

snacks, cold dishes and tempura

crispy fried squid with green chilli and lime

ika no kari kari age

sliced yellowtail with green chilli relish, ponzu and pickled garlic

hamachi usuzukuri piri kara, ninniku ponzu

sliced seared tuna with chilli daikon and ponzu sauce

maguro no tataki

chu toro tartare with miso bun and black truffle

chu toro no tarutaru kyabla to toryufu zoe

king crab salad, sesame dressing, Japanese mizuna, tobiko

kani to mizuna no goma salada

rock shrimp tempura with shiso and citrus mayonnaise

koebi no tempura to kankitsu mayo

freshly seared wagyu tataki with truffle ponzu

wagyu no tataki, kuro toryufu ponzu gake

nigiri sushi /sashimi / maki rolls

a selection of nigiri sushi

tokusen nigiri sushi

chef's selection 6 pieces

chef's selection 9 pieces

mixed sashimi selection

sashimi moriawase

chef's selection 4 variations

chef's selection 7 variations

prawn tempura maki, tenkasu, pickled gobo and wasabi mentaiko sauce

ebi no tempura

spicy tuna maki, homemade chilli miso and yuzu tobiko

piri kara maguro

spicy yellowtail maki with avocado and wasabi mayo

piri kara hamachi

signature dishes

marinated black cod wrapped in hoba leaf

gin-dara no saikyo yaki

barley miso marinated baby chicken, roasted on cedar wood

hinadori no oven yaki tsubu-miso gake

grilled chilean seabass, green chilli, ginger dressing

ainame to kousou no koumi yaki

robata meat and vegetable

spicy beef tenderloin with sesame, red chilli and sweet soy

gyuhire sumibiyaki karami zuke

Japanese wagyu sirloin A4, yuzu tahoon, chilli ponzu

Japanese wagyu no sumibiyaki

105 per 100gr (minimum order 200gr)

Japanese mushrooms with garlic and soy butter

hiratake no hachimitsu to yuzu kosho itame

zuma

signature omakase menu

crispy fried squid, green chilli and lime
ika no kari kari age

sliced yellowtail with green chilli relish, ponzu and pickled garlic
hamachi usuzukuri pirikara, ninniku gake

sliced seared tuna with chilli daikon and ponzu sauce
maguro no tataki

salmon tartare with oscietra caviar
sake no tarutaru to kyabia

avocado salad with Japanese herbs
abokado salada

shrimp tempura with shiso and citrus mayonnaise
koebi no tempura to kankitsu mayo

signature sushi platter
chef selection of fine nigiri, sashimi, maki rolls
tokusen nigiri zushi, sashimi moriwase

marinated black cod wrapped in hoba leaf
gin-dara no saikyo yaki

spicy beef tenderloin with sesame, red chilli and sweet soy
gyuhire sumibiyaki karami zuke

grilled cabbage with miso butter
yaki kyabetsu to miso dare

dessert

zumacoa special chocolate
vanilla bean ice cream

chawan mushi
coconut custard, exotic fruit, egg roll biscuit

this menu is only a sample, dishes may vary
price excludes drinks

zuma

premium omakase menu

thinly sliced seabass with truffle dressing, salmon roe
suzuki no sashimi

king crab salad, sesame dressing, mizuna, tobiko
kani to mizuna no goma salada

freshly seared Japanese wagyu tataki with truffle ponzu
wagyu no tataki, kuro toriyufu ponzu gake

roasted lobster with green chilli and garlic shiso butter
ise ebi no oven yaki hojiso butter fuumi

chu toro tartare with miso bun and black summer truffle
chu toro no tarutaru kyabla to toriyufu zoe

a selection of fine nigiri sushi and premium sashimi
tokusen nigiri zushi, sashimi moriwase

grilled chilean seabass with green chilli, ginger dressing
ainame to kousou no koumi yaki

Japanese wagyu sirloin A4 yuzu tahoan, chilli daikon ponzu
Japanese wagyu no sumibiyaki

oyster mushrooms with garlic and soy butter
hiratake no hachimitsu to yuzu kosho itame

dessert

deluxe dessert platter

this menu is only a sample, dishes may vary
price excludes drinks

zuma