

ZUMA DUBAI **GROUP DINING**

zuma



zuma

04 BEHIND THE BRAND 06 TASTING MENUS
09 CANAPÉ MENUS 12 DRINKS PACKAGES 13 SPACES

zuma



behind the brand

the Zuma brand was born out of a desire to celebrate the intense enjoyment of food and coming together. it's a show, an experience. step into a Zuma and you could be anywhere in the world – you are transported into an atmosphere like no other.

Zuma Dubai, renowned as one of the best restaurants in the city, is located in the heart of DIFC. listed in the World's 50 Best Bars multiple times as well as debuting at No.2 on the World's 50 Best Restaurants in the MENA — there is no better spot in Dubai to enjoy contemporary Japanese cuisine; and after dinner, join us upstairs for handcrafted cocktails and live music in our vibrant lounge.

our beautiful private dining rooms, along with the dynamic restaurant, lounge and terrace space are perfect for hosting corporate or social luncheons, brunch, cocktail receptions, or a group dinner.

menus

Zuma is a sharing concept, rooted in authentic but contemporary Japanese cuisine.

we offer a selection of tasting menus as well as two exclusive pairing menus available only in the Ishigaki Wine Room. we also offer our Zuma a la carte and Daikoku tasting menus, or a specially customised pre-order if preferred.

for lunch we additionally have a special Benzai business lunch menu for a swift service, available for groups of 13 or more guests.

group bookings come with their own waiter and a personal sommelier dedicated to your table throughout your dining experience.



BENZAI SIGNATURE
290 PER PERSON

miso soup
vegetarian miso soup

steamed Japanese spinach with sesame sauce (v)
seared salmon with lime shiso soy (g)
shrimp tempura with chili dip (g)

Zuma salad with asparagus, tomato and miso dressing (v) (g)
beef tataki with truffle ponzu (g)
chicken skewers with baby leek (g)
vegetable gyoza (v)

sushi, sashimi, maki selection

spicy fried tofu, avocado and Japanese herbs (v)
grilled Chilean seabass with green chilli ginger dressing
spicy beef donburi with sesame, red chilli and sweet soy (g)
yakisoba, seasonal vegetables, nori and dried chilli (v) (g)

deluxe dessert platter

BENZAI GROUP
TASTING MENUS

our Benzai group tasting
menus have been curated
for a quick and easy
service, available for groups
of 13 or more, Monday to
Friday lunch times

BENZAI DELUXE
370 PER PERSON

miso soup
vegetarian miso soup

crab salad, avocado, mizuna and sesame dressing (g)
beef and green chilli skewers with smoked chilli soy (g)
thinly sliced seabass with yuzu, truffle oil and salmon roe

steamed Japanese spinach with sesame sauce (v)
seared salmon with lime shiso soy
prawn and black cod gyoza (g)

sushi, sashimi, maki selection

Japanese mushroom rice hotpot (v)
grilled Australian wagyu rib eye
miso marinated black vod wrapped in hoba leaf
sushi lunch

deluxe dessert platter

INARI SIGNATURE 550 PER PERSON

miso soup
steamed soybeans with sea salt (v)

thinly sliced seabass with yuzu, truffle oil and salmon roe
seared salmon with lime shiso soy
steamed Japanese spinach with sesame sauce (v)

crispy fried squid, green chilli and lime
Zuma salad with ginger miso dressing (v) (g)

sushi and maki platter

miso marinated black cod wrapped in hoba leaf (g)
Japanese eggplant with aka miso (v) (g)

rib eye, wafu sauce and garlic chips (g)
Japanese sweetcorn with shiso butter (v) (g)

dessert platter

INARI GROUP TASTING MENUS

our Inari menus are perfect
for sharing for groups of 13
or more. by thoughtfully
curating the dishes with
distinct flavour profiles, we
invite you to experience
Zuma at its best

