

▪ START THE PARTY ▪

ZUZU'S SPARKLING SAKE BOMBS

POUR, DROP, SHOOT, PARTY

A pour of Zuzu Sake ready to drop
into Zuzu Signature Sweet Sparkling.
Each ~ 10

LARGE FORMAT COCKTAILS

For The Table ~ 69 Cocktail ~ 18

Sei Less

Don Julio Reposado, Pisco, Lime, Mixed Berry, Serrano Chili

Dream A Little Dream

New Zealand Sauvignon Blanc, Junmai Sake, Champagne, Peach

▪ BOTTLE SERVICE ▪

VODKA

Tito's ~ 295
La French ~ 295
Ketel One ~ 295

LARGE FORMAT BOTTLE SERVICE
WITH SPARKLERS FOR YOUR
TABLE. SERVED WITH CLASSIC
GARNISHES + MIXERS.

TEQUILA

Casamigos Blanco ~ 375
Casamigos Reposado ~ 395
Casamigos Anejo ~ 425
Clase Azul Blanco ~ 495
Clase Azul Reposado ~ 525
Clase Azul Anejo ~ 995
Don Julio 1942 ~ 525

▪ BUBBLES ▪

	Glass/Bottle
Zuzu Signature Brut	13/65
Zuzu Signature Sweet	13/65
Ace of Spades Brut	89/425
Ace of Spades Rosé	795
Veuve Clicquot Yellow Label	165
Veuve Clicquot Rosé	195
Moët Imperial Brut	187ml Split 42
Moët Imperial Rosé	187ml Split 42

WINE

WHITE / ROSÉ

6oz/9oz/Bottle

Pinot Grigio Benvolio, Friuli, Italy	13/19/52
Moscato D'asti Marenco 'Strev', Piedmont, Italy	14/20/56
Riesling Poets Leap, Columbia Valley, Oregon	15/21/60
Rosé Bieler Pere & Fils	13/16/54
Sauvignon Blanc Domaine Chrochet	13/19/52
Chardonnay Raeburn, Sonoma County, California	16/23/64
Joseph Drouhin, 'Macon-Villages'	17/24/75

▪ SIGNATURE COCKTAILS ▪

Sailor Moon Mai Tai	18
Bacardi Anejo Rum, Macadamia Orgeat, Lime, Mint, Orange Blossom	
What We Do Is Secret	18
Norden Pink Aquavit, Equiano Rum, Haku Vodka, Red Dragon Fruit, Citrus, Pineapple, Fruity Pebbles	
11, Not 10	21
Knob Creek Rye, Hennessy VSOP, Vya Sweet Vermouth, St. Elizabeth Allspice Dram, Citrus Bitters	
Japanese Whispeks	17
Pimm's, Soju, Velvet Falernum, Cucumber, Ginger, Tajin	
Eastern Vacation	17
La French Vodka, IslandJon Apple Guava Vodka, Pierre Ferrand Dry Curacao, Apple-Blackberry Shrub, Lemon, Peychaud's Bitters	
Dr. Bruce Banner	18
Hennessy VS, IslandJon Mango Peach Vodka, Stolli Raspberry, Giffard Passion Fruit, Chambord, Goji Berry	
Strawberry Martini	18
Ketel One Vodka, Japanese Strawberry, Lychee, Salt, Black Raddish	

▪ ZERO PROOF COCKTAILS ▪

Lucky Chase #8	13
Pineapple, Orange, Housemade Grenadine, Soda	
Strawberry Swing	13
Fresh Strawberry, Osmanthus Tea, Lime, Soda	
All Tai'd Up	13
Zero Proof Rum, Bayberry Habanero Syrup, Pineapple Lemon, Soda	

▪ SAKE ▪

Junmai Daiginjo Joto	59
'The One with the Clock', Hiroshima, Japan ~ 300ml Bottle	
Junmai Daiginjo Dassai 23	145
Yamaguchi, Japan ~ 720 ml Bottle	
Joto Yuzu Infused, Joto	94
Shimane, Japan ~ 720 ml Bottle	
Sparkling Sho Chihuahua Bai MIO	59
Hyogo, Japan ~ 720 ml Bottle	
Nigori Hakutsuku	27
'Little Lily', Hyogo, Japan ~ 300 ml Bottle	
Junmai Zuzu	16
Hakutsuru ~ 300 ml Carafe	
Junmai-Suigei Tokubetou	64
'Drunken Whale', Kouchi, Japan ~ 720 ml Bottle	
Junmai Ginjo, Kikusui	40
'Chrysanthemum Water', Niigata, Japan ~ 300 ml Bottle	

