

▪ SIGNATURE COCKTAILS ▪

TOKEN TOKI HIGHBALL
Japanese Whiskey, Coconut Lemongrass, Syrup

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

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

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

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

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

SAKURA SMOKE
Bourbon, Sakura Vermouth, Toasted Rice, Cherry

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

▪ 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

▪ 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

KING SALMON CRUDO*

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

SEARED AHI TUNA*

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

FIRE + ICE OYSTERS*

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

▪ SUSHI TACOS ▪

Your choice of 2

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

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

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

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

▪ SALADS ▪

CUCUMBER CRUNCH

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

ZUZU CAESAR

Crispy Baby Gem Lettuce, Creamy Wasabi Caesar Dressing, topped with Furikake Parmesan Crisp, House Croutons, Shaved Parmesan + Chicken | + 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

HONEY WALNUT SHRIMP

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

SHRIMP + PORK GYOZA

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

CRISPY ASIAN CALAMARI

Mango Sweet Chili, Fresno, Cilantro, ZuZu Spice Blend

EDAMAME

Simply seasoned with Sea Salt, Crushed Peanuts

TRUFFLE IZAKAYA FRIES

House Furikake, Citrus + Truffle Oil served with Kimchi + Wasabi Aioli

TUNA TARTARE CRISPY RICE

Crispy Nori Rice, Avocado, Ginger Ponzu, Wasabi Aioli

SEA BASS LETTUCE WRAPS

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

▪ ZUZU CLASSICS ▪

TABLESIDE FRIED RICE

Crafted tableside in a blazing cast-iron skillet with Teriyaki Chicken, Carrots, Peas, Peppers, Egg, and Umami Kewpie

ROASTED GARLIC SHRIMP UDON

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

MUSHROOM MAPO TOFU

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

CHICKEN KATSU*

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

ASIAN PEPPER STEAK*

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

ZUZU SWEET + SOUR CHICKEN*

Chicken Breast, Pineapple, Red Pepper, ZuZu Rice

(*)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 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

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

~ 4oz

~ 6oz

~ 8oz

PRIME FILET*

8 oz Prime Filet, Blistered Tomatoes,
Teppanyaki Steak Sauce

GRILLED LAMB CHOPS*

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

PRIME DELMONICO RIBEYE*

16 oz Prime Ribeye marinated in ZuZu's
signature dry rub, finished with Umami Butter

▪ FROM THE OCEAN ▪

CARAMELIZED MISO SEA BASS

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

TERIYAKI GLAZED SALMON*

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

▪ VEGETABLES + RICE ▪

CRISPY BRUSSELS SPROUTS

Honey Sriracha, Cashews

GRILLED BROCCOLINI

Chili Crisp, Fried Garlic, Lemon

CRISPED FINGERLING POTATOES

Ginger Soy Butter, Spicy Aioli

WOK FRIED MUSHROOM

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

VEGETABLE FRIED RICE

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

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