

nigiri sushi / sashimi
2 pieces / 3 pieces

akami	tuna	9.8
o toro	fatty tuna	15.2
sake	salmon	8.4
hamachi	yellowtail	9
tai	sea bream	7
hirame	turbot	6.8
hotate	scallop	7.8
ika	squid	6
tako	octopus	6.6
botan ebi	jumbo sweet shrimp	9.4
ebi	shrimp	6
unagi	fresh water eel	8
ikura	salmon roe	7
Tamago	sweet omelette	4
ise ebi	half lobster sashimi	21.6

vegetarian sushi
a selection of vegetarian nigiri and maki sushi
chef's selection 9 pieces, 6 variations 9.8

tokusen nigiri sushi

a selection of nigiri sushi

chef's selection 6 pieces	23.2
chef's selection 9 pieces	34.2

sashimi moriawase

mixed sashimi selection
chef's selection 4 variations 31
chef's selection 7 variations 53.8

maki rolls

kappa	cucumber	4.5
zuma kappa	ginger, cucumber and avocado	4.8
tekka	tuna	7
california	fresh crab, avocado and tobiko	10.4
sake	salmon, avocado, tenkasu and kizami wasabi	9.6
veggie	avocado, asparagus, ginger, shiso, cabbage, cucumber and carrot	6.8
prawn tempura	tenkasu, pickled gobo and wasabi mentaiko sauce	11.2
dynamite spider	soft shell crab, chilli mayonnaise, cucumber and wasabi tobiko sauce	12.9
spicy tuna	tuna, homemade chilli miso and yuzu tobiko	10.4
pirikara hamachi	spicy yellowtail with sansho pepper, avocado and wasabi mayo	12.5
arjun's chu toro	prime tuna and finely diced spring onions	14.8
zuma chirashi	mixed seafood selection with avocado, cucumber and gobo	10.8
unagi bo zushi	grilled fresh water eel with avocado, sweet omelette and gobo	12.6
ise ebi no tempura	lobster and avocado maki with shiso	21.6

temaki **handrolls available upon request**

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
owing to westminster council planning restrictions, guests are
required to leave the premises by midnight
we apologise for any
inconvenience and thank you for your cooperation
please respect our neighbours by leaving zuma quietly**

an optional 15 % service charge will be added to your bill

zuma tasting menu

this menu is only available as a choice for the whole table
signature 86 **premium** 128

seasonal and new dishes

kani to mizuna no goma salada	crab salad with sesame dressing, japanese mizuna and tobiko	24
chutoro no tarutaru siro toryufu zoe	chu toro tartare with miso bun and white truffle	65
	add 30g oscietra caviar 95, 30g beluga caviar	258
akaebi no sakusakuage to amazuponzu	crispy mazara prawn with red chilli sour dashi and onions	26.8
kabocha to hazelnut no babaroa keiki	roasted pumpkin and hazelnut flourless cake with coffee ice cream	9

snacks and soups

edamame	steamed soybeans with sea salt	4.7
piri karai edamame	stir fry soybeans with chilli, garlic and ginger	4.9
ika no kari kari age	crispy fried squid with green chilli and lime	11.6
age watarigani	fried soft shell crab with wasabi mayonnaise	13.9
jikasei tsukemono	homemade pickles	4.3
omiso shiru	miso soup with tofu, wakame and spring onion	5
ise ebi no aka dashi	spicy lobster miso soup	8.8

salads

kaiso salada wafu ringo fuumi	seaweed salad, apple wafu and grilled lotus root	11.2
piri kara dofu to abokado salada	fried tofu with avocado and japanese herbs	12.8
zuma nama yasai	zuma salad with asparagus, tomatoes and barley miso dressing	10.2
miso fuumi no age nasu	warm eggplant with sweet miso and bonito flakes	8.9

