

ZUZU HAPPY HOUR

MARTINI TOWER

Large Format Tower Meant to Share:
Serves Up to Five \$42

Matcha Martini • Espresso Martini
Lychee Lavender • Spicy Paloma

ZUZU SIGNATURE COCKTAILS \$9

GOLDEN IDOL

Mezcal, Passion Fruit, Pineapple,
Cinnamon, Coconut, Oolong

ZEN FOREST

Vodka, Mangosteen, Jasmine, Lime,
Egg White, Matcha

SAKURA SMOKE

Whiskey, Sakura Vermouth,
Toasted Rice, Cherry

CLOUD ATLAS

Gin, Pomegranate, Hibiscus,
Red Mango, Lime, Egg White

ZUZU SELECT COCKTAIL \$8

Remix your Classic + Make your Call

ZuZu House Vodka | ZuZu House Bourbon
ZuZu House Gin | ZuZu House Tequila

ZUZU SELECT WINE

6oz \$9
9oz \$12

Pinot Grigio | Pino Noir
Prosecco | Hot or Cold Sake Carafe

ZERO PROOF \$8

TIGERS CHASE (N/A MARGARITA)

0% Proof Tequila, Passionfruit,
Agave, Lime, Chile

VELVET PULSE (N/A ESPRESSO MARTINI)

0% Coffee Liqueur, Espresso, Chocolate Bitters

BEER \$8

Sapporo | Stella Artois | Mich Ultra

ZUZU SIGNATURE ROLLS \$10

Tuna Teka Maki | Blue Crab California
ZuZu Spicy Tuna | Cucumber + Avocado

BAO BUNS \$10

2 Pieces Each

SHORT RIB

Braised Short Rib, Red Vinegar BBQ Sauce,
Pickled Red Onion, Cucumber

PORK BELLY

Crispy Pork Belly, Chili Hoisin, Pickled Red
Onion

HOT CHICKEN

Gochujang BBQ Sauce, Crispy Chicken, Kimchi
Pickled Cucumbers.

YAKI SKEWERS \$10

Chicken + Pineapple

Teriyaki Chicken, Pineapple, Yuzu Sesame Slaw

Pork Belly + Peppers

Pork Belly, Gochujang Sauce, Yuzu Sesame Slaw

EDAMAME \$8 GF

Simply seasoned with sea salt,
crushed peanuts

CUCUMBER CRUNCH \$9

Sunomono cucumbers tossed in lychee lemon
vinaigrette, layered with crispy umami garlic,
scallion curls

SALMON & ASIAN PEAR CRUDO \$13

Asian pear, wrapped in thinly sliced Faroe Island
salmon, dressed in yuzu truffle ponzu, with
micro cilantro, serrano.

CHICKEN KATSU SANDWICH \$13

Crispy Chicken Breast, Brioche Bun, Umami Kewpie
+ Korean Chili Sauce, House Pickles, French Fries

TRUFFLE IZAKAYA FRIES \$8

House Furikake, Citrus + Truffle Oil, Kizami
Wasabi Aioli

EGGPLANT + ZUCCHINI CHIPS \$10

Eggplant + Zucchini, Asian Tzatziki, Gochugaru

HONEY WALNUT SHRIMP \$12

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