

▪ SIGNATURE COCKTAILS ▪

ZUZU SPARKLING SAKE BOMB

Pour Drop Shoot Party
A Pour of ZuZu Signature Sweet Sparkling
Each ~ 8 ~

MARTINI TOWER ~ 48 ~
Large Format Tower meant to share with the table
Serves Up to 5 Guests
CHOICE OF MARTINIS
Matcha, Espresso, Lychee, Lavender

TOKEN TOKI HIGHBALL ~ 16 ~
Japanese Whiskey, Coconut Lemongrass, Syrup

CLOUD ATLAS ~ 14 ~
Gin, Pomegranate, Hibiscus, Red Mango, Lime, Egg White

ZUZU SPRITZ ~ 18 ~
St-Germain, Giffard Passion Fruit, Lemon, Splash Soda, top with Prosecco

GOLDEN IDOL ~ 16 ~
Mezcal, Passion Fruit, Pineapple, Cinnamon, Coconut, Oolong

EAST ASIAN CUP ~ 15 ~
Vodka, Pimm's Midori, Agave, Lime

SAKURA SMOKE ~ 17 ~
Bourbon, Sakura Vermouth, Toasted Rice, Cherry

RIGHT IN THE KISSER ~ 15 ~
Sparkling Rosé, Aperol, Cranberry, Blueberry, Grapefruit

RED MOON RISING ~ 15 ~
Tequila Blanco, Red Moon Syrup, Passion Fruit,
Pomegranate, Blood Orange, Lime

▪ ZERO PROOF ▪

CAPRI SPRITZ
Bittersweet Orange Rich Peach Flavor,
Rhubarb and Elderflower

~ 12 ~

BOARDWAY MARGARITA
Earthy Tones from Agave Blanco Non-Alcoholic
Tequila, Zesty Lime, and Orange

~ 12 ~

ESPRESSO, NO ESPRESSO
Rich and Vinous Coffee Liqueur Zero Proof,
Espresso, Simple Syrup, Vanilla

~ 12 ~

▪ WINE SELECTIONS ▪

WHITE

	6OZ / 9OZ / BTL
MOSCATO D'Asti Abbazia, IT	13 / 18 / 49
PROSECCO Il Feudo Gran Cuvée Brut, IT	14 / 20 / 50
SAUVIGNON BLANC Echo Bay, NZ	13 / 18 / 50
SAUVIGNON BLANC 921 Collevento, IT	14 / 20 / 45
CHARDONNAY Truchard, CA	18 / 25 / 69
CHARDONNAY Sonoma-Cutrer, CA	16 / 23 / 60
PINOT GRIGIO TREBBIANO Impero, IT	18 / 25 / 69
ASIAN BLEND Gruner Veltliner & Pinot Blanc, AT	12 / 18 / 42
RIESLING MÜNSTERER Kruger-Rumpf, DE	18 / 25 / 69
RIESLING KABINETT RHEINBERG Dr. Loosen, DE	18 / 25 / 69
CHABLIS William Fèvre, FR	24 / 32 / 80

ROSÉ

	6OZ / 9OZ / BTL
ROSÉ GT Mon Amour, Impero, IT	12 / 19 / 45
FRAGRANCE NUMERO 20M Hostellerie, FR	15 / 22 / 55
SUSUMANIELLO ROSATO Masca Del Tacco, IT	19 / 26 / 74

RED

	6OZ / 9OZ / BTL
PINOT NOIR Crested Porcupine, IT	14 / 20 / 52
CHIANTI RISERVA DOCG Ducarosso, IT	15 / 21 / 58
CABERNET SAUVIGNON "Fuga", Tagaro, IT	16 / 22 / 61
CABERNET SAUVIGNON Hess Allomi, CA	17 / 23 / 62
BORDEAUX Château Moncets, FR	19 / 27 / 72
PINOT NOIR Belle Glos Clark & Telephone, CA	20 / 27 / 78
PINOT NOIR Italo Cescon Elemento #3, IT	22 / 29 / 80

