

小食/湯類	snacks and soups
海鹽枝豆 #5	<b>steamed edamame with sea salt (v)</b> 70
火炙三文魚配紫蘇醬 #6	<b>seared salmon with lime shiso soy</b> 120

沙律	salads
芝麻菠菜 #7	<b>steamed spinach with sesame sauce (v)</b> 90
辣味牛油果沙律 #8	<b>avocado salad with tenkasu and spicy lemon dressing (v)</b> 135
烤龍蝦辣味牛油果沙律 #9	<b>grilled lobster with avocado, tenkasu and spicy lemon dressing</b> 400
和風芝士羽衣甘藍沙律 #10	<b>kale with pomelo, hokkaido cheese and apple wafu sauce (v)</b> 110
薑味蕃茄沙律 #11	<b>tomato salad with roasted eggplant and ginger dressing (v)</b> 120

刺身 (3件)	sashimi (3 pieces)
吞拿魚赤身 #12	<b>tuna</b> 180
中級吞拿魚腩 #13	<b>semi fatty tuna</b> 280
大吞拿魚腩 #14	<b>fatty tuna</b> 320
油甘魚 #15	<b>yellowtail</b> 95
三文魚 #16	<b>salmon</b> 105
牡丹蝦 #17	<b>spot prawn</b> 95

手握壽司 (2件)	nigiri sushi (2 pieces)
吞拿魚赤身 #18	<b>tuna</b> 180
中級吞拿魚腩 #19	<b>semi fatty tuna</b> 280
大吞拿魚腩 #20	<b>fatty tuna</b> 320
油甘魚 #21	<b>yellowtail</b> 95
三文魚 #22	<b>salmon</b> 105
牡丹蝦 #23	<b>spot prawn</b> 95

卷物/手卷	maki rolls
脆辣牛油果卷 #24	<b>crispy avocado, hokkaido cheese and chili sauce (v)</b> 149
油甘魚牛油果卷 #25	<b>hamachi maki with avocado, bell pepper and wasabi tobiko (g)</b> 120
藍蟹加洲卷 #26	<b>california, with premium blue crab, avocado and tobiko</b> 165
虎蝦天婦羅卷 #27	<b>prawn tempura, pickled gobo and wasabi mentaiko sauce</b> 130
軟殼蟹卷 #28	<b>softshell crab, chilli mayonnaise, cucumber and wasabi tobiko sauce</b> 135
辣汁吞拿魚卷 #29	<b>spicy tuna, chili miso and tobiko</b> 185
芥末三文魚牛油果卷 #30	<b>salmon and avocado, tenkasu and kizami wasabi</b> 115

天婦羅	tempura
野菜 #31	<b>seasonal vegetables (v)</b> 140
虎蝦 #32	<b>black tiger prawns</b> 160

野菜/飯類	vegetables and rice
高菜炒飯 #33	<b>takana fried rice (v)</b> 150
紫蘇牛油甜粟米 #34	<b>sweet corn with shiso butter (v)</b> 80
炭燒舞茸菌 #35	<b>maitake mushrooms with sea salt and lime (v)</b> 130
白飯 #36	<b>steamed rice (v)</b> 40
麵豉汁燒嫩蘭花苗 #37	<b>tender stemmed broccoli with moromi miso (v)</b> 90

take away is available 12:00 - 21:00. minimum order amount hkd500  
to place your order whatsapp +852 5502 9034 or call us directly +852 3657 6388  
(v) vegetarian  
for information on any allergen and dietary requirements please ask the team for assistance  
all prices are in hong kong dollars

招牌特色料理	signature dishes
銀鱈魚西京燒 #38	<b>miso marinated black cod wrapped in hoba leaf</b> 330
麻香辣汁燒牛柳 #39	<b>spicy beef tenderloin with sesame, red chili and sweet soy</b> 335
蒜香牛油烤龍蝦 (半隻) #40	<b>half roasted lobster, garlic, shiso and ponzu</b> 350
蒜香牛油烤龍蝦 (全隻) #41	<b>whole roasted lobster, garlic, shiso and ponzu</b> 550
麥麵豉醬燒春雞 #42	<b>barley miso marinated baby chicken oven roasted on cedar wood</b> 210

爐端燒串燒	robata skewers
大蔥雞肉串燒 #43	<b>chicken yakitori with baby leeks</b> 115
海鹽雞翼 #44	<b>chicken wings with sake, sea salt and lime</b> 95

爐端燒海鮮	robata seafood
智利鱸魚配青辣椒薑汁 #45	<b>chilean sea bass with green chili ginger dressing</b> 320
炭燒海鱸伴薑木蕃茄 #46	<b>sea bass fillet with burnt tomato and ginger relish</b> 220
三文魚伴芝麻青瓜漬物 #47	<b>salmon teriyaki fillet with pickled cucumber</b> 210