INARI TASTING 745 PER PERSON

steamed soybeans with sea salt (v)
stir fried soybeans with chilli, garlic and ginger (g)

thinly sliced seabass with yuzu, truffle oil and salmon roe
steamed Japanese spinach with sesame sauce (v)
sliced seared tuna, chilli daikon and ponzu sauce

rock shrimps tempura, green pea wasabi and chilli dip (g)
eggplant and spinach gyoza, spicy wafu (v) (g)
green salad with avocado and asparagus, lemon honey
dressing (v)

sashimi, sushi and maki platter

miso marinated black cod wrapped in hoba leaf
jumbo tiger prawn with yuzu pepper
grilled broccolini with spicy miso (v) (g)

spicy beef tenderloin with sesame, red chilli and sweet soy
roasted whole potato, shiso chilli ponzu butter and lime (v)
(g)

deluxe dessert platter

INARI DELUXE
1025 PER PERSON

steamed soybeans with sea salt (v)
stir fried soybeans with chilli, garlic and ginger (g)

freshly seared wagyu sirloin tataki with truffle ponzu (g)
prawn and black cod gyoza (g)

steamed Japanese spinach with sesame sauce (v)
salmon and tuna tartare with oscietra caviar

lobster tempura with chili ponzu and wasabi mayonnaise
sliced yellowtail, green chilli relish, ponzu and pickled
garlic

crab salad, avocado, mizuna and sesame dressing (g)

premium sushi, sashimi and maki platter

grilled chilean seabass with green chilli ginger dressing
asparagus with wafu sauce and sesame (v) (g)
jumbo tiger prawn with yuzu pepper

barley miso corn fed baby chicken, oven roasted on
cedar wood (g)

wagyu sirloin served with truffle mayonnaise and ponzu
dashi

mushrooms with butter wafu sauce (v) (g)

deluxe dessert platter

INARI PREMIUM
1495 PER PERSON

steamed soybeans with sea salt
stir fried soybeans with chilli, garlic and ginger (g)

crab salad, avocado, mizuna and sesame dressing (g)
thinly sliced seabass with yuzu, truffle oil and salmon roe
wagyu beef gyoza with seasonal mushrooms (g)
chu toro tartare, oscietra caviar and miso bun (g)

Japanese scallops with ume boshi, shiso with mentaiko
langoustine wrapped in kataifi, chili broth (g)
freshly seared wagyu sirloin tataki with truffle ponzu (g)

premium chef's selection of sushi, sashimi and maki rolls
with oscietra caviar

roasted lobster, shiso ponzu butter (g)
grilled chilean seabass with green chilli ginger dressing
Japanese sweetcorn with shiso butter (v) (g)
spicy beef tenderloin with sesame, red chilli and sweet soy

Japanese wagyu rib eye with tahoon mayo and fresh
wasabi (g)

Japanese mushroom rice hotpot (v)
asparagus with wafu sauce and sesame (v) (g)

deluxe dessert platter

VEGETARIAN SIGNATURE
745 PER PERSON

steamed soybeans with sea salt
stir fried soybeans with chilli, garlic and ginger (g)
miso soup with tofu, wakame and spring onion

green salad with avocado and asparagus, lemon honey
dressing

steamed Japanese spinach with sesame sauce

spicy fried tofu, avocado and Japanese herbs
eggplant and spinach gyoza, spicy wafu (v) (g)

sushi and maki platter

stir fried ramen, seasonal vegetables, nori and dried chilli
assorted vegetable tempura (g)
Japanese sweetcorn with shiso butter (v) (g)

Japanese eggplant with aka miso (g)
asparagus with wafu sauce and sesame
Japanese mushroom rice hotpot

small deluxe dessert platter

SIGNATURE CANAPÉ MENU

200aed per person. minimum 20 pax

steamed soybeans with sea salt (v)
crispy fried squid, green chili and lime
seared salmon with lime shiso soy
prawn and black cod gyoza (g)
spicy yellowtail, tenkasu and tobiko (g)
mixed seafood selection with avocado, cucumber (g)
grilled freshwater eel, avocado and sweet omelette (g)
ginger, cucumber and avocado (v)
beef skewers with soy, garlic, ginger and chilly (g)
chicken skewers with baby leek (g)
asparagus with wafu sauce and sesame
fruit skewers



