

# 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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