

	nigiri sushi 2 pieces / sashimi 3 pieces
uova di salmone - ikura	salmon roe 19
salmone - sake	salmon 19
branzino - suzuki	seabass 20
ricciola - hamachi	yellowtail 18
capasanta - hotate	scallop 20
gambero rosso - aka ebi	red shrimp 25
tonno - akami	tuna 24
semi ventresca di tonno - chu toro	semi fatty tuna 31
ventresca di tonno - o toro	fatty tuna 34

	special sushi
2 pieces	
salmone scottato	salmon aburi and mentaiko shiso 32
tartare di wagyu con tartufo nero	wagyu gunkan and black truffle 52

tokusen nigiri sushi

a selection of nigiri
chef's selection 6 variations 57

sashimi moriawase

mixed sashimi selection
chef's selection 4 variations 60
chef's selection 7 variations 78

maki rolls

zenzero, avocado	zuma kappa ginger , vegetable and avocado 14 (vg)
tempura di gamberi	ebi prawn , tenkasu and wasabi mentaiko sauce 27
salmone, avocado	salmon , avocado, tenkasu and kizami wasabi 25
ricciola piccante	spicy yellowtail , avocado and wasabi mayonnaise 26
tonno, miso piccante	spicy tuna , homemade chilli miso and yuzu tobiko 27
semi ventresca di tonno, caviale	arjun , chutoro and finely chopped spring onions with oscietra caviar 38
granchio, avocado	california , snow crab, avocado and tobiko 30
cetriolo, sesami	kappa , cucumber and white sesame 13 (vg)
astice, avocado, tartufo nero	lobster tempura , avocado and black truffle 60

- london
- hong kong
- istanbul
- dubai
- miami
- bangkok
- abu dhabi
- datça peninsula
- new york
- rome
- las vegas
- bodrum yalikavak marina
- phuket
- kitzbühel
- boston
- madrid
- maldives
- ibiza
- mykonos
- porto cervo
- doha
- capri
- cannes

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.

zuma è una cucina contemporanea giapponese *izakaya*

i piatti vengono preparati in 3 cucine differenti:
la cucina principale, il sushi counter e la robata grill anziché offrire piatti individuali zuma offre piatti creati per essere condivisi e serviti in modo continuo il cameriere è a vostra disposizione per la spiegazione e la creazione del vostro menu

Zuma Cannes

Now open
The latest addition to our international portfolio and first restaurant in France, Zuma is coming to the French Riviera this spring.
Situated within the iconic Palm Beach, Zuma Cannes will open all year-round with panoramic views of the Bay of Cannes from our stunning terrace.
@zumacannesofficial

Zuma Munich Pop Up

Opening 31st May 2024
We are thrilled to announce our debut in Germany this summer, as we bring our signature izakaya experience to Munich for a seasonal pop-up. Situated in the main restaurant of The Charles Hotel, with the robata grill taking centre-stage on the picturesque terrace.
@zumamunichofficial

Zuma Riyadh

Following on from a successful pop-up at the Riyadh Oasis in 2020, we are extremely excited to be opening Zuma Riyadh in Autumn 2024 within the King Abdullah Financial District.
@zumariyadhofficial

ZUMA

zuma tasting menu

disponibile solo per l'intero tavolo

only available as a choice for the whole table
signature omakase 190 per person
premium omakase 240 per person

snacks

edamame
edamame piccante
calamari fritti con lime e peperoncino verde
zuppa di miso con tofu
pollo croccante con spezie e agrumi
bun di miso con astice e tartufo nero
spiedini di pollo con cipollotto
alette di pollo al sake e lime

piatti freddi

manzo di wagyu scottato con ponzu al tartufo
branzino, olio al tartufo e uova di salmone
ricciola con salsa al peperoncino verde
tonno scottato, daikon, peperoncino e ponzu
insalata di astice con limone di capri e caviale oscietra
tartare di tonno e salmone, cracker di riso e caviale
chutoro tartare con miso bun e tartufo nero

insalate

insalata zuma con misticanza, pomodori e salsa di miso
insalata con avocado, salsa di cetriolo e wasabi
tofu fritto, avocado ed erbe giapponesi
insalata di pomodori con melanzane e salsa di zenzero

