

## zuma omakase

premium deluxe

menu is a selection of 10 dishes designed for the whole table to enjoy, price per person

### snacks and salads

**steamed edamame** with sea salt (vg)

**crispy fried calamari**, green chilli, lime

**watercress salad**, avocado, wasabi, cucumber (v)

**spicy fried tofu**, avocado, japanese herbs (vg)

**zuma salad**, tomato, eggplant, citrus dressing (vg)

**crab salad**, sesame dressing, mizuna, tobiko

### cold dishes

**blanched baby spinach**, sesame dressing (vg)

**sliced yellowtail**, green chilli, ponzu, pickled garlic

**tuna tataki**, chilli daikon, citrus ponzu, garlic chips

**wagyu tataki**, truffle ponzu, black truffle

**wagyu gunkan**, beef tartare, sushi rice, black truffle

**salmon and tuna tartare**, miso buns, spring onions

add

30g **osietra caviar** 30g **beluga caviar**

### tempura

**tiger prawn tempura**, five pieces

**shrimp tempura**, shiso and citrus mayonnaise

**vegetable tempura**, seven types of vegetables (v)

### maki rolls

**zuma kappa**, cucumber, avocado, pickled ginger (vg)

**zuma veggie roll**, asparagus, avocado, carrots, shiso, ginger (vg)

**salmon & avocado roll**, tempura flakes, pickled wasabi

**spicy yellowtail roll**, green chilli, avocado, wasabi mayonnaise

**prawn tempura roll**, yamagobo, avocado, mentaiko

**california roll**, fresh crab, avocado, tobiko

**spicy tuna roll**, green chilli, spicy mayonnaise, tempura flakes

**lobster tempura roll**, black truffle, avocado, crispy rice

### nigiri / sashimi

2pc / 3pc

**hamachi**/yellowtail

**sake**/salmon

**akami**/tuna

**suzuki**/seabass

**tako**/octopus

**ikura**/salmon roe

**uni**/sea urchin

**tai**/seabream

**botan ebi**/sweet shrimp

**toro**/fatty tuna

## lobster

**roasted lobster**, garlic shiso butter, green chilli

**lobster tempura**, spicy ponzu, wasabi mayonnaise

### seafood

**black cod**, saikyo miso, hoba leaf

**salmon teriyaki**, pickled cucumber

**jumbo tiger prawn**, yuzu kosho, lemon

**whole grilled seabream**, burnt tomato, ginger

**chilean seabass**, green chilli, ginger dressing

### meat

**rib eye steak**, wafu sauce, garlic chips

**baby chicken**, oven baked, barley miso, cedar wood

**spicy lamb cutlets**, 4 cutlets, korean chilli, cucumber

**spicy beef tenderloin**, sesame, red chilli, sweet soy

**japanese wagyu A5** 160 g, yuzu tahoo, fresh wasabi

### robata vegetables

**asparagus**, wafu sauce, sesame (vg)

**tenderstem broccoli**, barley miso, shichimi (vg)

**sweet potato**, yuzu kosho butter, spring onions (v)

**grilled mushrooms**, garlic, butter, ponzu (v)

**sweet corn**, shiso butter, shichimi, lime (v)

## sushi platters

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price per person

chef selection of nigiri, sashimi and maki rolls all served with fresh wasabi

## wagyu tomahawk

**1.2kg premium australian wagyu beef**

served with butter ponzu sauce, fresh wasabi and black truffle