PREMIUM CANAPÉ MENU

350aed per person. minimum 20 pax

steamed soybeans with sea salt (v)
stir fried soybeans with chili, garlic and ginger (g)
rock shrimps, green pea wasabi and chili dip (g)
sliced seared tuna, chili daikon and ponzu sauce
wagyu beef gyoza
tuna, homemade chilli miso and yuzu tobiko (g)
fresh crab, avocado and tobiko (g)
new style spicy hamachi with wasabi kizame
vegetarian maki with wafu sauce
salmon aburi, mentaiko sauce and ikura
chicken skewers with baby leek (g)
spicy beef tenderloin with sesame, red chili and sweet soy
grilled chilean seabass with green chili ginger dressing
Japanese sweetcorn with shiso butter
fruit skewers
chocolate tarts

snacks and cold dishes

steamed soybeans with sea salt (v) **15**
stir fried soybeans with chilli, garlic & ginger **15**
rock shrimps, green pea wasabi and chilli dip (g) **25**
eggplant and spinach gyoza, spicy wafu (v) **30**
beef gyoza with seasonal mushrooms (g) **30**
beef tartare with tapioca cracker (g) **40**
chu toro tartare, oscietra caviar and miso bun (g) **50**
sliced seared tuna, chilli daikon and ponzu sauce **30**

sushi & maki

spicy tuna – tuna, homemade chilli miso and yuzu tobiko **20**
california maki – fresh crab, avocado and tobiko (g) **25**
new style spicy hamachi temaki with wasabi kizame **30**
vegetarian maki with wafu sauce **20**
salmon aburi, mentaiko sauce and ikura **20**
wagyu nigiri, shiso and truffle **62**

DESIGN YOUR OWN CANAPÉ MENU

minimum AED 450 per person,
minimum 30 guests. prices per piece

robata

Japanese scallops with ume boshi, shiso with mentaiko **45**
chicken skewers with baby leek (g) **30**
beef and green chilli skewers with smoked chilli soy (g) **30**
salmon teriyaki with pickled cucumber (a) (g) **40**
grilled chilean seabass with green chilli ginger dressing **45**
miso marinated black cod skewers **50**
spicy beef tenderloin with sesame, red chilli and sweet soy **50**
marinated lamb chops, pickled baby onion and myoga **50**
Japanese sweetcorn with shiso butter **25**
asparagus with wafu sauce and sesame **25**

desserts

Fruit skewer **20**
Special chocolate tart **38**
Selection of macarons **20**
Yuzu cheesecake **35**
Date cake with caramel **35**

oysters on the half shell

chef's daily selection of fresh oysters

market price

oscietra grand cru caviar platter

fresh yuzu tofu with smoked sea salt, housemade nori rice crackers, miso bun, truffle soboro, crispy rice pearls, chives 250g platter set up available

market price

uni platter

served with miso buns, green shiso and barley miso 250g

market price

maki

zuma kappa maki, cucumber, pickled ginger and avocado roll (v)

salmon avocado roll with tenkasu and kizami wasabi
spicy yellowtail roll with serrano pepper, avocado and wasabi mayonnaise

california roll with Alaskan snow crab, avocado and tobiko

200 per person

IZAKAYA STATIONS

signature dishes presented as
live stations offer a dynamic
and engaging way to showcase
Zuma favourite dishes

sashimi to maki

tuna, salmon, yellowtail sashimi

salmon avocado roll with tenkasu and kizami wasabi
spicy yellowtail roll with serrano pepper, avocado and wasabi mayonnaise

california roll , with alaskan snow crab avocado and tobiko

220 per person

yakimono small plates

miso-yaki salmon with ginger relish and japanese herbs

150 per person

barley miso chicken oven roasted on cedar wood

150 per person

spicy beef tenderloin with sesame, red chili and sweet soy
or

rib eye steak with wafu sauce and garlic chips

220 per person

dry aged tomahawk and truffle mayonnaise

270 per person

kinoko no kama meshi

rice hot pot with wild mushrooms and japanese vegetables
with fresh shaved truffle (v)