tempura

gamberetti con maionese allo yuzu
gamberoni
assortimento di verdure e gamberoni
assortimento di verdure

signature dishes

snacks

steamed soybeans with sea salt 11 (vg)
stir fried soybeans with chilli, garlic and ginger 13 (vg)
crispy fried squid, green chilli and lime 22
miso soup with tofu, wakame and spring onion 10
crispy chicken kara-age 21
lobster miso bun with black truffle 25
chicken yakitori with spring onion 18
chicken wings, sake sea salt and lime 17

cold dishes

freshly seared wagyu tataki with black truffle ponzu 64
thinly sliced seabass with yuzu, truffle oil and salmon roe 32
sliced yellowtail, green chilli relish, ponzu and pickled garlic 31
sliced seared tuna with chilli daikon and ponzu sauce 30
sliced lobster with capri lemon and oscietra caviar 75
tuna and salmon tartare with rice cracker and oscietra caviar 55
chutoro tartare with miso bun and black truffle 80
add 30gr **oscietra caviar** 140 add 30gr **beluga caviar** 240

salad

zuma salad, mix leaves, tomato, barley miso dressing 25 (v)
seasonal salad, avocado, cucumber, wasabi dressing 28 (v)
fried tofu with avocado and japanese herbs 30 (vg)
burnt tomato and eggplant salad, sesame, ginger dressing 18 (vg)

tempura

rock shrimp tempura with yuzu mayonnaise 37
tiger prawn 32
assorted prawns and vegetables 30
assorted vegetables 28 (vg)

signature dishes

piatti classici

branzino cileno grigliato, peperoncino verde, salsa di zenzero
filetto di manzo speziato piccante con semi di sesamo
galletto marinato al miso arrostito su legno di cedro
merluzzo nero marinato avvolto in foglia di hoba
astice arrosto con peperoncino verde e shiso

robata pesce

gambero gigante con salsa allo yuzu kosho
salmone teriyaki
branzino con pomodoro e zenzero

robata carne

wagyu giapponese con yuzu tahoon
costata di manzo
maiale iberico con yuzu e salsa al tartufo
costata di manzo con salsa wafu, aglio croccante
tomahawk di wagyu australiano

robata verdura

funghi con aglio e burro alla soia
baby broccoli con miso piccante e chips di aglio
melanzana con miso caramellizzata e sesamo
mais con burro allo shiso, shichimi e lime
patata arrosto con burro al peperoncino verde e shiso

a seconda della stagione, dei prodotti potrebbero essere surgelati (lista disponibile)
il nostro pesce viene preventivamente abbattuto e congelato a garanzia della salute dei nostri clienti
vegetariano (v)
vegano (vg)
tutti i prezzi sono in euro e includono iva

caviar selection

oscietra caviar
30g 140 125g 550 500g 2200
beluga caviar
30g 240

signature dishes

grilled chilean seabass with green chilli, ginger dressing 60
spicy beef tenderloin with sesame, red chilli, sweet soy 59
barley miso marinated baby chicken roasted on cedar wood 39
marinated black cod wrapped in hoba leaf 62
roasted lobster with shiso ponzu butter
half 90 **whole** 170

robata seafood

jumbo tiger prawn with yuzu kosho 60
salmon teriyaki with sliced pickled cucumber 39
seabass with burnt tomato and ginger relish 41

robata meat

pure breed japanese wagyu A4 180g **with yuzu tahoon** 210
dry aged beef ribeye 300g **with yuzu tahoon** 68
iberico pork with yuzu kosho and truffle sauce 48
ribeye, wafu sauce and garlic chips 58
australian wagyu tomahawk 1.5kg 340

robata vegetables

mushrooms with garlic and soy butter 17
tenderstem broccoli with spicy miso and garlic chips 17 (vg)
aubergine with caramelized miso 17 (vg)
grilled sweet corn and shiso ponzu butter 17
roasted whole potato, shiso chilli ponzu butter and lime 17

depending on the season, some of our products may be frozen (list available)
our fish is previously blast chilled and frozen to guarantee our clients health
vegetarian (v)
vegan (vg)
all prices are in euro and vat include