

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 moriwase mixed sashimi selection

5 sashimi variation (2 slices each)* 72

9 sashimi variation (2 slices each)* 110

maki rolls
(6 pieces)

sake to abokado maki **salmon avocado roll with tenkasu and kizami wasabi*** 21
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
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**

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

ibiza – now open

the zuma ibiza pop-up is returning for a second year, summer 2023 amongst the luxury boutiques and vibrant dining scene, zuma's rooftop location boasts views over the water ibiza marina, towards dalt vila and ibiza old town.

mykonos – now open

after a successful first summer in 2022, zuma mykonos is returning with its first-of-its-kind lifestyle concept. a natural evolution, the destination features a restaurant, lounge and bar, sleek infinity pool, day beds and resident dj.

porto cervo – now open

zuma is returning for a second year to the glamorous destination of porto cervo, in north-east sardinia for summer 2023! known for its stunning white sand beaches and turquoise water, this italian gem lies at the heart of the costa smeralda.

capri – now open

this summer zuma lands on the glamorous island of capri. zuma capri will be blessed with the most breath-taking panoramas of ischia island and the gulf of naples.

ZUMA

Omakase

signature 148 **premium** 178 (wagyu upgrade mp) **seasonal** 250

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
truffle edamame	steamed soybeans with truffle butter (v) 21
wagyu to truffle no gyoza	wagyu gyoza with black truffle 42
gindara to ebi no gyoza	prawn and black cod gyoza 22
miso shiru	white miso soup with tofu, wakame and scallion 12
ise ebi no aka miso	spicy lobster miso 19
ika no kari kari age	crispy fried calamari with serrano pepper and lime 18
age watarigani	softshell crab katsu, wasabi mayo, fennel salad 25

salads and cold dishes

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

tempura

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

robata skewers

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

chef's caviar platter with japanese condiments 150

signature dishes

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

robata seafood

suzuki no shioyaki	branzino with burnt tomato and ginger relish 41
sake no teriyaki kyuri zoe	salmon with teriyaki sauce and pickled cucumber 41
ainame no koumi yaki to kousou	grilled chilean seabass with green chili and ginger dressing 58
kuruma ebi no yuzu gosh	jumbo tiger prawn with yuzu pepper dressing 48

robata meat

(all served with wasabi and sea salt)

american wagyu	10 oz skirt steak shiso chimichurri* 64
us prime beef	12 oz rib eye with chili ponzu* 68
us prime beef	24 oz bone-in rib eye with truffle soy and fresh black truffle* 185
dryage wagyu	32 oz tomahawk with truffle soy and fresh black truffle* 235
japanese grade a5	a5 wagyu* (minimum order 4 oz) 45 per oz
	black truffle add on 3g 35

robata vegetables

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