▪ BEER ▪

SAPPORO
Sapporo, Japan
~ 12 ~

KIRIN ICHIBAN
Ibaraki-ken Naka-gun, Japan
~ 11 ~

HITACHINO NEST WHITE ALE
Ibaraki-ken Naka-gun, Japan
~ 11 ~

STELLA ARTOIS
Leuven, Belgium
~ 11 ~

STELLA LIBERTE N/A
Leuven, Belgium
~ 11 ~

MODELO
Mexico City, Mexico
~ 11 ~

MICHELOB ULTRA
Saint Louis, Missouri
~ 11 ~

▪ SAKE ▪

4OZ 720ML

IWA TATEYAMA JUNMAI DAI GINJO	55 375
TENSEI SONG OF THE SEA JUNMAI GINJO	19 98
YUHO ETERNAL EMBERS JUNMAI	15 89
KAWATSURO SAKE BREWING, CRANE OF PARADISE JUNMAI	16 91
KONTEKI PEARLS OF SIMPLICITY JUNMAI DAIGINJO SAKE	18 101
FUKUCHO SEASIDE SPARKLING JUNMAI	14 79
PROPER SAKE CLOUD PALACE, YAMAHI NIGOR	14 79
PROPER SAKE THE DIPLOMAT UNFILTERED NIGORI	18 101
SOTO JUNMAI	15 89
SOTO JUNMAI DAI GINJO	30 175

▪ CHILLED + RAW ▪

YELLOWTAIL SASHIMI

Thinly sliced sushi-grade Yellowtail, Daikon and Red Bell Pepper Mix, paper thin Radish, Micro Shiso, Micro Cilantro, finished with Cilantro Vinegar Sauce and Togarashi
~ 21 ~

KING SALMON CRUDO

Faroe Islands King Salmon layered with Pickled Cucumber Ribbons, Chili Vinegar Sauce, Red Radish, and Edible Micro Flowers
~ 19 ~

SEARED AHI TUNA

Lightly seared Ahi Tuna, Pineapple Miso Sauce, Serrano Pepper, Pickled Red Onion, Red Tobiko, and Micro Shiso
~ 22 ~

FIRE + ICE OYSTERS

West Coast Oysters, Yuzu Granita, Serrano Chili, Amazu Mignonette
~ 1/2 Doz/ ~ 28 ~ | Doz/ ~ 54 ~

▪ SUSHI TACOS ▪

Your choice of 2 ~ \$16 ~

HAMACHI CROWN

Spicy Yellowtail Mix, Pickled Ginger, Chive, Serrano

SHRIMP TEMPURA

Tempura Shrimp, Spicy Mayo, Unagi Glaze, Tempura Crunch, Chives

ZUZU CALI

Blue Lump Crab, Avocado, Cucumber, Red Tobiko, Sesame

SPICY MAGURO

Spicy Tuna Mix, Yamaboko, Chive, Micro Cilantro, Masago Arare

▪ PREMIUM HANDROLLS ▪

~ Your choice of 2 ~ \$28 ~

A5

A5 Wagyu, black Garlic Ponzu, Pickled Wasabi, Crispy Shallot, Chive

IMPERIAL LOBSTER

Truffle Lobster Mix, Yuzu, Aioli, Tempura Crunch, Micro Shish

TORO DREAM

Fatty Tuna, Ikura, Pickled Wasabi, Chive, White soy

▪ ZUZU MAKI ▪

5PC / 10PC

HAMACHI CROWN

Hamachi, Cucumber, Tempura Crunch, Hamachi Tartare, Ponzu Pearls, Micro Shiso

THE IMPERIAL

Lobster, Fresno Chile, Yuzu Aioli, Micro Cilantro, topped with Lobster Mix, Citrus Tobiko, and Gold Leaf

SILK ROAD

Lump Crab, Avocado, Yamaboko, Tuna Mix, topped with Bluefin Tuna and Truffle Ponzu

