

2 pieces	nigiri sushi / sashimi*
uni	sea urchin 20
botan ebi	jumbo sweet shrimp 15
unagi	fresh water eel 14
ika	squid 10
ebi	pink shrimp 11
maguro	tuna 13
o toro	fatty tuna 42
chu toro	semi fatty tuna 22
hamachi	yellowtail 12
hirame	fluke 10
kinmedai	golden eye snapper 15
hotate	fresh scallop 18
ikura	salmon roe 11
tamago	sweet omelette 9
saba	japanese mackerel 12
shima aji	striped jack 14
sake	salmon 12
suzuki	seabass 10
mirugai	guiduck 32
tai	japanese seabream 14
tako	octopus 10
aji	spanish mackerel 12

zuma special sushi*

wagyu beef sushi with truffle	24
uni, ikura, barley miso	18
alaskan king crab, tofu, caviar, fresh yuzu	26

tokusen nigiri sushi a selection of nigiri sushi

chef's selection 5 pieces	35
chef's selection 9 pieces	59

sashimi moriwase mixed sashimi selection

chef's selection 3 variations	36
chef's selection 5 variations	56
chef's selection 8 variations	96
premium chef's selection	200

maki rolls

yasai	veggie (v) 10
sake to abokado	salmon, avocado, tenkasu and kizami wasabi * 14
watari gani	dynamite spider roll with softshell crab, chilli and wasabi tobiko sauce * 17
zuma chirashi	salmon, tuna, seabass and yellowtail with avocado, yuzu kosho mayonnaise * 15
arjun's chu toro	prime tuna and finely diced scallion * 27
kappa maki	cucumber (v) 9
zuma kappa maki	ginger, cucumber and avocado (v) 10
california	alaskan king crab, avocado and tobiko 17
pirikara maguro	tuna with green chili, spicy mayo and tobiko* 15
pirikara hamachi	yellowtail with serrano pepper, avocado and wasabi mayo * 14
ebi tempura	prawn tempura with pickled yamagobo and mentaiko mayo 15
unagi to abokado	freshwater eel with avocado and tamago 24

* consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
parties of 8 or more are subject to 18% service charge

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

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

www.zumarestaurant.com

zuma

omakase

signature 128 per person **premium** 168 per person

only available as a choice for the whole table, minimum of 2 guests

snacks and soups

edamame	steamed soybeans with sea salt (v) 8
piri karai edamame	stir fried soybeans with chili, garlic and ginger 9
shishito no suage wafujio	shishito pepper with sesame tofu dip (v) 9
ika no kari kari age	crispy fried squid, green chili and lime 12
gindara to ebi no gyoza	prawn and black cod dumplings 16
age watarigani	fried softshell crab with wasabi mayonnaise 18
ise ebi no aka miso	spicy lobster miso soup 14
miso shiru	miso soup with tofu, wakame and scallion 7

salads (v)

piri kara dofu to abokado salad	spicy fried tofu, avocado and japanese herbs 14
hourensou no goma ae	steamed japanese spinach with sesame dressing 10
zuma nama yasai	mixed salad with baby kale, asparagus and barley miso dressing 18
tomato to nasu no wafu salad	tomato and eggplant salad with ginger and spring onion dressing 15
kureson to kyyuri no salad	watercress salad with fresh wasabi and cucumber 16

cold dishes

suzuki no osashimi	thinly sliced seabass with yuzu, truffle and salmon roe * 19
maguro no tataki	sliced seared tuna, chili daikon and ponzu sauce * 18
kaisen taru taru kyabia zoe	salmon and tuna tartare * 26
gyu no tataki	seared beef with soy, ginger, lime and coriander * 22
sake no tataki	seared salmon with shiso and lime-soy * 19
hamachi usuzukuri pirikara, ninniku gake	sliced yellowtail, green chili relish, ponzu and pickled garlic * 19

skewers

tori no tebasaki	sake glazed chicken wings, sea salt and lime 13
yakitori - negima yaki	chicken with spring onion 13
gyu to shishito no kushi yaki	beef with shishito pepper and smoked chili soy * 15
buta – bara yuzu miso	kurobuta pork belly with yuzu mustard miso 15
hotate no ume shiso mentaiko yaki	fresh scallops with pickled plum, shiso and mentaiko butter * 32

additions **truffle 5g** 35 **caviar 5g** 49

signature dishes

gin-dara no saikyo yaki	saikyo miso marinated black cod wrapped in hoba leaf 37
tsubu-miso gake hinadori no oven yaki	barley miso marinated baby chicken, oven roasted on cedar wood 29
gyuhire sumibiyaki karami zuke	spicy beef tenderloin with sesame, red chili and sweet soy 38
ise ebi no oven yaki	roasted lobster (1½ lb) with shiso ponzu butter * 70
rib eye no tamanegi ponzu fuumi	rib eye steak with wafu sauce and garlic crisps * 39
kinoko no kama meshi	rice hot pot with wild mushrooms, japanese vegetables, black truffle (v) 55

tempura

ise ebi no tempura	lobster (1½ lb) with spicy ponzu and wasabi mayonnaise 65
yasai no moriawase	assorted vegetables (v) 15
kuruma ebi no tempura	tiger prawn 18
kue no tempura	grouper with fresh chili dashi and red onion 20
ishi ebi no tempura piri kara tofu	rock shrimp with chili tofu 20
tempura moriawase	seafood and vegetables 17

robata seafood

sake no teriyaki kyuri zoe	salmon fillet with teriyaki sauce and sliced pickled cucumber 29
ebi no sumibiyaki yuzu koshou fuumi	jumbo tiger prawn with yuzu pepper * 36
suzuki no shioyaki	branzino with burnt tomato and ginger relish * 28
ainame no koumi yaki to kousou	grilled chilean seabass with green chilli and ginger dressing 38
yaki taraba gani	king crab with ponzu lime butter 42

robata meat

kobuta no ribs yawaraka nikomi	glazed ribs with cashew nut and scallion 26
kankoku fu kohitsuji	spicy lamb (2 chops) with pickled onion and myoga * 27

robata beef

us prime beef	tenderloin (8oz) with yuzu tahoon 46
	rib eye (12oz) with chili ponzu 45
	bone-in rib eye with black truffle (28oz) 120
wagyu	tomahawk (32oz) 14 day dry aged with black truffle 220
	skirt steak (10oz) shiso lime 39
japanese grade a5	wagyu beef (6 oz) with tahoon aioli and chili daikon ponzu fresh wasabi 190

vegetables

jagaimo no marugoto robata yaki	roasted potato with shiso butter and sancho lime salt 10
shiitake no ninniku fuumi	shiitake mushroom with garlic and soy butter 10
yaki toumoro koshi	japanese sweetcorn with shiso butter 12
tokudai wafu asparagasu	asparagus with wafu sauce and sesame (v) 12

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