

nigiri sushi / sashimi
(2 pieces)

hamachi **yellowtail*** 15
suzuki **seabass*** 14

botan ebi **jumbo sweet shrimp*** 16
sake **salmon*** 15

hotate **hokkaido scallop*** 16
ikura **salmon roe*** 16
akami **tuna*** 15

chu toro **semi fatty tuna*** 30
o toro **fatty tuna*** 42
uni **sea urchin*** 25

zuma special sushi
(2 pieces)

wagyu gunkan
wagyu beef sushi, daikon and black truffle* 32

sake no aburi
salmon nigiri torched* 19

chef selection

tokusen sushi chef selection of nigiri

small nigiri (5 pieces)* 38

large nigiri (9 pieces)* 68

sashimi moriawase mixed sashimi selection

5 sashimi variation (2 slices each)* 59

9 sashimi variation (2 slices each)* 99

maki rolls
(6 pieces)

sake to abokado maki **salmon avocado roll with tenkasu and kizami wasabi*** 20
watari gani maki **dynamite spider roll with softshell crab, chili and wasabi tobiko mayo*** 24
chirashi maki **salmon, tuna, seabass and hamachi roll with avocado and yuzu kosho mayo*** 21
arjun negi toro maki **fatty tuna roll and finely diced scallion** (add siberian caviar 5 grams 22)* 34

(8 pieces)

zuma kappa **ginger, cucumber and avocado roll (vv)** 13
ebi tempura roll **prawn tempura roll with pickled yamagobo and mentaiko mayo*** 24
pirikara maguro maki **spicy tuna roll with green chili, spicy mayo and tobiko*** 22
pirikara hamachi maki **spicy yellowtail roll with serrano pepper, avocado and wasabi mayo*** 22
california maki **king crab, avocado and tobiko*** 26
temaki **handrolls available upon request**

london
hong kong
istanbul
dubai
miami
bangkok
abu dhabi
new york
rome
las vegas
boston
madrid

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

mykonos – opening 7th july for dinner only.
from 15th july the pool, bar and restaurant will be open during the day as well.

zuma will debut a first-of-its-kind lifestyle concept in mykonos. this creative, multi-purpose destination is a new concept within the portfolio featuring a restaurant, lounge and bar, sleek infinity pool, day beds and resident DJ

ibiza – coming soon
landing summer 2022, the zuma ibiza pop up, will be located in the bustling marina botafoch. amongst the luxury boutiques and vibrant dining scene, zuma's rooftop location will boast views over the water, towards dalt vila and ibiza old town

omakase

signature 138 **premium** 168

price per person, only available as a choice for the entire table
minimum of 2 guests

snacks and soups

| | |
|---------------------------|--|
| edamame | steamed soybeans with sea salt (vv) 11 |
| ika no kari kari age | crispy fried calamari with serrano pepper and lime 17 |
| wagyu to truffle no gyoza | wagyu gyoza with black truffle 35 |
| gindara to ebi no gyoza | prawn and black cod gyoza 22 |
| miso shiru | white miso soup with tofu, wakame and scallion 11 |
| age watarigani | fried softshell crab with wasabi mayonnaise 22 |
| ise ebi no aka miso | spicy lobster miso 19 |

salads and cold dishes

| | |
|------------------------------------|---|
| piri kara dofu to abokado salada | spicy fried tofu, avocado and japanese herbs (v) 19 |
| hourensou no goma ae | steamed baby spinach with sesame dressing (vv) 10 |
| yasai to lemon yuzu hachimitsu | avocado and asparagus salad with lemon honey dressing (v) 17 |
| suzuki no osashimi | sliced seabass sashimi with yuzu, truffle and salmon roe* 23 |
| maguro no tataki | seared tuna with chili daikon and ponzu sauce* 22 |
| kaisen taru taru kyabia zoe | salmon and tuna tartare (add siberian caviar 5 grams 22)* 34 |
| hamachi usuzukuri pirikara ninniku | sliced yellowtail sashimi green chili relish, ponzu and pickled garlic* 23 |

tempura

| | |
|------------------------------------|---|
| ise ebi no tempura | lobster 1 ½ lb with spicy ponzu and wasabi mayonnaise 76 |
| ishi ebi no tempura piri kara tofu | rock shrimp with chili tofu 29 |
| yasai moriawase | assorted vegetables (v) 21 |

robata skewers

| | |
|-----------------------------------|---|
| tori no tebasaki | sake marinated chicken wings, sea salt and lime 17 |
| buta – bara yuzu miso | kurobuta pork belly with yuzu mustard miso 25 |
| hotate no ume shiso mentaiko yaki | grilled scallops (2 pcs) with pickled plum, shiso, mentaiko butter* 23 |

chef's caviar platter 150

with japanese condiments

signature dishes

| | |
|---------------------------------------|---|
| gin-dara no saikyo yaki | black cod marinated in saikyo miso wrapped in hoba leaf 48 |
| kinoko no kama meshi | rice hot pot with mushrooms, japanese vegetables, black truffle 69 |
| gyuhire sumibiyaki karami zuke | spicy beef tenderloin with sesame, red chili and sweet soy* 52 |
| ise ebi no oven yaki | roasted lobster 1 ½ lb with shiso ponzu butter* 76 |
| rib eye no tamanegi ponzu fuumi | 8oz rib eye steak with wafu sauce and garlic crisps* 47 |
| tsubu-miso gake hinadori no oven yaki | baby chicken marinated in barley miso 39 |

