

■ ZUZU SUSHI EXPERIENCE ■

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

CHEF'S SASHIMI + CRUDO*

A rotating chef-curated selection of the day's finest Sashimi, including
Hamachi, Faroe Islands Salmon, Chutoro, Maguro and Hotate.
Presented with classic accompaniments and seasonal accents.

Crafted for sharing.
Serves 4.

~ 76~

■ SALADS ■

CUCUMBER CRUNCH

Sunomono Cucumbers tossed in Lychee Lemon Vinaigrette, layered
with crispy Umami Garlic, Scallion Curls
~ 15~

ZUZU CAESAR

Crisp Baby Gem Lettuce, Creamy Wasabi Caesar Dressing, topped
with Furikake Parmesan Crisp, House Croutons, Shaved Parmesan.
~ 16~
+\$8 Chicken ~ +\$14 Salmon

CREAMY BURRATA SALAD

Burrata, Ponzu marinated Pears & Tomato, Pomegranate Balsamic
Ponzu, Truffled Bread Crumbs, Furikake Crostini.
~ 18~

■ CHILLED + RAW ■

YELLOWTAIL SASHIMI*

Yuzu Chili Sauce, Avocado, Red Onion,
Togarashi,
Edible Flowers
~ 21~

SALMON + ASIAN PEAR CRUDO

Asian Pear, wrapped in thinly sliced Faroe Island
Salmon, dressed in Yuzu Truffle Ponzu, with Micro
Cilantro, Serrano.
~ 19~

FIRE + ICE OYSTERS *GF

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

■ SIGNATURE SMALL PLATES ■

Indulge in our vibrant small plates, crafted for sharing. Each dish arrives fresh from the kitchen as it's ready.
Encouraging a communal dining experience.

TEMPURA CRAB CLAWS

Tempura Snow Crab Claws, Kimchi Aioli, Yuzu
Ponzu, Fresno, Togarashi, Scallion Curls.
~ 21~

HONEY WALNUT SHRIMP

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

SHRIMP + PORK GYOZA

Pan Seared Gyoza, Crispy Squid Ink Lace,
Chili Crisp, Chive Oil
~ 17~

CRISPY ASIAN CALAMARI^{GF}

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

EDAMAME

Simply seasoned with Sea Salt,
Crushed Peanuts
~ 11~

BEEF TARTARE CRISPY RICE + CAVIAR *

Crispy Nori Rice, House Sriracha Tartare, Smoked Soy
Egg Yolk, Micro Shiso, Nori Crisp, Caviar
~ 23~

TUNA TARTARE CRISPY RICE

Crispy Nori Rice, Avocado, Ginger Ponzu,
Wasabi Aioli
~ 16~

TRUFFLE IZAKAYA FRIES

House Furikake, Citrus + Truffle Oil
Served with Kimchi + Wasabi Aioli
~14~

SEABASS LETTUCE WRAPS

Tempura Chilean Seabass, Baby Romaine, Amasu
Escovitch, Kimchi Aioli
~17~

TEMPURA EGGPLANT + ZUCCHINI CHIPS

Crispy sliced Zucchini and Eggplant Chips, Togarashi,
Shiso Tzatziki
~ 15~

(*)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

Crafted tableside in a blazing cast-iron skillet with teriyaki chicken, carrots, peas, peppers, egg, and umami kewpie

~ 36 ~

CHICKEN KATSU

Crispy Chicken Breast, Korean Pepper Sauce, Fried Egg, Shaved Cabbage, House Pickles

~ 34 ~

ASIAN PEPPER STEAK ^{GF}

Peppered Prime Filet, Chili Hoisin, Seasoned Vegetables, ZuZu Rice

~ 35 ~

CHICKEN CURRY LO MEIN

Chicken thigh, Coconut Curry, Umami Butter

~ 27 ~

ROASTED GARLIC SHRIMP UDON

Gulf Shrimp, Roasted Garlic Sauce, Ginger Soy Butter, Parmigiano, Chives, Udon Noodles

~ 29 ~

ZUZU SWEET + SOUR CHICKEN ^{GF}

Chicken Breast, Pineapple, Red Pepper, Zuzu Rice

~ 28 ~

MUSHROOM MAPO TOFU ^{GF}

Chili Braised Mushrooms, Seared Tofu, Grilled Broccolini, Crispy Shallots, Scallion, ZuZu Rice

~ 27 ~

■ ZUZU STEAK ■

We meticulously curate the world's finest steaks, each one expertly hand-cut and served to perfection over an open flame. Served with fingerling potatoes.

PEKING BBQ BEEF RIB ^{GF}

Giant Bone-In Short Rib, Homemade Bao Buns, Red Vinegar Barbecue, Housemade Pickles, Green Onion + Cucumber

~ 49 ~

GRILLED LAMB CHOPS ^{GF}

Lamb Chops, Miso Anticucho Sauce, Mint-Fennel Salad, Sunomono Cucumbers

~ 48 ~

PRIME FILET ^{GF}

8 oz Prime Filet, Blistered Tomatoes, Teppanyaki Steak Sauce

~ 49 ~

PEPPERCORN CRUSTED NY STRIP ^{GF}

12 oz New York strip crusted with White Pepper, Szechuan, and Sansho, finished with House Demi-glace

~ 57 ~

PRIME DELMONICO RIBEYE ^{GF}

16 oz Prime Ribeye marinated in ZuZu's signature dry rub, finished with umami butter

~ 74 ~

■ WAGYU CUTS ■

AUSTRALIAN WAGYU NY STRIP

12 oz Australian Wagyu Black Opal New York strip with house demi-glace

~ Market Price ~

A5 WAGYU HOT STONE

A5 Wagyu presented with a 700° Ishiyaki cooking stone. Each bite perfectly finished to your desire preserving its unrivaled tenderness and richness.

~58~ 4 oz

~78~ 6oz

~98~ 8 oz

AUSTRALIAN WAGYU RIBEYE

14 oz hand-cut Wagyu Ribeye richly marbled and cut for an enhanced depth of flavor

~ Market Price ~

■ FROM THE OCEAN ■

TAMARIND MISO SALMON*

Faroe Island Salmon Glazed with Tamarind Miso served over ginger soy soba noodles

~ 38 ~

CARAMELIZED MISO SEABASS

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

~ 47 ~

JAPANESE GRILLED BRANZINO ^{GF}

Teriyaki, Yuzu + Shiso Butter, Broccolini, Asian Chimichurri

~ 42 ~

■ VEGETABLES + RICE ■

CRISPY BRUSSELS SPROUTS ^{GF}

Honey Sriracha, Cashews

~ 15 ~

GRILLED BROCCOLINI ^{GF}

Chili Crisp, Fried Garlic, Lemon

~ 12 ~

CRISPED FINGERLING POTATOES

Ginger Soy Butter, Spicy Aioli

~ 13 ~

WOK FIRED MUSHROOM

Gourmet mushroom medley tossed in truffle wasabi ponzu finished with crispy umami panko

~ 14 ~

YUZU KOSHO CORN BRÛLÉE

Sweet Corn, Yuzu Kosho Cream with Parmesan and Roasted Poblano and a Palm Sugar Brûlée crust

~ 14 ~

VEGETABLE FRIED RICE

Mushroom, Carrot, Peas, Peppers, Dashi, Garlic Butter

~ 11 ~