

nigiri sushi / sashimi		special sushi	
2 pieces / 3 pieces			
uni	sea urchin 65 / 129	wagyu gunkan caviar nose	wagyu beef sushi with caviar 78
botan ebi	jumbo sweet shrimp 39	sake aburi, mentaiko	salmon aburi, mentaiko sauce and lemon 48
unagi	freshwater eel 29	japanese gyu nigiri torifu nose	japanese wagyu nigiri, shiso, truffle 125
ebi	shrimp 29	taraba kani no makimono	grilled king crab maki, shiso, caviar 120
akami	tuna 35	hottate no mokimomo	grilled scallops maki with caviar 110
o toro	fatty tuna 69	tokusen nigiri sushi	
chu toro	semi fatty tuna 41	nigiri moriawase	selection 6 pieces 77
hamachi	yellowtail 37		selection 9 pieces 97
hotate	scallop 31		premium 8 pieces 117
ikura	salmon roe 36	sashimi moriawase	mixed sashimi chef's selection
sake	salmon 29		4 variations 70
suzuki	seabass 29		7 variations 108
			premium 7 variations 140

maki rolls

kappa maki	cucumber (v) 14
zuma kappa maki	ginger, cucumber and avocado (v) 19
tekka maki	tuna 28
california maki	fresh crab, avocado and tobiko (g) 36
sake maki	salmon, avocado, tenkasu and kizami wasabi (g) 25
dynamite spider roll	softshell crab, chilli mayonnaise, cucumber and wasabi tobiko sauce (g) 42
spicy hamachi	yellowtail maki, tenkasu and tobiko (g) 31
spicy tuna	tuna, homemade chilli miso and yuzu tobiko (g) 38
arjun's chu toro	prime tuna and finely diced spring onions 50
ebi tempura roll	prawn and tenkasu, avocado and wasabi mentaiko sauce (g) 38

(v) vegetarian (a) contains alcohol (g) contains gluten

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all our produce is prepared in an area where allergens are present. for those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance

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

ibiza – now open

the zuma ibiza pop up is 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

mykonos – now open

zuma has debuted 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

porto cervo – now open

zuma has landed in the glamorous destination of porto cervo, in north-east sardinia, this summer. known for its stunning white sand beaches and turquoise water, this italian gem lies at the heart of the costa smeralda

zuma

daikoku

an extensive selection of dishes chosen by our head chef

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

signature 350 per person premium 470 per person

snacks and soups

edamame

steamed soybeans with sea salt (v) 15

ika no kari kari age

crispy fried squid, green chilli and lime 33

age watarigani

fried soft-shell crab, wasabi mayonnaise (g) 37

miso shiru

miso soup with tofu, wakame and spring onion 18

cold dishes

chu toro no osashimi konsou fuumi

thinly sliced chu toro tuna, chilli, coriander, sesame 65

chutoro tarutaru kyabia zoe

chu toro tartar, oscietra caviar and miso bun (g) 150

maguro no tataki

sliced seared tuna, chilli daikon and ponzu sauce 53

suzuki no osashimi

thinly sliced seabass with yuzu, truffle oil and salmon roe 39

kaisen tarutaru kyabia zoe

salmon and tuna tartare with oscietra caviar 78

wagyu no tataki kuro natsu toryufu nose

wagyu beef tataki with truffle ponzu 120

sake no tataki

seared salmon with lime shiso soy 39

hamachi usuzukuri pirikara, ninniku gake

sliced yellowtail, green chilli relish, ponzu and pickled garlic 39

lobster usuzukuri kyabia zoe

lobster carpaccio, yuzu granite and caviar 145

salads

hourensou no goma ae

steamed japanese spinach with sesame sauce (v) 25

zuma nama yasai

zuma salad, ginger miso dressing (v) (g) 31

piri kara dofu to abogado salada

spicy fried tofu, avocado and japanese herbs (v) 32

avocado to asparagasu no salada

green salad with avocado and asparagus, lemon honey dressing (v) 33

taraba kani sarada no goma dressing

crab salad, avocado, mizuna and sesame dressing (g) 95

tempura

yasai no tempura moriawase

assorted vegetables (g) 30

ebi no tempura

tiger prawn (g) 42

ko ebi no tempura yuzu togarashi mayo

shrimp, green pea wasabi and chilli dip (g) 40

ise ebi no tempura

lobster with chilli ponzu and wasabi mayonnaise (g) 73

caviar selection

served with miso buns, rice crackers, shallots and ponzu

50g oscietra caviar 380

30g beluga caviar 400

signature dishes

gindara no saikyo miso yaki

miso marinated black cod wrapped in hoba leaf 78

tsubu-miso gake hinadori no oven yaki

barley miso corn fed baby chicken, oven roasted on cedar wood (g) 65

gyuhire sumibiyaki karami sauce zuke

spicy beef tenderloin with sesame, red chilli and sweet soy 76

ise ebi no oven yaki

roasted lobster, shiso ponzu butter half 88 / full 176

ainame no oumi yaki to sappari kousou

grilled chilean seabass with green chilli ginger dressing 78

from the robata grill

seafood

sake no teriyaki kyuri zoe

salmon teriyaki with pickled cucumber (a) 52

ebi no sumibiyaki yuzu kosho fumi

jumbo tiger prawn with yuzu pepper 64

suzuki no shioyaki

salt grilled seabass with burnt tomato and ginger relish 58

yaki taraba kani

king crab with ponzu lime butter 152 / 270

meat and poultry

yakitori-negima yaki

chicken skewers with baby leek 19

tori no tebasaki

grilled chicken wings, sea salt and lime 19

gyu to shishito no kushi yaki

beef and green chilli skewers with smoked chilli soy (g) 20

ribeye no wafu sauce gake

rib eye, wafu sauce and garlic chips 66

honetsuki ko-hitsuji no karashi yaki

marinated lamb chops, pickled baby onion (g) 70

wagyu beef

australian grade aa7

tenderloin 200g 180

sirloin 200g 170

t-bone 310

japanese wagyu

daily loin cut 200g 410 (limited availability)

all served with truffle sauce, spicy ponzu

vegetables

kinoko no ninniku fumi

grilled mushrooms with butter wafu sauce (v) 23

satumaimo no sumibi yaki

sweet potato, sesame and teriyaki sauce (v) (a) 23

tokudai wafu asparagasu

asparagus with wafu sauce and sesame (v) 25

yaki tomorokoshi

sweet corn with shiso butter (v) 25

sides

kisetsu yasai no yakisoba

stir fried ramen, seasonal vegetables, nori and dried chilli (v) (g) 40

gohan

steamed rice with black sesame seeds (v) 9

jikasei tsukemono

homemade pickles (v) 12

extra fresh sliced black winter truffle (5g) 40

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