



Zuma

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

nigiri sushi / sashimi*

ITEM	PRICE
hokkaido uni japanese sea urchin.	\$34.00
akami tuna.	\$15.00
chu toro semi fatty tuna.	\$26.00
o toro fatty tuna.	\$36.00
hamachi yellowtail.	\$14.00
hirame fluke.	\$14.00
hotate hokkaido scallop.	\$16.00
sake salmon.	\$15.00
suzuki seabass.	\$14.00
kampachi japanese amberjack.	\$14.00

zuma special sushi*

ITEM	PRICE
wagyu gunkan wagyu beef sushi, daikon and fresh black truffle.	\$35.00
sake no aburi salmon nigiri torched.	\$19.00
hokkaido uni miso japanese sea urchin with barley miso and garlic chips.	\$39.00

chef selection*

ITEM	PRICE
small nigiri 5 pieces tokusen sushi chef selection of nigiri.	\$39.00
large nigiri 9 pieces tokusen sushi chef selection of nigiri..	\$70.00
5 sashimi variation 2 slices each sashimi moriawase chef selection of sashimi.	\$70.00
9 sashimi variation 2 slices each sashimi moriawase chef selection of sashimi.	\$110.00

maki rolls

ITEM	PRICE
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sake to abokado maki 6 pieces. salmon avocado roll with tenkasu and kizami wasabi*.	\$20.00
chirashi maki 6 pieces. salmon, tuna, seabass and yellowtail with avocado, yuzu kosho mayo*.	\$20.00
watari gani maki 6 pieces. dynamite spider roll with softshell crab, chili and wasabi tobiko mayo*.	\$22.00
arjun negi toro maki 6 pieces. fatty tuna roll and finely diced scallion*.	\$29.00
yasai maki vegetarian. 6 pieces. vegetable roll.	\$10.00
zuma kappa vegetarian. 8 pieces. ginger, cucumber and avocado roll .	\$11.00
ebi tempura maki 8 pieces. prawn tempura roll with pickled yamagobo, avocado and mentaiko mayo.	\$19.00
california maki 8 pieces. alaskan snow crab, avocado and tobiko*.	\$20.00
pirikara maguro maki 8 pieces. spicy tuna roll with green chili, spicy mayo and tobiko*.	\$19.00
pirikara hamachi maki 8 pieces. spicy yellowtail roll with serrano pepper, avocado and wasabi mayo*.	\$19.00

snacks and soups

ITEM	PRICE
edamame vegan. steamed soybeans with sea salt.	\$10.00
shishito no suage wafuji vegetarian. grilled shishito peppers with yuzu sesame dip.	\$14.00
wagyu to toryufu no gyoza wagyu gyoza with preserved black truffle.	\$38.00
gindara to ebi no gyoza prawn and black cod dumplings.	\$22.00
age watarigani fried softshell crab with wasabi mayonnaise.	\$21.00
miso shiru white miso soup with tofu, wakame and scallion.	\$9.00
ika no kari kari age crispy fried calamari with serrano pepper and lime.	\$15.00
gyu to shishito no kushi yaki beef with shishito pepper and smoked chili soy*.	\$22.00

salads

ITEM	PRICE
tomato to nasu no wafu salad vegan. tomato and smoked eggplant with ginger scallion dressing.	\$19.00
piri kara dofu to abokado salad vegetarian. spicy fried tofu, avocado and japanese herbs.	\$19.00

ITEM	PRICE
yasai to lemon yuzu hachimitsu vegetarian. avocado and asparagus salad with lemon honey dressing.	\$17.00
hourensou no goma ae vegan. steamed baby spinach with sesame dressing.	\$10.00
kureson to kyuri no salada watercress and avocado salad with wasabi and cucumber.	\$19.00
cold dishes	
ITEM	PRICE
suzuki no sashimi sliced seabass sashimi with yuzu, truffle and salmon roe*.	\$22.00
maguro no tataki seared tuna with chili daikon and ponzu sauce*.	\$23.00
kaisen taru taru kyabia zoe salmon and tuna tartare*.	\$33.00
hamachi usuzukuri pirikara ninniku gake sliced yellowtail sashimi green chili relish, ponzu and pickled garlic*.	\$23.00
sake no tataki seared salmon with shiso, lime-soy, sesame and mustard miso*.	\$22.00
tempura	
ITEM	PRICE
ainame no tempura chilean seabass with fresh chili dashi and red onion.	\$35.00
kuruma ebi no tempura tiger prawns 6 pieces.	\$22.00
ise ebi no tempura piri kara tofu rock shrimp with chili tofu.	\$30.00
yasai no moriawase vegetarian. assorted vegetables.	\$20.00
ise ebi no tempura lobster 1 1/2 lb with spicy ponzu and wasabi mayonnaise.	\$80.00
signature dishes	
ITEM	PRICE
gin-dara no saikyo yaki black cod marinated in saikyo miso wrapped in hoba leaf.	\$48.00
tsubu-miso gake hinadori no oven yaki barley miso marinated baby chicken, oven roasted on cedar wood.	\$35.00
gyuhire sumibiyaki karami zuke spicy beef tenderloin with sesame, red chili and sweet soy*.	\$52.00
ise ebi no oven yaki roasted lobster 1 3/4 lb with shiso ponzu butter*.	\$82.00
rib eye no tamanegi ponzu fuumi 8oz rib eye steak with wafu sauce and garlic crisps*.	\$52.00

ITEM	PRICE
kinoko no kama meshi rice hot pot with wild mushrooms, japanese vegetables and black truffle.	\$81.00
robata seafood	
ITEM	PRICE
sake no teriyaki kyuri zoe salmon with teriyaki sauce and pickled cucumber*.	\$34.00
ainame no koumi yaki to kousou grilled chilean seabass with green chili and ginger dressing.	\$47.00
hotate no ume shiso mentaiko yaki grilled scallops 2 pieces with pickled plum, shiso and mentaiko butter.	\$25.00
suzuki no shioyaki salt grilled branzino.	\$36.00
ebi no sumibiyaki yuzu koshou fuumi jumbo tiger prawn with yuzu pepper.	\$45.00
yaki taraba gani alaskan king crab with ponzu lime butter.	\$67.00
robata beef	
ITEM	PRICE
us black angus 10 oz skirt steak with shiso chimichurri*.	\$49.00
us prime beef (12 oz) rib eye with chili ponzu*.	\$62.00
us prime beef (24 oz) wagyu bone-in rib eye with black truffle*.	\$190.00
australian wagyu tomahawk with fresh wasabi and preserved black truffle*.	\$225.00
japan minimum order 4 oz. premium japanese wagyu*.	\$220.00
robata vegetables	
ITEM	PRICE
shiitake no ninniku fuumi vegetarian. shiitake mushroom with garlic and soy butter.	\$15.00
tokudai wafu asparagasu vegetarian. asparagus with wafu sauce and sesame.	\$15.00
yaki toumoro koshi vegetarian. sweet corn with shiso butter and shichimi pepper.	\$15.00