INFERNO ROLL

Spicy Tuna, Avocado, Cucumber, Gochujang, Umami Garlic Crunch

11 / 21

15 / 25

9 / 22

10 / 22

ORA ROYALE

Ora King Salmon, Avocado, Spiced Salmon Mix, Ikura, White Shoyu

MAGURO RESERVE

Bluefin Tuna, Avocado, Cucumber, Black Garlic Ponzu, Crispy Shallots, Tobiko

DRAGON ROLL

Spicy Tempura Eel, Avocado, Spicy Tuna, Charred Eel, Micro Shiso, Eel Sauce, and Spicy Aioli

CHILI TEMPURA ROLL

Spicy Tempura Shrimp, Avocado, Spicy Aioli, Scallions, Pickled Carrot, and Shrimp Crunch

5PC / 10PC

9 / 19

11 / 21

12 / 22

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 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 ~

ROASTED GARLIC SHRIMP UDON

Gulf Shrimp, Roasted Garlic Sauce, Ginger Soy Butter, Parmigiano, Chives, Udon Noodles
~ 29 ~

MUSHROOM MAPO TOFU

Chili Braised Mushrooms, Seared Tofu, Grilled Broccolini, Crispy Shallots, Scallion, ZuZu Garlic Rice
~ 27 ~

CHICKEN KATSU

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

ASIAN PEPPER STEAK

Peppered Prime Filet, Chili Hoisin, Seasoned Vegetables, ZuZu Rice
~ 35 ~

ZUZU SWEET + SOUR CHICKEN

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

▪ ZUZU STEAK ▪

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

PEKING BBQ BEEF RIB

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

GRILLED LAMB CHOPS

Lamb Chops, Miso Anticucho Sauce, Mint-Fennel Salad, Sunomono Cucumbers
~ 48 ~

PRIME FILET

8 oz Prime Filet, Blistered Tomatoes, Teppanyaki Steak Sauce
~ 49 ~

PEPPERCORN CRUSTED NY STRIP

12 oz New York Strip crusted with White Pepper, Szechuan, and Sansho, finished with House Demi-glace
~ 57 ~

PRIME DELMONICO RIBEYE

16 oz Prime Ribeye marinated in ZuZu's signature dry rub, finished with Umami Butter
~ 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
~ 58 ~ 4oz
~ 78 ~ 6oz
~ 98 ~ 8oz

AUSTRALIAN WAGYU RIBEYE

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

▪ FROM THE OCEAN ▪

CARMELIZED MISO SEABASS

Shiro Miso Sake Glaze, Black Garlic Molasses, Fresno Chili, Bok Choy
~ 47 ~

TERIYAKI GLAZED SALMON*

Faroe Island Salmon Glazed with Tamarind Miso served over Ginger Soy Soba Noodles
~ 36 ~

▪ VEGETABLES + RICE ▪

CRISPY BRUSSELS SPROUTS

Honey Sriracha, Cashews
~ 15 ~

GRILLED BROCOLINI

Chili Crisp, Fried Garlic, Lemon
~ 12 ~

CRISPED FINGERLING POTATOES

Ginger Soy Butter, Spicy Aioli
~ 13 ~

WOK FRIED MUSHROOM

Gourmet Mushroom Medley tossed in Truffle Wasabi Ponzu finished with Crispy Umami Panko
~ 14 ~

VEGETABLE FRIED RICE

Mushroom, Carrot, Peas, Peppers, Dashi, Garlic Butter
~ 11 ~

(*)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 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
~ 14 ~

ZUZU CAESAR

Crispy Baby Gem Lettuce, Creamy Wasabi Caesar Dressing, topped with Furikake Parmesan Crisp, House Croutons, Shaved Parmesan
~ 16 ~

+ \$7 Chicken | + \$13 Salmon

▪ 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
~ 23 ~

HONEY WALNUT SHRIMP

Tempura Shrimp, Candied Walnut, Creamy Honey Glaze, Korean Chili, Sesame Seaweed Salad
~ 19 ~

SHRIMP + PORK GYOZA

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

CRISPY ASIAN CALAMARI

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
~ 16 ~

SEABASS LETTUCE WRAPS

Sweet Gem Lettuce, Togarashi, Spicy Miso Kewpie, House Pickles, Red Chili, Wonton Crunch, Micro Cilantro
~ 17 ~

(*)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.