RED

6oz/9oz/Bottle

Beaujolais Joseph Drouhin, Beaujolais Village, France	15/21/60
Pinot Noir Böen, Tri-Appellation, California	13/19/52
Melot Emmolo Napa Valley	19/26/79
Red Blend Booker 'Harvey & Harriet', California	21/30/84
Tempranillo, Numanthia Termes, Toro, Spain	17/24/75
Cabernet Sauvignon Napa Quilt, Napa Valley, California	19/26/79
Caymus, Napa Valley, California	42/61/168

▪ TO BEGIN WITH ▪

PLATES TO SHARE

Japanese A5 Wagyu Skewer.....27 each
Highly Marbled Japanese Beef, Two Ounces Hand Cut,
Charcoal Fired, Shishito Peppers, Honey Chili Glaze

Spicy Steamed Edamame (vg, gf, h).....12
Sweet Spicy Chili Sauce, Peanut

Crispy Rice Spicy Tuna.....21
Crispy Sushi Rice Cake, Spicy Sambal Blue Fin Tuna, Sesame,
Chive, Spicy Creamy Sauce

Chili + Ice Oysters..1/2 Dozen 23, Dozen 45
West Coast Oysters, Yuzu Granita, Sliced Serrano Chili,
Amazu Mignonette

Crab + Lobster Tacos.....19
Two Purple Ube Taco Shells, Crab, Crab + Lobster Salad,
Yuzu Kewpie, Avocado, Red Tobiko

Walnut Shrimp (H).....21
Tempura Rock Shrimp, Candied Walnut, Korean Chili
Creamy Honey Kewpie, Seaweed Sesame Salad

Yellowtail Ckudo (GF,H).....19
Sliced Hamachi, Cucumber, Avocado, Honey Yuzu, Crispy Seaweed

Wagyu Beef Gyoza (H).....18
Wagyu Beef Dumplings, Garlic Chili Crunch,
Sweet Citrus Ponzu

Crispy Tempura Fries.....18
Sweet Potato, Red Onion, Cilantro, Chili Nori Dust,
Sriracha Honey, Black Garlic Kewpie

Miso Sea Bass Wraps.....19
Sweet Gem Lettuce, Togarashi, Spicy Creamy Sauce,
House Pickles, Red Chili, Tempura Crunch

▪ SALADS ▪

Blue Fin Tuna Salad

Tataki Seared Tuna, Baby Greens,
Arugula, Snap Peas, Grape Tomatoes,
Soy Quail Eggs, Charcoal Marbel Potatoes,
Truffle Honey Ponzu Vinaigrette

~28~

Asian Chicken Salad (H)

Sweet Gem Lettuce, Napa Cabbage,
Crunchy Vegetables, Mango, Cilantro, Mint,
Sliced Chicken Breast, Sweet Sesame Vinaigrette,
Crispy Wontons

~21~

Ginger Lemon Salad

Baby Field Greens, Water Cress,
Shaved Carrots, Scallions, Red Pepper,
Spicy Lemon Ginger Dressing

~16~

ZUZU OMAKASE SUSHI TOWER

Sushi Chef's Daily Selection of Sashimi, Nigiri, Maki, and Custom Specialties.
Served with Zuzu Signature Sake on Ice in a Stunning Presentation for the Table.
~MP~

▪ CLASSIC ROLLS ▪

Spicy Tuna (H)

~16~

California (GF,H)

~16~

Cucumber Avocado (GF,H,VG)

~16~

Salmon Avocado

~16~

▪ SPECIALTY ROLLS ▪

Shrimp Tempura

Tempura Shrimp, Pineapple, Cream Cheese,
Avocado, Fresno Chili, Crispy Garlic,
Tempura Flakes, Eel Sauce, Spicy Mayo

~23~

Lobster Tempura

Crunchy Tempura Lobster,
Pickled Daikon, Eel Sauce,
Tempura Flakes

~23~

Blue Fin Toro Tuna

Spanish Blue Fin Tuna Akami, Chive
O-Toro, Chu Toro, Pickled Radish,
Spicy Caviar Crema, Wasabi

