesame dressing (vv)</b> 12
yasai to lemon yuzu hachimitsu	<b>avocado and asparagus salad with lemon honey dressing (v)</b> 21
suzuki no osashimi	<b>sliced seabass sashimi with yuzu, truffle and salmon roe*</b> 24
maguro no tataki	<b>seared tuna with chili daikon and ponzu sauce*</b> 24
sake no tataki	<b>seared salmon with shiso, lime-soy, sesame and mustard miso*</b> 26
kaisen taru taru kyabia zoe	<b>salmon and tuna tartare</b> (add siberian caviar 5 grams 22)* 36
hamachi usuzukuri pirikara ninniku	<b>sliced yellowtail sashimi green chili relish, ponzu and pickled garlic*</b> 26
tomato to nasu no wafu salad	<b>tomato &amp; eggplant salad with ginger and spring onion dressing (vv)</b> 18

## tempura

ise ebi no tempura	<b>lobster 1 ½ lb with spicy ponzu and wasabi mayonnaise*</b> 87
ishi ebi no tempura piri kara tofu	<b>rock shrimp with chili tofu*</b> 31
kuruma ebi no tempura	<b>tiger prawn tempura*</b> 28
ainame no tempura	<b>chilean seabass with fresh chili dashi and red onion*</b> 39
yasai moriawase	<b>assorted vegetables</b> 24

## robata skewers

tori no tebasaki	<b>sake marinated chicken wings, sea salt and lime</b> 21
buta – bara yuzu miso	<b>kurobuta pork belly with yuzu mustard miso</b> 28
gyu to shishito no kushi yaki	<b>beef with shishito pepper and smoked chili soy*</b> 24
hotate no ume shiso mentaiko yaki	<b>grilled scallops (2 pcs) with pickled plum, shiso, mentaiko butter*</b> 27
yakitori-negima yaki	<b>chicken skewer with baby leeks</b> 17

**chef's caviar platter** with japanese condiments 150

## wagyu selection

wagyu to truffle no gyoza	<b>wagyu gyoza with black truffle</b> 42
wagyu no tataki kuro toriyufu ponzu gake	<b>a5 wagyu tataki with tokyo scallions and truffle soy*</b> 115
american wagyu	<b>10 oz skirt steak shiso chimichurri*</b> 64
dryage wagyu	<b>32 oz tomahawk with truffle soy and fresh black truffle*</b> 235
japanese grade a5	<b>a5 wagyu*</b> (minimum order 4 oz) 45 per oz
	<b>black truffle add on 3g</b> 35

## signature dishes

gin-dara no saikyo yaki	<b>black cod marinated in saikyo miso wrapped in hoba leaf</b> 51
kinoko no kama meshi	<b>rice hot pot with mushrooms, japanese vegetables, black truffle</b> 72
gyuhire sumibiyaki karami zuke	<b>spicy beef tenderloin with sesame, red chili and sweet soy*</b> 64
ise ebi no oven yaki	<b>roasted lobster 1 ½ lb with shiso ponzu butter*</b> 87

## robata seafood

suzuki no shioyaki	<b>branzino with burnt tomato and ginger relish</b> 41
sake no teriyaki kyuri zoe	<b>salmon with teriyaki sauce and pickled cucumber*</b> 41
ainame no koumi yaki to kousou	<b>grilled chilean seabass with green chili and ginger dressing</b> 58
kuruma ebi no yuzu gosh	<b>jumbo tiger prawn with yuzu pepper dressing</b> 48
yaki taraba gani	<b>king crab with ponzu lime butter*</b> 74

## robata meat

us prime beef	<b>12 oz rib eye with chili ponzu*</b> 68
us prime beef	<b>24 oz bone-in rib eye with truffle soy and fresh black truffle*</b> 185
rib eye no tamanegi ponzu fuumi	<b>8 oz signature rib eye with wafu sauce and garlic crisps*</b> 54
honetsuki ko-hitsuji no sumibiyaki	<b>spiced lamb (2 chops) with japanese pickles</b> 42

## robata vegetables

shiitake no ninniku fuumi	<b>shiitake mushroom with garlic and soy butter</b> 16
jagaimo no marugoto robata yaki	<b>roasted potato with shiso butter and sansho lime salt</b> 17
tokudai wafu asparagus	<b>asparagus with wafu sauce and sesame (vv)</b> 16
yaki toumoro koshi	<b>sweet corn with shiso butter and shichimi pepper</b> 16

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