

nigiri sushi / sashimi
2 pieces / 3 pieces

uni	sea urchin
botan ebi	jumbo sweet shrimp
ebi	shrimp
hotate	scallop
akami	tuna
chu toro	semi fatty tuna
o toro	fatty tuna
hamachi	yellowtail
sake	salmon
ikura	salmon roe
unagi	freshwater eel
suzuki	seabass
kanpachi	amberjack
shima aji	jack mackerel
tai	red snapper

Zuma nigiri

o toro aburi, wafu sauce kyabia nose
fatty tuna aburi, wafu sauce and caviar

sake aburi, mentaiko mayo to ikura
salmon aburi, mentaiko sauce and ikura

Japanese wagyu nigiri torifu nose
Japanese wagyu nigiri, shiso and truffle

tokusen nigiri sushi

chef's variation of nigiri

selection 6 pieces

selection 9 pieces

premium 8 pieces

sashimi moriawase

chef's variation of sashimi

maki rolls

taraba kani no makimono	grilled king crab maki, shiso and caviar
hotate no mokimomo	grilled scallops maki with caviar
california maki	fresh crab, avocado and tobiko (g)
ebi tempura roll	prawn with tenkasu, avocado and wasabi mentaiko sauce (g)
dynamite spider roll	softshell crab, chilli mayonnaise, cucumber and wasabi tobiko sauce (g)
arjun's chu toro	prime tuna with finely diced spring onions
spicy hamachi	yellowtail maki, tenkasu and tobiko (g)
spicy tuna	tuna, homemade chilli miso and yuzu tobiko (g)
sake maki	salmon, avocado, tenkasu and kizami wasabi (g)
tekka maki	tuna
toro no aburi kyabia zoe	seared fatty tuna with crispy ginger, avocado and oscietra caviar (g)
kappa maki	cucumber (v)
Zuma kappa maki	ginger, cucumber and avocado (v)

temaki **handrolls** available on 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 Ras Al Khaimah

This winter, dine under the stars of the Al Wadi desert as Zuma returns to The Ritz-Carlton Ras Al Khaimah for its second season experience contemporary Japanese cuisine + handcrafted cocktails surrounded by the stillness of the desert.

Zuma Gstaad

located within the Ultima Hotel, Zuma pops up this winter with a restaurant, bar and winterised terrace in the heart of Gstaad, as we bring our contemporary Japanese dining to the Swiss Alps.
 open December 2025 — March 2026

Zuma Cortina

the fourth restaurant in the Italian region of our international collection; Zuma Cortina will be located at the brand new The First Hotel in the centre of town, with striking views of the Dolomite peaks.
 opening December 2025

for more details, please visit www.zumarestaurant.com or ask a member of our team

(v) vegetarian (a) contains alcohol (g) contains gluten
 all prices are in USD, are subject to service charge and applicable taxes
 all our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may want to know about the ingredients used, please ask a team member for assistance

daikoku tasting menu

an extensive selection of dishes chosen by our head chef

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

new and seasonal dishes

shin satairu chu toro temaki

new style chu toro temaki with fresh truffle (g)

wagyu niku to kisetsu no kinoko gyoza

wagyu beef gyoza with seasonal mushrooms (g)

karabinero no kataifi age to pirikara tsukedashi

carabinero wrapped in kataifi, chilli broth (g)

batānattsu kabocha no tempura

crispy butternut squash, yuzu mayo and sesame ponzu (v) (g)

snacks and soup

edamame

steamed soybeans with sea salt (v)

yaki edamame

grilled soybeans with lemon and shichimi (v)

karami edamame

soybeans with chilli and garlic (v)

ika no kari kari age

crispy fried squid, green chilli and lime

age watarigani, wasabi mayo

fried softshell crab katsu with wasabi mayonnaise (g)

tori tempura

chilli lemon chicken tempura (g)

