

**ZUZU SPARKLING SAKE BOMB**  
 Pour, Drop, Shoot, Party  
 A pour of ZuZu Sake ready to drop into ZuZu Signature Sweet Sparkling  
 ~10~

- JUNMAI DAIGINJO JOTO.....59  
Light & Dry  
 'The One with the Clock', Hiroshima, Japan ~300ml Bottle
- JUNMAI DAIGINJO DASSAI.....145  
Light & Sweet  
 Yamaguchi, Japan ~720ml Bottle
- JOTO YUZU INFUSED, JOTO.....94  
Sweet & Tart  
 Shimane, Japan ~720ml Bottle
- SPARKLING SHO CHIHUAHUA BAI MIO.....59  
Sweet & Fruity  
 Hyogo, Japan ~720ml Bottle

- NIGORI HAKUTSURU.....27  
Full & Sweet  
 'Little Lily', Hyogo Japan ~ 300ml Bottle
- JUNMAI GINJO, KIKUSUI.....40  
Light & Dry  
 'Chrysanthemum Water', Niigata, Japan~ 300ml Bottle
- JUNMAI-SUIGEI TOKUBETOU.....64  
Full & Dry  
 'Drunken Whale', Kouchi, Japan ~ 720ml Bottle
- GEKKEIKAN HAIKY TOKUBETSU JUNMAI.....52  
Full & Sweet  
 Hyogo, Japan ~750ml Bottle

## ZUZU SUSHI EXPERIENCE

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

### ZUZU OMAKASE SUSHI TOWER\*

Master Sushi Chef's Daily Selection of the Finest Sashimi,  
 Meticulously Handcrafted Nigiri, Inspired Crudo and Tiradito.  
 Artfully arranged in a multi-tiered tower, a stunning, shareable  
 centerpiece for the table.

*Serves up to 5.  
 ~ Market Price~*

### ZUZU NIGIRI SETS\*

**ZUZU 6PC FLIGHT**  
 Maguro, Branzino, Oraking, Hamachi, Unagi, Ika  
 ~ 65 ~

**CHEF'S SELECTION NIGIRI 12PC FLIGHT**  
 Master Sushi Chef's Daily selection of curated  
 international fish and specialties  
 ~ 110 ~

## SUSHI TACOS

Your choice of 2

~14~

### SHRIMP TEMPURA

Shrimp tempura, Ebi Crunch, Kewpie Mayo, Koshoo  
 Eel Sauce

### KONA SALMON

Roasted Cajun Salmon, Wasabi Aioli, Wasabi  
 Tobiko, Tempura Shiso

### BEEF TARTARE\*

Spicy Tenderloin, Ohba Shiso, Smoked soy egg,  
 Truffle Pearl

### SPICY MAGURO\*

Spicy Akami Mix, Carrot Crunch, Spicy Mayo

### VEGETARIAN

Pickled Daikon, Shredded Cucumber, Tomago,  
 Avocado, Yuzu Honey

### SPICY CALAMARI

Corn mix, Katakuriko Ika, Crispy Nori, Anticucho

## CHILLED + RAW

### YELLOWTAIL SASHIMI\*

Yuzu Truffle, Avocado, Cucumber  
 Serrano Chili  
 ~ 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\*

East Coast Oysters, Yuzu Granita, Serrano Chili,  
 Amazu Mignonette  
 ~ ½ Doz / ~23~ • Doz / ~44 ~

## ZUZU ROLLS

	5PC / 10 PC		5PC / 10 PC
<b>LOBSTER TEMPURA</b> Tempura Lobster, Pickled Daikon, Eel Sauce, Sweet Sambal, Tenkasu	12/24	<b>TRUFFLE SCALLOP*</b> Hokkaido Scallop, Toro, Asian Pear, Avocado, Scallion, Yuzu Truffle	13/25
<b>JALAPEÑO HAMACHI*</b> Spicy Hamachi Mix, Avocado, Cucumber, Sliced Hamachi Loin, Eel Sauce, kewpie, Pickled Jalapeno, Kataifi	11/20	<b>ORA KING + AVOCADO*</b> Ora King Salmon, Cucumber, Avocado, Tomago, Kewpie, Ikura, Eel Sauce	12/23
<b>SPICY TUNA*</b> Cucumber and Spicy Maguro Mix	8/15	<b>BLUEFIN*</b> Sliced Akami, Toro, Pickled Daikon, Spicy Mayo, Tobiko	13/25
<b>SHRIMP TEMPURA*</b> Tempura Shrimp, Pineapple, Cream Cheese, Avocado, Fresno, Tenkasu, Eel Sauce, Spicy Mayo	12/23	<b>WASABI SALMON*</b> Salmon, Avocado, Tenkasu, Eel Sauce, Wasabi Aioli	10/19
<b>CUCUMBER AVOCADO</b> Cucumber and Avocado	9/17	<b>ZUZU CALIFORNIA</b> Crab Salad Mix, Cucumber, Avocado	10/19

(\*)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 five or more.

