ZUZU Cocktails

Sailor Moon
'Captain Morgan, White Rum, dark rum, pineapple-infused Coconut Rum, Kumquat Vodka, Grand Marnier, Macadamia nut syrup, fresh lime

What We Do In Secret
Norden Aquavit, Equiano Rum, La French Vodka,Red Dragon Fruit, Pineapple and Fruity Pebbles

Japanese Whispers
Pimm's No.1, Damso Lychee Soju, Strawberry cucumber Immersion, Velvet Falernum, Mint, fresh lime, ginger ale

11 Not 10
Bulleit 95 Rye Whiskey, Hennessy VSOP, Vya Sweet Vermouth, St. Elizabeth Allspice Dram, citrus bitters

Mango Cart
Captain Morgan White Rum, Lemongrass infused Simple Syrup, Chinola Mango Liqueur, fresh lime juice

Thai Strawberry Margarita
Astral Tequila, Thai Pepper Strawberry, Fresh Lime juice, Yuzu Triple Sec

Cucumber Land Spritz
Kettle One Botanicals Cucumber & Mint, Prosecco, Fresh Lime Juice, Simple Syrup

Zen Garden
St.Germain elderflower liqueur, Nolets Gin, fresh grapefruit juice, fresh lemon juice, bitters, simply syrup and topped with champagne

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.

ZUZU Nigiri

ZuZu 6pc flight
Maguro, Branzino, Oraking, Hamachi, Unagi, Ebi

Sushi Tacos

You're choice of 2

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

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

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

Salmon + Asian Pear Crudo*
Asian Pear, wrapped in thinly sliced Faroe Island Salmon, dressed in Yuzu Truffle Ponzu, with Micro Cilantro, Serrano.

Fire + Ice Oysters *
East Coast Oysters, Yuzu Granita, Serrano Chili, Amazu Mignonette

Half Dozen

ZUZU Rolls

5PC / 10 PC

Lobster Tempura
Tempura Lobster, Pickled Daikon, Eel Sauce, Sweet Sambal, Tenkasu

Jalapeño Hamachi*
Spicy Hamachi Mix, Avocado, Cucumber, Sliced Hamachi Loin, Eel Sauce, kewpie, Pickled Jalapeno, Kataifi

Spicy tuna*
Cucumber and Spicy Maguro Mix

Shrimp Tempura*
Tempura Shrimp, Pineapple, Cream Cheese, Avocado, Fresno, Tenkasu, Eel Sauce, Spicy Mayo

Cucumber avocado
Cucumber and Avocado

5PC / 10 PC

Truffle scallop*
Hokkaido Scallop, Toro, Asian Pear, Avocado, Scallion, Yuzu Truffle

ORA KING + Avocado*
Ora King Salmon, Cucumber, Avocado, Tomago, Kewpie, Ikura, Eel Sauce

Bluefin*
Sliced Akami, Toro, Pickled Daikon, Spicy Mayo, Tobiko

Wasabi Salmon*
Salmon, Aavocado, Tenkasu, Eel Sauce, Wasabi Aioli

ZuZu California
Crab Salad Mix, Cucumber, Avocado

(*)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

Zuzu Caesar
Crisp Baby Romain, Creamy Wasabi Caeser Dressing, topped with Furikake Parmasean Crisp, House Croutons, Shaved Parmasean

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

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.

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

Pork + Shrimp Gyoza
Pan Seared Gyoza, Served over house made Chili Crisp and Ponzu

Crispy Asian Calamari
Mango Sweet Chili, Fresno, Cilantro, Zuzu Spice Blend

Spicy Edamame GF
Seasoned with sweet spicy chili sauce

Truffle Izakaya Fries
House Furikake, Citrus + Truffle Oil Served with Kimchi + Wasabi Aioli

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

Miso Seabass Lettuce Wraps
Baby Romain, Spicy Miso Kewpie, Pickled Shallot, Fresno Chili, Wonton Crunch, Micro Cilantro

Zuzu Classics

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

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

Asian Pepper Steak
Peppered Prime Filet, Shishito and Bell Peppers, Onion, Sweet Chili Hoisin, ZuZu Rice

Golden Short Rib Ramen
Golden Curry Broth with Short Rib and Chive Oil

Shrimp Garlic Noodle
Creamy Lobster Garlic Sauce, Parmigiano, Chives

Zuzu Sweet + Sour Chicken
Tempura Chicken Breast, Pineapple, Red Pepper, Scallion, ZuZu Rice

Mushroom Mapo Tofu
Chili Braised Mushrooms, Fried Tofu, Grilled Broccolini, Crispy Shallots, Scallion

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

GRILLED LAMB CHOPS
Four (4) Table-Side Grilled Lamb Chops, Red Onion + Mint, Anticucho Sauce, Chives

PRIME FILET
8 oz Prime Filet, Blistered Tomatoes, Teppanyaki Steak Sauce

PRIME DELMONICO RIBEYE
16 oz Prime Ribeye marinated in ZuZu's signature dry rub, served with Teppanyaki Steak Sauce

WAGYU CUTS

SZECHUAN NY STRIP
12 oz New York strip crusted with White Pepper, Szechuan, House Demi-glace

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

AUSTRALIAN WAGYU RIBEYE
14 oz hand-cut Wagyu Ribeye richly marbled and cut for an enhanced depth of flavor with house sauce flight

FROM THE OCEAN

TAMARIND MISO SALMON*
Faroe Island Salmon Glazed with Tamarind Miso served over ginger soy soba noodles

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

JAPANESE GRILLED BRANZINO
Teriyaki, Broccolini, Asian Chimichurri

VEGETABLES + RICE

CRISPY BRUSSELS SPROUTS
Glazed with Sweet Spicy Miso

GRILLED BROCCOLINI GF
Chili Crisp, Fried Garlic, Lemon

CRISPED FINGERLING POTATOES
Umami Butter, Chili Crisp, Gochugaru, Chives, and Spicy Mayo

WOK FIRED MUSHROOM
Gourmet mushroom medley tossed in truffle ponzu finished with crispy umami panko

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

ZUZU RICE
Steamed Japanese Rice cooked in Chicken Caldo, tossed with Umami Butter