

# zuma lunch menu

items available between  
13:00 - 16:00

## snacks

steamed edamame with sea salt (v)	230
fried edamame with chili and garlic	230
white miso soup with spring onions	250
fried softshell crab with wasabi mayonnaise	570

## cold dishes and salads

spicy fried tofu, avocado and japanese herbs (v)	410
tomato with roasted eggplant and ginger dressing (v)	450
avocado salad with tenkasu, spicy lemon dressing (v)	520
steamed spinach with sesame sauce (v)	410
thinly sliced sea bass with yuzu, truffle oil and salmon roe	780
sliced yellowtail with green chili relish, ponzu and pickled garlic	630

## maki rolls and sashimi

chef's 3 selection sashimi	920
spicy tuna maki with chili miso and tobiko	650
california maki with premium blue crab, avocado and tobiko	540
vegetarian maki with avocado, shiso, cucumber, carrot and wafu sauce (v)	310

## donburi

a japanese rice bowl dish consisting of fish or meat, simmered together, and served over rice

freshwater eel with slow cooked egg and nori	780
miso marinated black cod	1020
chirashi, wasabi and ikura	780
spicy beef tenderloin with sesame, red chili and sweet soy	980

## robata and signature dishes

ribeye steak with wafu sauce and garlic crisps	1470
chicken yakitori with baby leek	470
barley miso marinated baby chicken	1270
sweet corn with shiso butter (v)	420
sweet potato with teriyaki sauce and sesame (v)	420
zucchini with soy butter (v)	360

## desserts

green tea and banana cake with coconut ice cream and peanut toffee sauce	480
special chocolate caramel and almond praline with tahitian vanilla ice cream	630
mango and young coconut custard chawanmushi with passion fruit	440
tropical fruit platter with yuzu sorbet	440

(v) vegetarian

for information on any allergen and dietary requirements please ask your waiter  
all prices are in thai baht and subject to a 10% service charge and 7% government tax  
all items are seasonal and subject to change