~23~

Ora King + Avocado

King Ora Salmon, Avocado, Tomago,
Kewpie, Salmon Roe

~19~

Jalapeno Hamachi

Spicy Yellow Tail, Avocado, Cucumber,
Sliced Yellow Tail, Spicy Mayo,
Pickled Jalapeno

~19~

Truffle Scallop + Asian Pear

Hokkaido Scallop, Blue Fin Toro, Asian Pear,
Avocado, Yuzu Truffle Sauce

~24~

- ZUZU SIGNATURES -

Caramelized Miso Seabass

Shiro Miso Sake Glaze,
Black Garlic Molasses, House Pickle,
Snap Pea Ginger Salad

~46~

A5 Hot Stone Ishiyaki

Sliced New York Sirloin, Presented with a
Hot Stone to Cook at the Table, Sea Salt,
Trio of Signature Sauces, House Pickles,
Shishito Peppers + Shiitake

40Z~ 78
60Z~ 110

Roasted Salmon

Marinated and Roasted Scottish Salmon,
Crispy Ginger Garlic Potatoes,
Cucumber + Mint Salad, Amasu Ponzu

~34~

- FROM THE GRILL -

Zizzle + Zmoke

9oz New York, Charcoal Grilled, Sliced, Presented on a Tabletop Grill, with House Pickles,
Roasted Wild Mushrooms, Teriyaki, Wasabi Ponzu, Anticucho Sauces

~MP~

Prime Beef Tenderloin Filet (H)

Charcoal Roasted 9oz Filet, Tempura
Green Beans, Spicy Asian Chimichurri

~54~

Prime Miso Lamb Chops

Tablesides Grill Presentation, Red Onion + Mint
Salad, Pickled Cucumber, Shishito Pepper,
Fingerling Potatoes, Miso Anticucho Sauce

~64~

Dry Aged Wagyu Tomahawk

38oz Ribeye, Smashed Fingerling Potatoes,
Bok Choy, Zuzu Steak Sauce

~MP~

Szechuan New York Strip

14oz Sirloin, Szechuan Peppercorn Au Poivre,
Five Spice Layered Potato, Green Bean

~61~

- ZUZU SPECIALTIES -

Shishito Pepper Steak

Prime Tenderloin, Shishito,
Bell Peppers, Onion, Black Pepper,
Sweet Chili Hoisin, Zuzu Rice

~34~

Shrimp Garlic Noodles (H)

Creamy Lobster Garlic Sauce,
Parmigiano, Chive

~28~

Lil' Z's Sweet + Sour Chicken (H)

Wok Fried Pineapple, Crispy Chicken,
Red Pepper, Scallion, Zuzu Rice,
Sweet + Sour Sauce

~27~

Yaki Udon Noodle

Japanese Stir Fried Noodles, Vegetables,
Wild Mushrooms, Black Garlic Soy Sauce, Toasted Sesame
Add Chicken \$6 Beef Tenderloin \$8

~24~

Roasted Chicken

Charcoal Fired Half Chicken, Teriyaki Sauce, Zuzu
Rice, House Pickles, Shiitake Mushroom

~36~

- SIDES -

Crispy Fingerling Potatoes ~15

Zuzu Garlic Butter, Chive, Sea Salt

House Fried Rice ~17

Garden Pea, Carrot, Onion, Egg, Sweet
Sesame Soy Sauce
Add Shrimp \$6

Grilled Asparagus (V) ~14

Chili Garlic Crisp

Roasted Miso Corn ~14

Charcoal Oven Baked, Ginger, Garlic,
Spicy Mayonnaise

Zuzu Rice ~8

Steamed Japanese Rice,
Chicken Dashi, Butter

Crispy Brussels Sprouts ~16

Toasted Sesame, Sweet Chili Glaze

(VG) = Vegan, (V) = Vegetarian, (GF) = Gluten Free, (H) = Halal Ingredients*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Ask your server about menu items that are cooked to order or served raw. An auto-gratuity charge of 20% will be added to every order. Halal Ingredients* Zuzu created dishes using halal sourced products and certified meats from purveyors who represent that their products are halal, such as Creekstone Farms, DemKota Beef, Imperial Wagyu and Mar-Jac Chicken* (H) served without sauces*