

■ ZUZU SUSHI EXPERIENCES ■

Big, Bold + Built to Share, Chef Curated Ingredients +
Techniques, Presentations for the Table

CHEF'S SASHIMI + CRUDO*

Raw + Sliced with Traditional Garnishes, Modern + Seasonal
Inspirations, Served On Ice
~ 75 ~

ZUZU NIGIRI TOWER*

Daily Selection of Twelve Pieces of Nigiri Sushi,
Seasoned + Garnished, Served in Three Tiers
~ 85 ~

■ SALADS ■

ASIAN PAPAYA SALAD

Pickled Green Papaya, Iceberg, Crispy Wontons, Candied Lemon,
Sesame + Ginger Dressing
~ 14 ~

THAI CURRY SALAD ^{GF}

Asian Slaw, Fresh Herbs, Coconut Curry Vinaigrette,
Tofu Chips, Rice Sticks
~ 15 ~

SMASHED CUCUMBER + ARUGULA ^{GF}

Pickled + Fresh Cucumbers, Baby Arugula, Wakame, Red Onion +
Peppers, Rice Wine Vinaigrette, Sesame Rice Crisps
~ 13 ~

■ CHILLED + RAW ■

CHILLED + ICED OYSTERS ^{GF}

East + West Oysters, Yuzu Granita, Serrano Chili,
Amazu Mignonette
~ ½ Doz / ~28~ • Doz / ~54~

TORO TATAKI*

Bluefin Chu Toro, Togarashi + Sesame
Seared, Miso Onion Pearls,
Daikon Ponzu
~ 32 ~

KING SALMON + AVOCADO CRUDO*

Avocado, Ora King Salmon,
Sweet Ginger Ponzu, Radish, Shiso,
Sesame Rice Crisps,
~ 23 ~

YELLOWTAIL SASHIMI*

Yuzu Chili Sauce, Avocado, Red Onion,
Togarashi,
Marigold + Violet
~ 24 ~

■ SIGNATURE SMALL PLATES ■

CHARRED EDAMAME ^{GF}

Spicy Edamame
+ Gochugaru
~ 11 ~

SHRIMP + PORK GYOZA

Pan Seared Gyoza, Crispy Squid Ink Lace,
Chili Crisp, Chive Oil (4pcs)
~ 17 ~

CRISPY ASIAN CALAMARI ^{GF}

Mango Sweet Chili, Fresno, Cilantro,
Zuzu Spice Blend
~ 17 ~

CHICKEN TERIYAKI KUSHIYAKI ^{GF}

Teriyaki, Umami Kewpie,
Sunomono Cucumber
~14~

HONEY WALNUT SHRIMP

Tempura Shrimp, Candied Walnut, Creamy Honey
Glaze, Korean Chili, Sesame Seaweed Salad
~ 18 ~

EGGPLANT + ZUCCHINI CHIPS ^{GF}

Asian Tzatziki,
Gochugaru
~ 15 ~

BEEF TARTARE CRISPY RICE*

Crispy Nori Rice, House Sriracha Tartare, Smoked
Soy Egg Yolk, Micro Shiso, Nori Crisp
~ 16 ~

MUSHROOM + SQUASH KUSHIYAKI ^{GF}

Teriyaki, Umami Kewpie,
Fresno, Micro Cilantro
~ 12 ~

BLISTERED SHISHITO PEPPERS ^{GF}

Teppanyaki, Umami Butter, Fried Shallots,
Charred Lemon
~ 12 ~

TRUFFLE IZAKAYA FRIES

House Furikake, Citrus + Truffle Oil,
Kizami Wasabi Aioli
~14~

SALMON TARTARE CRISPY RICE

Crispy Nori Rice, Avocado, Ginger Ponzu,
Wasabi Aioli
~ 15 ~

KOREAN PORK KUSHIYAKI ^{GF}

Slow Roasted Belly, Korean Sauce, Kewpie,
Sunomono Cucumber
~13~

(*)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. 20% gratuity will be added to parties of six or more.

■ ZUZU CLASSICS ■

TABLESIDE FRIED RICE

Hot Stone Bowl, Velvet Chicken, Shrimp, Onion, Carrot,
Garden Peas, Sweet Soy, Hen Egg, Umami Kewpie, Chili
~ 36 ~

CHICKEN KATSU MILANESE

Crispy Tempura Crunch, Korean Pepper Sauce, Fried Egg,
Shaved Cabbage, House Pickles
~ 34 ~

ASIAN PEPPER STEAK

Chili Hoisin, Peppered Beef, Zuzu Rice
~ 34 ~

ZUZU SWEET + SOUR CHICKEN

Chicken Breast, Pineapple,
Red Pepper, Zuzu Rice
~ 28 ~

GARLIC SHRIMP LO MEIN

Gulf Shrimp, Roasted Garlic Sauce, Ginger Soy Butter,
Parmigiano, Chives
~ 28 ~

CHICKEN CURRY LO MEIN

Chicken thigh, Coconut Curry, Umami Butter
~ 27 ~

MUSHROOM MAPO TOFU ^{GF}

Chili Braised Mushrooms, Silken Tofu, Grilled Broccolini, Fried
Shallots, Scallion
~ 26 ~

■ FROM THE OCEAN ■

CARAMELIZED MISO SEABASS ^{GF}

Shiro Miso Sake Glaze, Black Garlic Molasses, Fresno Chili,
Bok Choy
~ 44 ~

CHAR SIU SALMON* ^{GF}

King Salmon, Char Siu Chinese Barbecue Marinated +
Glazed, Grilled Broccolini
~ 36 ~

JAPANESE CHARRED BRANZINO ^{GF}

Teriyaki, Yuzu + Shiso Butter, Broccolini, Asian Chimichurri
~ 46 ~

■ FROM THE GRILL ■

PEKING BBQ BEEF RIB*

Giant Bone-In Short Rib, Homemade Mu Shu
Pancakes, Red Vinegar Barbeque,
Housemade Pickles, Green Onion + Cucumber
~ 49 ~

SHINO TONE FILET*

7 oz Filet, Blistered Tomatoes, Crispy Fingerlings,
Teppanyaki Steak Sauce
~ 46 ~

DEN MISO GRILLED LAMB CHOPS*

Tabletop Grill Presented, Pickled Cucumber,
Miso Anticuchos Sauce
~ 64 ~

■ VEGETABLES + RICE ■

CRISPY FINGERLING POTATOES

Ginger Soy Butter, Spicy Aioli
~ 13 ~

BLISTERED GREEN BEANS ^{GF}

Chili + Garlic, Teriyaki Sauce, Charred Lemon
~ 12 ~

ASIAN STREET CORN ^{GF}

Yuzu + Shiso Butter, Wasabi Aioli, Togarashi, Parmesan
~ 14 ~

CRISPY BRUSSELS SPROUTS ^{GF}

Honey Sriracha, Cashews
~ 15 ~

GRILLED BROCCOLINI ^{GF}

Chili Crisp, Fried Garlic, Lemon
~ 13 ~

ZUZU RICE

Chicken Dashi, Garlic Butter
~ 8 ~

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