cold dishes

hourensou no goma ae	steamed spinach with sesame sauce	6.9
kaisen tarutaru kyabia zoe	tartare of salmon and tuna with oscietra caviar	28.5
	add 30g oscietra caviar 95, 30g beluga caviar	258
hamachi usuzukuri pirikara, ninniku ponzu	sliced yellowtail with green chilli relish, ponzu and pickled garlic	14.2
sake no tataki	seared salmon with lime shiso soy	11.6
maguro no osashimi	sliced seared tuna with chilli daikon and ponzu sauce	14.8
suzuki no osashimi	thinly sliced sea bass with yuzu, truffle oil and salmon roe	13.5

robata skewers

tori no tebasaki	chicken wings with sake, sea salt and lime	6.4
gyu no kushiyaki	beef skewers with soy, garlic, ginger and ancho chili	8.8
tori negima yaki	chicken skewers with baby leek	6.8
hotate no ume shiso yaki	scallops with ume boshi, shiso and mentaiko	21

wagyu selection

wagyu no tataki, kuro toryufu ponzu gake	freshly seared wagyu sirloin tataki with black truffle ponzu	40.5
wagyu gunkan	wagyu beef tartare with black truffle	30.5
japanese wagyu no sumihiyaki	(160g) pure breed japanese wagyu A4 with yuzu tahoön and chilli daikon ponzu	
	ribeye 98 sirloin 98	
australia no honetsuki wagyu	australian wagyu tomahawk 9+	MP

signature dishes

gin-dara no saikyo yaki	marinated black cod wrapped in hoba leaf	39
hinadori no oven yaki tsubu-miso gake	barley miso marinated baby chicken, oven roasted on cedar wood	22.2
ise ebi no oven yaki hojiso butter fuumi	roasted lobster with green chilli and garlic hojiso butter	48
ainame no koumi yaki to kousou	grilled chilean sea bass with green chilli, ginger dressing	35.2
rib eye no tamanegi wafu sousu	rib eye steak with wafu sauce and garlic crisps	25.7
gyuhire sumihiyaki karami zuke	spicy beef tenderloin with sesame, red chilli and sweet soy	26.2

tempura

shiitake to shiso no tempura, toryfu ponzu	shiitake mushroom and shiso tempura with truffle ponzu	12.6
yasai tempura	assorted vegetables	9.8
ebi tempura	tiger prawn	16.9
tempura moriawase	prawn and vegetables	13.2
ebi no tempura to citrus mayo	shrimp tempura with shiso and citrus mayonnaise	16.2

robata seafood

yaki taraba gani	king crab with ponzu lime butter	48
ebi no sumibiyaki yuzu kosho fuumi	jumbo tiger prawn with yuzu pepper	25
sake no teriyaki kyuri zoe	salmon fillet with teriyaki sauce and sliced pickled cucumber	16.8
suzuki no shioyaki	sea bass with burnt tomato and ginger relish	17.3

robata meat

honetsuki ribu no robatayaki, nashi to nattsu	barbecue beef short rib with nashi pear and spiced cashew nuts	25.5
honetsuki ko-hitsuji no sumibiyaki	spiced lamb (2 chops), hatcho miso tofu	15.8
kamo muneniku no pirikara, shoga yaki	duck breast spiced with chilli, ginger and sake	25.6
iberico buta to eringi yuzu kosho fuumi	iberico pork with yuzu koshu and black pepper	27
irish beef	rib eye steak (300g) with daikon ponzu	38.8
irish beef	sirloin steak (250g) fresh wasabi and yuzu tahoön	32.5

robata vegetables

dansyaku imo no robata yaki	baked idaho potato with shiso and lime butter	9.8
shiitake no ninniku fuumi	shiitake mushroom with garlic and soy butter	6
tokudai wafu asparagus	asparagus with wafu sauce and sesame	7.4
burokkori no sumibi shisobutter	tenderstem broccoli with shiso butter and panko bread crumbs	6.9

for information on allergens or any dietary requirements please ask your waiter for assistance