

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 kyabira

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

Signature CHF230 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

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 kyabira 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 tahoon, 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 CHF330 per person
this menu is only a sample, dishes may vary
price excludes drinks

zuma