

## ▪ SASHIMI + NIGIRI ▪

SLICED FISH | SLICED OVER RICE  
2 PIECES

*MAGURO-TUNA.....	13
*CHŪTORO-O-TORO.....	14
*SAKE-SALMON.....	9
*HAMACHI-YELLOWTAIL.....	9
*HOTATE-SCALLOP.....	12
*EBI-SHRIMP.....	11
UNAGI-BARBECUEDEEL.....	9

## ▪ ZUZU SPECIALITY ROLLS ▪

### TEMPURA LOBSTER ROLL

TORCHED LOBSTER, TRUFFLE + BROWN BUTTER VINAIGRETTE,  
TEMPURA SHRIMP, AVOCADO, YUZU, GOLD LEAF  
~24~

### HAMACHI JALAPEÑO\*

SPICY YELLOW TAIL, JALAPEÑO, AVOCADO, GINGER, PONZU,  
CRISPY GARLIC  
~19~

### CHILI TEMPURA

TEMPURA SHRIMP, AVOCADO, SPICY AIOLI, SCALLION,  
PICKLED CARROT, SHRIMP CRUNCH  
~18~

### DRAGON ROLL

TEMPURA EEL, AVOCADO, SPICY TUNA, CHARRED EEL,  
MICRO SHISO, MASAGO, EEL SAUCE, SPICY AIOLI  
~21~

### TORO TATAKI

BLUEFIN TUNA, AVOCADO, SHISO, TORCHED TORO, FRIED SHALLOT,  
UMAMI + SOY GLAZE, MANDARIN ZEST  
~32~

### ZUZU GOLD

BLUE LUMP CRAB, GOLD LEAF, AVOCADO,  
BLOOD ORANGE OIL, RED TOBIKO  
~19~

### KING SALMON ROLL

TAMAGO, AVOCADO, WASABI AIOLI, IKURA, CHIVE  
~18~

### ZUZU MAGURO ROLL\*

SPICY TUNA, KIZAMI WASABI, SHISO LEAF, AO NORI,  
CHARRED SHISHITO  
~21~