爐端燒肉類	robata meat
炭燒安格斯肉眼 400克 #48	<b>black angus rib eye steak with black pepper and soy 400gr</b> 580
香辣燒羊架配八丁味噌 #49	<b>new zealand spiced baby lamb cutlets with hatcho miso</b> 220

爐端燒和牛	robata japanese wagyu beef
炭燒a4鹿兒島和牛西冷	<b>kagoshima sirloin, a4 grade</b>
200克 #50	<b>200g</b> 950
400克 #51	<b>400g</b> 1850
	served with fresh wasabi, garlic crisps and zuma sauces

日式丼飯便當	donburi bento boxes
	a japanese dish consisting of fish or meat served over rice
#1	chirashi 320
	<b>chef's selection of sashimi over sushi rice</b>
	<b>avocado salad with tenkasu and spicy lemon dressing (v)</b>
	<b>california maki with premium blue crab, avocado and tobiko</b>

#2	sake 320
	<b>donburi salmon teriyaki fillet with pickled cucumber</b>
	<b>prawn tempura maki, pickled gobo and wasabi mentaiko sauce</b>
	<b>tender stemmed broccoli with moromi miso (v)</b>

#3	gindara 388
	<b>donburi miso marinated black cod wrapped in hoba leaf</b>
	<b>spinach, eggplant and cabbage gyoza with spicy wafu sauce (v)</b>
	<b>tender stemmed broccoli with moromi miso (v)</b>

#4	tori 358
	<b>donburi chili marinated chicken thigh with barley miso</b>
	<b>spinach, eggplant and cabbage gyoza with spicy wafu sauce (v)</b>
	<b>tender stemmed broccoli with moromi miso (v)</b>

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- cocktails 125ml
- #55 **rubabu** 80  
*rhubarb infused sake, vodka, passion fruit*
- #56 **endo margarita** 80  
*tequila, sake, del maguey mezcal, yuzu*
- #57 **honda negroni** 80  
*shiso infused gin, sweet vermouth, campari, umeshu*
- #58 **yuzu highball** 150  
*nikka coffee grain whisky, yuzu, apple, carbonated*

london  
hong kong  
istanbul  
dubai  
miami  
bangkok  
abu dhabi  
datca peninsula  
new york  
rome  
las vegas  
phuket  
bodrum palmarina  
boston

- wine by the glass 125ml
- #59 **chenin blanc "the old orchards" 2019, bellingham, paarl, south africa** 50
- #60 **rosé "le t de tamary" 2019, domaine tamary, provence, france** 55
- #61 **malbec 2018, finca sopenia, mendoza, argentina** 60

## zuma is a contemporary japanese izakaya

dishes are prepared in three separate areas:  
the principal kitchen, the sushi bar and the robata grill  
rather than offering individual starters and main courses, zuma serves dishes that are designed for sharing and are brought to the table steadily and continuously throughout the meal  
your server will be happy to provide explanations and assist you in choosing a menu

- wine by the bottle 750ml
- white
- #62 **chenin blanc "the old orchards" 2019, bellingham, paarl, south africa** 240
- #63 **sauvignon blanc, sancerre "le rochoy" 2018, domaine laporte, loire valley, france** 540
- #64 **chardonnay, bourgogne 2016, domaine pierre-yves colin-morey, burgundy, france** 690

mykonos – summer pop-up from 10th july 2020

this summer, zuma partners with cavo tagoo 5-star luxury hotel in mykonos

- rosé
- #65 **"le t de tamary" 2019, domaine tamary, provence, france** 270

datca peninsula – is returning 15th june 2020

- red
- #66 **malbec 2018, finca sopenia, mendoza, argentina** 310
- #67 **pinot noir, bourgogne "roncevie" 2014, domaine arlaud, burgundy, france** 570
- #68 **cabernet sauvignon blend 2014, the paring, california, usa** 640

positioned on the hillside of datca peninsula, on d maris bay's terrace,  
the location offers breath-taking views of both the volcanic mountain ranges and  
volcanic mountain ranges and the exquisite coastline below

- champagne
- #69 **"r" de ruinart nv** 510

bodrum – is returning 12th june 2020

each year, zuma pops up in bodrum yalikavak marina enjoy the exclusive dining experience in  
the stunning mediterranean setting, with views of the aegean sea

- wine by half bottle 375ml
- white
- #70 **pinot gris "cuvée albert" 2013, domaine albert mann, alsace, france** 290
- #71 **chardonnay "lucia" 2015, pisoni estate, california, usa** 470

- red
- #72 **brunello di montalcino 2013, tenuta col d'orica, tuscan, italy** 400
- #73 **château batailley 2011, pauillac, bordeaux, france** 690

- sake by bottle 300ml
- #74 **kitaya, "gin-to-hitomi" daiginjo** 190
- #75 **dassai, "23%" junmai daiginjo** 510

- sake by bottle 720ml
- #76 **tosatsuru, "azure" ginjo** 620
- #77 **mimurosugi, "tsuyuhakaze" junmai daiginjo** 730

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