

signature omakase menu

steamed soybeans with sea salt
edamame

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 and miso buns
sake no tarutaru to kyabia

steamed spinach with sesame sauce
hourensou no goma ae

wagyu gyoza with black vinegar
gyuniku to konyasai no gyoza

sashimi selection – salmon, yellowtail, semi fatty tuna
sashimi moriawase – sake, hamachi, chu toro

nigiri selection – tuna, yellowtail
tokusen nigiri sushi akami, hamachi

spicy tuna maki, homemade chilli miso and yuzu tobiko
piri kara maguro

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

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

dessert

zumacoa special chocolate
vanilla bean ice cream

chawan mushi
coconut custard, exotic fruit, egg roll biscuit

signature €500 per person
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

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

sashimi selection – salmon, yellowtail, semi fatty tuna
sashimi moriawase – sake, hamachi, chu toro

nigiri selection – semi fatty tuna with caviar, salmon special, gunkan
tokusen nigiri sushi – chutoro, sake, gunkan

spicy tuna maki, homemade chilli miso and yuzu tobiko
piri kara maguro

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

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

Japanese wagyu sirloin A4 yuzu tahn, 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

premium €750 per person
this menu is only a sample, dishes may vary
price excludes drinks

zuma