robata seafood

| | |
|--------------------------------|--|
| suzuki no shioyaki | branzino with burnt tomato and ginger relish 35 |
| sake no teriyaki kyuri zoe | salmon with teriyaki sauce and pickled cucumber 35 |
| ainame no koumi yaki to kousou | grilled chilean seabass with green chili and ginger dressing 47 |

robata meat

(all served with wasabi and sea salt)

| | |
|-------------------|--|
| american wagyu | 10 oz skirt steak shiso chimichurri* 54 |
| us prime beef | 12 oz rib eye with chili ponzu* 56 |
| us prime beef | 24 oz bone-in rib eye with truffle soy* 115 |
| dry aged | tomahawk with truffle soy* 185 |
| japanese grade a5 | a5 wagyu* (minimum order 4 oz) 55 per oz |
| | black truffle add on 3g 55 |

robata vegetables

| | |
|---------------------------------|---|
| shiitake no ninniku fuumi | shiitake mushroom with garlic and soy butter 15 |
| jagaimo no marugoto robata yaki | roasted potato with shiso butter and sansho lime salt 16 |
| tokudai wafu asparagus | asparagus with wafu sauce and sesame (vv) 15 |
| yaki toumoro koshi | sweet corn with shiso butter and shichimi pepper 15 |

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

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madrid
mykonos
maldives

zuma is a contemporary japanese *izakaya*

the bar at zuma is designed with this concept in mind. we
offer a wide range of sake and wine as well as a large
selection of contemporary cocktails

we only use premium spirits and liqueurs, along with fresh
fruit and vegetables

www.zumarestaurant.com

zuma
beverages

nomikai

hachiko 20
grey goose vodka, yuzu & hibiscus cordial
cold-pressed pink grapefruit

rikka tonic 18
sipsmith gin, grapefruit bitters and tonic water

ozaka spritzer 18
strawberry and basil infused aperol, prosecco, tonic water
grapefruit bitters

kurashikku

burning history 24
suntory toki whisky, honey, ginger, yuzu, scotch, egg whites
barrel stave smoke

japanese old fashioned 22
suntory toki whisky, old fashioned syrup, bitters

mexican zombie 22
chamucos blanco and reposado, vida mezcal, velvet falernum
spiced cinnamon agave, passion fruit, grapefruit

torii sidecar 20
suntory toki whisky, ferrands dry curacao, yuzu

heritage

chili passion fruit margarita 22
casamigos blanco, vanilla, blood orange, passion fruit
hellfire bitters

art deco cosmo 22
titos vodka, white cranberry, combier bleu, clarified lime

lychee and rose petal martini 20
haku vodka, roku gin, lychee, rose syrup

raspberry & passion fruit martini 20
haku vodka, raspberries, passion fruit, apple

yamatochi cooler 20
patron silver, elderflower, mint, lychee, ginger

geishi smash 20
kettle one, shiso, cucumber, yuzu, egg white

zuma mai tai 18
bacardi white rum, havana club anejo, ume sake bitters
orgeat, blood orange, pineapple

zuma non alcoholics

| | |
|--|---|
| norisan mint, orange, passion fruit, pineapple | 8 |
| namakemono raspberries, cucumber, apple | 8 |
| yoshi nura mint, ginger, lime, soda | 8 |
| green yoga matcha green tea, passion fruit, lemon | 8 |

japanese beers

| | |
|----------------------|----|
| sapporo | 9 |
| sapporo light | 9 |
| hitachino yuzu lager | 12 |

sake

cold – 100ml glass

| | |
|---|----|
| zuma, `fukukomachi`, junmai ginjo, akita | 25 |
| kirinzan, junmai daiginjo, niigata | 35 |
| hakkaisan `yukimoro` junmai daiginjo, niigata | 40 |
| kubota `manju` junmai daiginjo, niigata | 45 |

cold – 300ml carafe

| | |
|---|-----|
| zuma, `fukukomachi`, junmai ginjo, akita | 75 |
| kirinzan, junmai daiginjo, niigata | 105 |
| hakkaisan `yukimoro` junmai daiginjo, niigata | 120 |
| kubota `manju` junmai daiginjo, niigata | 135 |

warm – 300ml carafe

| | |
|------------------------------|----|
| midorikawa masamune, niigata | 55 |
|------------------------------|----|

wine by the glass

champagne & sparkling

| | | |
|------------------------------------|-------|-----|
| la spinetta moscato d'asti 2021 | | 16 |
| louis roederer 'collection 242' mv | | 35 |
| billecart-salmon brut rosé mv | | 55 |
| ruinart brut rosé mv | 375ml | 140 |
| krug grand cuvée mv | 375ml | 250 |