## ■ SALADS ■

### CUCUMBER CRUNCH

Brined Cucumbers tossed in Lychee Lemon Vinaigrette layered with Chili Crisp, Scallion Curls  
~ 15~

### ZUZU CAESAR

Crisp Baby Romain, Creamy Wasabi Caesar Dressing, topped with Furikake Parmesan Crisp, House Croutons, Shaved Parmesan  
~ 16~  
+\$7 Chicken ~ +\$14 Salmon

### THAI CITRUS

Blackened Gulf Shrimp, Grilled Nashi Pear, Orange, Shaved Radish, Crisp Romaine, Rice Cracker, Citrus Nuoc Cam  
~ 21~

## ■ 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, Ponzu, Fresno, Togarashi, Scallion Curls.  
~ 21~

### HONEY WALNUT SHRIMP

Tempura Shrimp, Candied Walnut, Creamy Honey Glaze, Korean Chili, Sesame Seaweed Salad  
~ 21~

### WAGYU + BEEF GYOZA

Pan Seared Gyoza, Crispy Squid Ink Lace, Chili Crisp, Chive Oil  
~ 18~

### CRISPY ASIAN CALAMARI <sup>GF</sup>

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

### SPICY EDAMAME

Seasoned with sweet spicy chili sauce  
~ 12~

### BEEF TARTARE CRISPY RICE\*

Crispy Rice Cake, House Sriracha Tartare, Smoked Soy Egg Yolk, Micro Shiso, Nori Crisp  
~ 17~

### SPICY TUNA CRISPY RICE\*

Crispy Rice Cake, Spicy Sambal, Bluefin Tuna, Chive, Spicy Mayo, Eel Sauce  
~ 16~

### TRUFFLE IZAKAYA FRIES

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

### MISO SEABASS LETTUCE WRAPS

Baby Romain, Spicy Miso Kewpie, Pickled Shallot, Fresno Chili, Wonton Crunch, Micro Cilantro  
~ 17~

## ■ ZUZU CLASSICS ■

### TABLESIDE FRIED RICE

Crafted tableside in a blazing cast-iron skillet with teriyaki chicken, carrots, peas, peppers, egg, and secret sauce  
~ 36~

### CHICKEN KATSU

Crispy Chicken Breast, Korean Pepper Sauce, Fried Egg, Shaved Cabbage, House Pickles  
~ 34~

### ASIAN PEPPER STEAK

Peppered Prime Filet, Shishito and Bell Peppers, Onion, Sweet Chili Hoisin, ZuZu Rice  
~ 34~

### CHICKEN CURRY UDON

Chicken thigh, Coconut Curry, Umami Butter  
~ 28~

### SHRIMP GARLIC NOODLE

Creamy Lobster Garlic Sauce, Parmigiano, Chives  
~ 29~

### ZUZU SWEET + SOUR CHICKEN

Tempura Chicken Breast, Pineapple, Red Pepper, Scallion, ZuZu Rice  
~ 27~

### MUSHROOM MAPO TOFU

Chili Braised Mushrooms, Fried Tofu, Grilled Broccoli, Crispy Shallots, Scallion  
~ 27~

# ZUZU STEAK

We meticulously curate the world's finest steaks + cuts, served to perfection over an open flame.  
Served with fingerling potatoes.

## PEKING BBQ BEEF RIB

Giant Bone-In Short Rib, Homemade Bao Buns, Red Vinegar Barbecue, Housemade Pickles, Green Onion + Cucumber  
~ 49~

## GRILLED LAMB CHOPS

Table-side Grill Presentation, Red Onion + Mint, Anticucho Sauce, Chives  
~ 56 ~

## PRIME FILET

8 oz Prime Filet, Blistered Tomatoes, Teppanyaki Steak Sauce  
~ 47~

## SZECHUAN NY STRIP

12 oz New York strip crusted with White Pepper, Szechuan, House Demi-glace  
~ 57~

## PRIME DELMONICO RIBEYE

16 oz Prime Ribeye marinated in ZuZu's signature dry rub, served with Teppanyaki Steak Sauce  
~ 74~

# WAGYU CUTS

## 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.

~68~4oz  
~96~6oz  
~120~8oz

## AUSTRALIAN WAGYU RIBEYE

14 oz hand-cut Wagyu Ribeye richly marbled and cut for an enhanced depth of flavor with house sauce flight  
~ Market Price~

## AUSTRALIAN WAGYU NY STRIP

12 oz Australian Wagyu Black Opal New York strip with house sauce flight  
~ Market Price~

# FROM THE OCEAN

## TAMARIND MISO SALMON\*

Faroe Island Salmon Glazed with Tamarind Miso served over ginger soy soba noodles  
~ 36 ~

## CARAMELIZED MISO SEABASS

Shiro Miso Sake Glaze, Black Garlic Molasses, Fresno Chili, Bok Choy  
~ 46 ~

## JAPANESE GRILLED BRANZINO

Teriyaki, Broccolini, Asian Chimichurri  
~ 42 ~

# VEGETABLES + RICE

## CRISPY BRUSSELS SPROUTS

Glazed with Sweet Spicy Miso  
~ 15 ~

## GRILLED BROCCOLINI <sup>GF</sup>

Chili Crisp, Fried Garlic, Lemon  
~ 12 ~

## CRISPED FINGERLING POTATOES

Umami Butter, Chili Crisp, Gochugaru, Chives, and Spicy Mayo  
~ 13 ~

## WOK FIRED MUSHROOM

Gourmet mushroom medley tossed in truffle ponzu finished with sticky umami panko  
~ 14 ~

## YUZU SWEET CORN

Sweet Corn, Yuzu Kosho Cream with Parmesan and Roasted Poblano and a Palm Sugar Brûlée crust  
~ 14 ~

## ZUZU RICE

Steamed Japanese Rice cooked in Chicken Caldo, tossed with Umami Butter  
~ 9~