

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

## 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 japanase 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](http://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

# zuma

## 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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