white

| | | |
|--|--|----|
| ovum 'big salt' oregon white blend 2021 willamette valley, oregon | | 15 |
| champalou 'les fondraux' vouvray 2020 vouvray, loire valley, france | | 17 |
| seresin sauvignon blanc 2021 marlborough, new zealand | | 20 |
| paul lato 'matinee' chardonnay 2021 santa maria valley, california | | 24 |

rosé

| | | |
|---|--|----|
| triennes rosé 2021 côtes de provence, france | | 16 |
|---|--|----|

red

| | | |
|---|--|----|
| george winery 'sonoma coma' pinot noir 2021 russian river valley, california | | 20 |
| passopisciario 'passorosso' nerello mascalese 2020 sicilia, italy | | 25 |
| orin swift '8 years in the desert' zinfandel 2021 napa valley, california | | 30 |
| charbonnière châteauneuf-du-pape 2019 rhône valley, france | | 35 |
| herman story 'bolt cutter' cabernet blend 2020 paso robles, california | | 38 |

fine wine by the glass

white wine

| | |
|--|-----|
| dr. loosen 'wehlener sonnenuhr' spätlese riesling 2021 mosel, germany | 25 |
| olivier leflaive puligny-montrachet 2020 côte de beaune, burgundy, france | 100 |

red wine

| | |
|---|-----|
| frédéric esmonin gevrety-chambertin 2021 côte de nuits, burgundy, france | 50 |
| château d'issan 2017 margaux, bordeaux, france | 75 |
| opus one 'overture' cabernet sauvignon mv oakville, napa valley, california | 100 |
| cayuse vineyards 'god only knows' grenache 2006 walla walla valley, washington state | 120 |

half bottles

| | | |
|--|-------|-----|
| ferd. richter 'auslese' riesling 2013 mosel, germany | 375ml | 80 |
| switchback ridge merlot 2016 peterson family vineyard, calistoga, napa valley, california | 375ml | 100 |
| hirsch 'san andrea's' pinot noir 2018 sonoma coast, california | 375ml | 120 |
| venissa bianco 2013 venice, veneto, italy | 500ml | 200 |
| venissa rosso 2011 venice, veneto, italy | 500ml | 200 |
| château lynch bages 2019 pauillac, bordeaux, france | 375ml | 400 |

desserts

zuma deluxe dessert platter 21

chef selection of our signature desserts, served with seasonal and exotic fruits, ice creams and sorbets

(minimum of two people)

price per person

chawan mushi 15

coconut custard, tropical fruit, passion fruit foam

yuzu key lime pie 15

raspberry, guava gel and strawberry lychee sorbet

green tea and banana cake 15

coconut ice cream, peanuts and toffee sauce

exotic and seasonal fruits 17

with sorbet

sorbet and ice cream 6

individual scoop

dessert wine, sake & cocktail

| | | |
|--|-------|------|
| zuma espresso martini | 100ml | 16 |
| cockburn's 10 year old tawny port | 100ml | 18 |
| gonzalez byass 'nectar' pedro ximenez | 100ml | 18 |
| kopke 20 year old tawny port | 100ml | 30 |
| hakkaisan kijoshu | 100ml | 16 |
| aragoshi umeshu awamori jikomi | 100ml | 17 |
| yuzu omoi | 100ml | 20 |
| buglioni 'il recioto della valpolicella' 2011 | 100ml | 26 |
| valpolicella, veneto, italy | 500ml | 130 |
| kenzo estate 'muku' sauvignon blanc 2018 | 375ml | 135 |
| napa valley, california | | |
| far niente 'dolce' late harvest 2011 | 375ml | 200 |
| napa valley, california | | |
| château d'Yquem 2001 | 45ml | 160 |
| sauternes, france | 375ml | 1300 |

tea & coffee

6.5

green tea

sencha

jasmine

genmaicha

fresh tea

mint

ginger

shiso leaves

black tea

organic earl grey

decaffeinated available

organic breakfast blend

coffees

espresso, cappuccino, americano, macchiato, latte

decaffeinated available

social hour

5:30pm – 7:00pm sun-thurs

available at the bar only

- lychee and rose petal martini** vodka, lychee, rose syrup, lemon 11
- raspberry & passion fruit martini** vodka, raspberries, passion fruit, apple 11
- rikka tonic** gin, grapefruit bitters, tonic water 11
- ozaka spritzer** strawberry & basil infused aperol, prosecco 11
- azur rosé** 11
- soto junmai 180ml** 11
- sapporo or sapporo light** 7



- steamed edamame** with sea salt (vv) 7
- grilled shishito peppers** with yuzu sesame dip (v) 7
- crispy fried calamari** green chilli, lime 11
- tuna tataki** seared tuna with chili daikon and ponzu sauce* 11
- sake glazed chicken wings** sea salt and lime 7
- chef's daily skewer** 7
- zuma kappa** ginger, cucumber and avocado roll (vv) 7
- prawn tempura roll** with pickled yamagobo and mentaiko mayo* 11
- spicy tuna roll** with green chili , spicy mayo and tobiko* 11
- spicy yellowtail roll** with serrano pepper, avocado and wasabi mayo* 11
- california roll** king crab, avocado and tobiko 11

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