miso shiru

miso soup with tofu, wakame and spring onion

kisetsu yasai no yakisoba

yakisoba, seasonal vegetables, nori and dried chilli (v) (g)

ko ebi no tempura yuzu togarashi mayo

rock shrimps, green pea wasabi and chilli dip (g)

cold dishes

isa ebi usuzukuri kyabia zoe

lobster carpaccio, yuzu granite and caviar

chu toro no osashimi konsou fuumi

thinly sliced chu toro tuna, chilli, coriander, sesame

chu toro tarutaru kyabia zoe

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

maguro no tataki

sliced seared tuna, chilli daikon and ponzu sauce

suzuki no osashimi

thinly sliced seabass with yuzu, truffle oil and salmon roe

kaisen tarutaru kyabia zoe

salmon and tuna tartar with oscietra caviar

wagyu sirloin tataki, toryufu ponzu

freshly seared wagyu sirloin tataki with truffle ponzu (g)

sake no tataki

seared salmon with lime shiso soy

hamachi usuzukuri, pirikara, ninniku zoe

sliced yellowtail, green chilli relish, ponzu and pickled garlic

salads

taraba kani sarada no goma dressing

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

Zuma nama yasai

Zuma salad with ginger miso dressing (v) (g)

piri kara dofu to abogado salada

spicy fried tofu, avocado and Japanese herbs (v)

avocado to asparagus no salada

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

hourensou no goma ae

steamed Japanese spinach with sesame sauce (v)

tempura

ebi no tempura

tiger prawn (g)

yasai no tempura moriawase

assorted vegetables (g)

ebi yasai no tempura moriawase

tiger prawn and vegetables (g)

ise ebi no tempura

lobster with chilli ponzu and wasabi mayonnaise (g)

Zuma caviar platter

served with a set of Japanese ingredients and brioche buns

30g albino beluga caviar

30g beluga caviar

50g oscietra

wagyu selection

A4 wagyu suteiki, tphoon mayo to karami ponzu

Japanese wagyu sirloin A4 with tphoon mayo and spicy ponzu 180g

Australia san wagyu, yuzu toryufu mayo to karami ponzu

Australian wagyu with yuzu truffle mayo and spicy ponzu

signature dishes

gindara no saikyo miso yaki

miso marinated black cod wrapped in hoba leaf

tsubu-miso gake hinadori no oven yaki

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

ainame no oumi yaki to sappari kousou

grilled Chilean seabass with green chilli ginger dressing

ise ebi no oven yaki

roasted lobster, shiso ponzu butter

robata skewers

hotate no ume shiso yaki

Japanese scallops with umeboshi, shiso with mentaiko

yakitori negima

chicken skewers with baby leek (g)

tebasaki

grilled chicken wings, sea salt and lime

robata seafood

sake no teriyaki kyuri zoe

salmon teriyaki with pickled cucumber (a)

ebi no sumibiyaki yuzu kosho fumi

jumbo tiger prawn with yuzu pepper

suzuki no shioyaki

salt grilled seabass with burnt tomato and ginger relish

yaki taraba kani, ponzu lime bata

king crab with ponzu lime butter

ribeye no kuro kosho shoyu bata

black angus rib eye, black pepper and soy

rib eye suteiki, wafu sauce gake

rib eye, wafu sauce and garlic chips

honetsuki ko-hitsuji no kara miso tsuke yaki

marinated lamb chops, pickled baby onion and myoga (g)

gyuhire sumibi yaki, karami sauce zuke

spicy beef tenderloin with sesame, red chilli and sweet soy

robata vegetables

yaki tomorokoshi

Japanese sweetcorn with shiso butter (v)

kinoko no sumibi yaki, bata wafu sauce

mushrooms with butter wafu sauce (v)

tokudai wafu asparagus

asparagus with wafu sauce and sesame (v)

satumaimo no sumibi yaki

sweet potato, sesame and teriyaki sauce (v)

yaki burokkorini kara miso sauce

grilled broccolini with spicy miso (v) (g)

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