

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

2 pieces	nigiri sushi / sashimi
uova di salmone - ikura	salmon roe 14
salmone - sake	salmon 15
branzino - suzuki	seabass 15
ricciola - hamachi	yellowtail 16
capasanta - hotate	scallop 17
gambero rosso - aka ebi	red shrimp 18
tonno - akami	tuna 22
semi ventresca di tonno - chu toro	semi fatty tuna 26
ventresca di tonno - o toro	fatty tuna 30

2 pieces	special sushi
salmone scottato	salmon aburi and mentaiko shiso 28
tartare di wagyu con tartufo	wagyu gunkan and black truffle 48

tokusen nigiri sushi

a selection of nigiri
chef's selection 6 variations 47

sashimi moriawase

mixed sashimi selection (2 slices per fish)
chef's selection 4 variations 55
chef's selection 7 variations 72

maki rolls

zenzero, avocado	zuma kappa ginger, vegetable and avocado 12 (vg)
tempura di gamberi	ebi prawn tenkasu and wasabi mentaiko sauce 20
salmone, avocado	salmon, avocado, tenkasu and kizami wasabi 21
ricciola piccante	spicy yellowtail with sansho pepper, avocado, wasabi mayonnaise 22
tonno, miso piccante	spicy tuna, homemade chilli miso and yuzu tobiko 23
granchio blu, maionese	softshell crab, chilli mayonnaise, cucumber and wasabi tobiko 25
granchio, avocado	california, steamed crab, avocado and tobiko 27
aragostella atlantica, maionese al tartufo, masago	rock lobster, avocado, truffle mayonnaise, pickled beetroot, masago 52

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

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

ibiza - re-opening 11th may 2023

the zuma ibiza pop-up is returning for a second year, summer 2023! amongst the luxury boutiques and vibrant dining scene, zuma's rooftop location boasts views over the water, ibiza marina, towards dalt vila and ibiza old town.

mykonos - re-opening 15th may for dinner only.

from 29th may the pool, bar and restaurant will be open during the day as well.

after a successful first summer in 2022, zuma mykonos is returning with its first-of-its-kind lifestyle concept. a natural evolution, the destination features a restaurant, lounge and bar, sleek infinity pool, day beds and resident DJ.

porto cervo - re-opening 15th june 2023

zuma is returning for a second year to the glamorous destination of porto cervo, in north-east sardinia for summer 2023!

known for its stunning white sand beaches and turquoise water, this italian gem lies at the heart of the costa smeralda.

zuma

zuma

disponibile solo per l'intero tavolo

zuma tasting menu

only available as a choice for the whole table

signature omakase 165 per person

premium omakase 220 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

steamed soybeans with sea salt 10 (vg)

stir fried soybeans with chilli, garlic and ginger 11 (vg)

crispy fried squid, green chilli and lime 19

miso soup with tofu, wakame and spring onion 9

crispy chicken karaage 19

lobster and truffle miso bun 23

piatti freddi cold dishes

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 agrumi di capri e caviale oscietra
tartare di tonno e salmone, cracker di riso e caviale
premium tartare, kombu, bun al tartufo e caviale oscietra

freshly seared wagyu tataki with black truffle ponzu 55

thinly sliced seabass with yuzu, truffle oil and salmon roe 25

sliced yellowtail, green chilli relish, ponzu and pickled garlic 29

sliced seared tuna with chilli daikon and ponzu sauce 28

sliced lobster with capri lemon and oscietra caviar 68

tuna and salmon tartare with rice cracker and oscietra caviar 48

chutoro tartare, black truffle, oscietra caviar and miso bun 75

insalate salad

insalata zuma con asparagi, 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

zuma salad with asparagus, tomato, barley miso dressing 18 (v)

watercress salad, avocado, cucumber, wasabi dressing 26 (v)

fried tofu with avocado and japanese herbs 27 (v)

burnt tomato and eggplan salad, sesame, ginger dressing 22 (vg)

tempura

gamberetti con maionese allo yuzu
gamberoni
assortimento di verdure

rock shrimp tempura with yuzu mayonnaise 32

tiger prawn 29

assorted vegetables 25 (v)

should you have any allergies or dietary requirements

please ask your waiter for assistance allergens list is also available upon request

(*reg. ce 1169/2011*)

informazioni a riguardo la presenza di sostanze o prodotti che provocano allergie o intolleranze rivolgersi al personale di servizio

lista allergeni disponibile su richiesta (*reg. ce 1169/2011*)

caviar selection

oscietra caviar
30g 140 125g 550 500g 2200
beluga caviar
30g 250

piatti classici signature dishes

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

costata di manzo con salsa wafu, aglio croccante

astice arrosto con peperoncino verde e shiso

grilled chilean seabass with green chilli, ginger dressing 55

spicy beef tenderloin with sesame, red chilli, sweet soy 56

barley miso marinated baby chicken roasted on cedar wood 39

marinated black cod wrapped in hoba leaf 54

ribeye, wafu sauce and garlic chips 54

roasted lobster with shiso ponzu butter

half 88 **whole** 165

robata pesce robata seafood

gambero gigante con yuzu speziato
salmone teriyaki
branzino con pomodoro e zenzero

jumbo tiger prawn with yuzu koshu 53

salmon teriyaki with sliced pickled cucumber 38

sea bass with burnt tomato and ginger relish 39

robata carne robata meat

costata di wagyu giapponese e wasabi fresco
filetto affinato 50 giorni
maiale iberico con yuzu e salsa al tartufo
tomahawk di wagyu australiano

japanese wagyu ribeye 180g **with yuzu tahoon, wasabi** 242

50 days dry aged beef fillet 250g **with yuzu tahoon** 62

iberico pork with yuzu koshu and truffle sauce 46

australian wagyu tomahawk 1.5kg 340

robata verdura robata vegetables

funghi con aglio e burro alla soia
asparagi con salsa di wafu e sesamo
mais con burro allo shiso, shishimi e lime
patata arrosto, burro allo shiso, lime

mushrooms with garlic and soy butter 15 (v)

asparagus with wafu sauce and sesame 13 (vg)

grilled sweet corn and shiso ponzu butter 15 (v)

roasted whole potato, shiso chilli butter and lime 16 (v)

riso al vapore con semi di sesamo

steamed rice with black sesame seeds 9 (vg)

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

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