200 per person

DRINKS PACKAGES

FINAL SELECTION DEPENDANT UPON AVAILABILITY
PRICES PER PERSON, PER HOUR - MIN 2 HOURS

Beer
kirin



white wine
red wine
sparkling



Cocktails

rubabu – rhubarb sake, vodka, passionfruit
rikka tonic – gin, grapefruit, yuzu tonic, bitters
aperol spritz – aperol, prosecco, soda water



Mocktails

norisan – mint, passion fruit, pineapple, orange
yosi nura – lime, mint, fresh ginger



Water

120AED

Beer
kirin



white wine
red wine
sparkling



Cocktails

rubabu – rhubarb sake, vodka, passionfruit
rikka tonic – gin, grapefruit, yuzu tonic, bitters
aperol spritz – aperol, prosecco, soda water



Mocktails

norisan – mint, passion fruit, pineapple, orange
yosi nura – lime, mint, fresh ginger



Water



Spirits

gin
vodka

150AED

Beer
kirin



premium white wine
premium red wine
Champagne



Cocktails

rubabu – rhubarb sake, vodka, passion fruit
rikka tonic – gin, grapefruit, yuzu tonic, bitters
aperol spritz – aperol, prosecco, soda water



Mocktails

norisan – mint, passion fruit, pineapple, orange
yosi nura – lime, mint, fresh ginger



Water



Spirits

gin
vodka

250AED

wabi sabi

the Wabi Sabi is a two-room private dining space inspired by the Japanese philosophy of embracing beauty in imperfection and simplicity. designed with natural materials and understated elegance, it offers a serene and authentic atmosphere that celebrates the charm of imperfection and the passage of time. the rooms are separated by a wooden partition, which can be removed to create a larger, more expansive dining area. booking the Wabi Sabi includes a dedicated waiter, along with the option of exclusive tasting menus tailored for larger groups. each side of the room can accommodate up to 12 guests, with a minimum spend of 5,000 AED per side. for larger gatherings, the full space can host up to 20 guests with a minimum spend of 10,000 AED.

capacity

12 pax single room

20 pax double room

minimum spend

2000/4000 AED for lunch

5000/10000 AED for dinner





ishigaki wine room

named "ishigaki," which means "stone wall" in Japanese, the space incorporates tactile features such as Thai rock and wood tones, evoking the cozy, intimate atmosphere of a wine cellar

the Ishigaki wine room offers an unparalleled selection of over 700 meticulously selected wines, showcasing the best from renowned producers across France, Italy, Spain, the USA, South Africa, and beyond. with an emphasis on prestigious labels and limited allocations, guests can discover rare vintages from Burgundy, Bordeaux, and Napa Valley.

capacity
12 pax

minimum spend
2000AED for lunch
6000 AED for dinner

premium lounge

this semi-private area offers a unique blend of informal elegance and vibrant atmosphere, perfect for guests aged 21 and older. the premium lounge can comfortably accommodate up to 36 guests, making it ideal for intimate gatherings and special events. separated by beautifully crafted clear glass panels adorned with Japanese imagery representing the elements, the space provides a sense of privacy while maintaining the lounge's dynamic energy.

capacity
36 pax

minimum spend
please contact our events team





bar and terrace

our vibrant bar area offers a dynamic setting ideal for standing receptions and lively gatherings. with a selection of canapé-style dishes and live izakaya stations, the space can be tailored to suit your group's preferences. during the cooler months the experience extends onto the terrace, while in summer, the enclosed bar provides a stylish and comfortable atmosphere for your event year-round.

capacity
up to 120 pax standing

minimum spend
please contact our events team

zuma

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