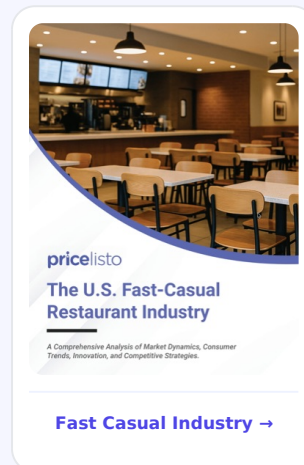




Zuma - Miami

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

bottled cocktails

ITEM	PRICE
yuzu margarita - 240 ml - 30% abv tequila/mezcal, yuzu, and agave	\$18.00
espresso martini - 240 ml - 20% ABV vodka, espresso liqueur, cold brew coffee	\$18.00
old fashioned - 240 ml - 38% ABV japanese whiskey, zuma old fashioned sugar, angostura bitters	\$20.00
negroni - 240ml - 33% ABV dry gin, campari, zuma vermouth blend, grapefruit and orange bitters	\$18.00

snacks and cold dishes

ITEM	PRICE
edamame steamed soybeans with sea salt. (vegan, vegetarian)	\$8.00
crispy fried calamari serrano pepper and lime.	\$13.00
grilled shishito peppers grilled with yuzu sesame dip and sansho salt (vegetarian)	\$13.00
steamed baby spinach steamed baby spinach with sesame dressing. (vegan, vegetarian)	\$9.00
grilled scallops pickled plum, shiso and mentaiko butter 2pcs	\$22.00
spicy fried chicken avocado and lemon chili soy	\$12.00
fried softshell crab wasabi mayo	\$20.00

maki rolls

ITEM	PRICE
dynamite spider roll (6 pcs) soft shell crab with wasabi mayonnaise.	\$20.00
prawn tempura roll (8 pcs) with pickled yamagobo, avocado and mentaiko mayonnaise.	\$17.00
california maki (8 pcs) alaskan king crab, avocado, and tobiko.	\$19.00
salmon avocado roll (6pcs) with tenkasu and kizami wasabi	\$17.00
spicy tuna roll (8 pcs) spicy tuna roll with green chili, spicy mayo and tobiko	\$18.00
spicy yellowtail (8 pcs) spicy yellowtail roll with avocado and wasabi mayo	\$18.00
zuma kappa (8 pcs) ginger, cucumber, avocado (vegan, vegetarian)	\$9.00
arjun maki fatty tuna roll with finely dices scallion	\$28.00

sushi

ITEM	PRICE
nigiri -tuna (2 pcs) raw tuna served over sushi rice	\$13.00
nigiri -semi fatty tuna (2 pcs) sliced raw semi fatty tuna served over sushi rice	\$24.00
nigiri - fatty tuna (2 pcs) raw fatty tuna served over sushi rice	\$34.00
nigiri - yellowtail (2 pcs) raw yellowtail over sushi rice	\$12.00
nigiri - salmon (2pcs) raw salmon served over sushi rice	\$11.00

sashimi

ITEM	PRICE
sashimi - tuna (2 pcs) raw tuna, no rice	\$13.00
sashimi -semi fatty tuna (2 pcs) raw semi fatty tuna, no rice	\$24.00
sashimi -fatty tuna (2 pcs) sliced raw fatty tuna, no rice	\$34.00
sashimi - yellowtail (2 pcs) raw yellowtail, no rice	\$12.00
sashimi - salmon (2 pcs) raw salmon, no rice	\$11.00

chef selection

ITEM	PRICE
3 sashimi variation 2 slices each	\$36.00
3 nigiri variation 2 slices each over sushi rice	\$29.00

signature dishes

ITEM	PRICE
miso black cod Black cod marinated in saikyo miso. served with citrus miso sauce.	\$47.00
spicy beef tenderloin grilled with sesame and red chili and sweet soy.	\$49.00
8 oz ribeye steak with wafu sauce and garlic chips.	\$49.00
grilled chilean sea bass grilled with green chili/ginger dressing and japanese herb salad	\$47.00
salmon teriyaki grilled with teriyaki sauce and pickled cucumber.	\$31.00

robata vegetables

ITEM	PRICE
grilled corn grilled with shiso butter and shichimi pepper. (vegetarian)	\$13.00
shiitake mushrooms with garlic and soy butter	\$13.00
grilled asparagus with wafu sauce	\$13.00

desserts

ITEM	PRICE
green tea and banana cake peanuts and toffee sauce	\$13.00
zuma special chocolate	\$17.00

extras

ITEM	PRICE
steamed white rice	\$5.00
spicy mayonnaise	\$1.00
eel sauce	\$1.00
ponzu sauce	\$1.00
chili garlic sauce	\$1.00
spicy mayonnaise (extras)	\$1.00

soft drinks and water

ITEM	PRICE
eira still water - 700ml	\$6.50
eira sparkling water - 700ml	\$6.50
fever-tree club soda - 200ml	\$4.00
fever-tree ginger ale - 200ml	\$4.00
fever-tree tonic water - 200ml	\$4.00
fever-tree ginger beer no abv - 200ml	\$4.00
coca cola - 237ml	\$4.00