

ZUMU

SUSHI AND ROBATAYAKI

Sashimi

fresh slices of raw fish served with Japanese horseradish, oba leaf, and finely sliced radish

	3PCS		3PCS
Saba – mackerel	3.95	Hamachi – yellowtail	7.45
Suzuki – seabass	3.95	Hirame - Korean flounder	7.45
Shake – salmon	4.45	Akami – blue fin (weekends only)	7.95
Maguro – tuna	6.95	Chutoro – fatty tuna (weekends only)	7.95

Nigiri

oval-shaped "hand-pressed" sushi rice topped with fish or seafood

	2PCS		2PCS
Saba – mackerel	3.45	Shake- salmon	3.95
Suzuki – seabass	3.45	Maguro – tuna	4.95
Ebi- prawn	3.95	Hamachi – yellowtail	5.95
Unagi – eel	4.95	Hirame – Korean flounder	4.95
Chutoro	5.95	Akami – blue fin (weekends only)	5.95

fatty tuna (weekends only)

Tiradito | Tataki | Tartare

thin slices of fresh raw fish served with Japanese- Peruvian sauce | very briefly seared over hot flame | diced raw fish topped with avocado & green apple

Suzuki Tiradito	6PCS	8.45	Tuna Tataki	8PCS	10.95
Seabass			Salmon Tartare		7.95
Hamachi Tiradito	6PCS	9.95	yellowtail		
Hirame Tiradito	6PCS	9.95	Tuna Tartare		8.95
Korean flounder					

Hosomaki

small cylindrical "thin roll" with nori on the outside

Temaki

a large cone-shaped "hand roll" with nori on the outside and filling spilling out the wide end

	8PCS		
Abokado maki – avocado (v)	3.95	Salmon & Avocado	3.95
Kappamaki – cucumber (v)	3.95	Spicy Tuna	4.45
Shakemaki – salmon	4.95	Prawn & Avocado	4.45
Tekkamaki – tuna	5.95		

Uramaki Specials

medium-sized cylindrical "inside-out roll" with filling in the centre surrounded by nori and a layer of rice on the outside

	5PCS		10PCS
Special Vegetarian (v)	5.45		8.95
cucumber sea weed mango avocado			
Rainbow	6.95		10.95
tuna salmon prawn cucumber mango avocado tobiko			
Crunch	7.45		12.95
prawn avocado tuna			
Dynamite	7.45		12.95
prawn avocado seabass jalapeno Siracha sauce			
Zumu Special	7.45		12.95
prawn avocado seared salmon teriyaki barbecue sauce			
Spider	7.45		12.95
soft shell crab cucumber tobiko sweet tangy sauce			
Wilmslow Special	7.45		12.95
salmon tuna cucumber avocado			
Dragon	8.45		13.95
eel cucumber avocado			
Hale Special	9.45		15.95
yellowtail blue fin tuna avocado cucumber tobiko			
Spicy Tuna	4.95		9.45
Prawn & Avocado	5.95		10.45
Salmon & Avocado	4.95		9.45
California	4.95		9.45

Moriawase

Mixed platter to share

Nigiri		12PCS	21.95
Chef selection of Nigiri			
Sashimi		12PCS	22.95
Chef selection of Sashimi			
Omakase	24PCS	34.95	30PCS 39.95
Chef selection of mixed sushi and sashimi			

Robata Grilled Skewers

small portion of slow-grilled with a glaze of sweet soy sauce and mirin or sea salt

Asuparagasu (v)	5.95	Yakibuta	6.95
sesame and sweet soy		braised pork belly	
Tebasaki	4.95	Yakiniku	9.95
chicken wings		beef fillet topped with roasted peanut	
Yakitori	5.95	Tofu (v)	6.45
barbecued chicken thigh		robata grilled tofu with sweet soy	

Agemono / Mushimono / Yakimono

deep fried or pan fried vegetables, meat or seafood

Yasai Tempura (v)	5.95
vegetable tempura in a light batter	
Ebi Tempura	7.95
king prawn in a light batter	
Pork Gyoza	6.95
home-made ravioli dumplings filled with minced pork	
Chicken Gyoza	6.95
home-made ravioli dumplings filled with minced chicken	
Beef Teriyaki	11.95
broiled beef with a glaze of soy, mirin & sugar	
Nasu Teriyaki (v)	5.95
grilled aubergine in teriyaki sauce	
Tofu Katsu (v)	8.45
firm tofu deep fried & served with mild curry	
Tori Katsu	7.95
breaded chicken breast served with Japanese curry	
Sofuto Krabu	7.95
deep fried soft shell crab	
Kamikaze Wings	5.95
chicken wings glazed with spicy niku sauce	
Chilli Squid	6.95
salt & pepper squid	

Robotayaki

slow-grilled food over flame grill

Hitsujiniku	14.95
3 fine pieces grilled lamb chops marinated in a spicy miso	
Shake	13.95
grilled salmon over sticky teriyaki sauce	
Suzuki	12.95
fillet of freshly grilled seabass with homemade oba pesto	
Kamoniku	12.95
pan fried duck breast with cherry ponzu sauce	
Gyuuoniku	22.45
250g of ribeye cooked over robata grill with garlic yaki niku sauce	
Miso Black Cod	23.45
140g of buttery black cod marinated in a salty-sweet miso until silky & slow grilled over flame	
Wagyu	32.95
exquisite Wagyu beef with garlic yakiniku sauce	

Sides

Rice (v)	2.45	Goma Wakame (v)	3.95
steamed rice topped with sesame seeds		seaweed salad with sesame dressing	
Fried Rice (v)	3.45	Edamame (v)	3.95
fried rice topped with sesame seeds		choose between spicy or salted	
Miso Soup (v)	2.95	Sakana Korokke	5.95
vegetable broth mixed white soy bean paste		fish croquette with fruity sauce	
Zukkini (v)	4.45	Pak Choi (v)	4.95
lightly seasoned courgette with truffle mayo sauce		stir fried white stemmed leafy vegetable with goma & oyster sauce	
Satsumaimo (v)	4.45	Sarada (v)	4.95
seasoned sweet potato with salt & pepper		green seasonal vegetables with sesame ponzu dressing	

Lunch Menu

(Available Tues – Fri 12-3pm)

Starter	Main Course
Pork Gyoza	All mains are served with steamed rice
Chicken Gyoza	Chicken Katsu Curry
Sakana Korokke	Chicken Yakitori
Chilli Squid	Salmon Teriyaki
Vegetable Tempura	Mixed Tempura
Tebasaki Chicken Wings	Prawn Katsu Curry
	Beef Teriyaki
	(extra £1 for beef dish)
	11.95 or 7.95 for a main course

High Tea

Sushi Roll
Salmon & Prawn Nigiri
Fish Korokke
Hirata Pork Bun
Chicken Gyoza
Sushi Nachos
Ice cream Mochi
Glass of Prosecco / House Wine

22.95

per person
(minimum of 2)

Please notify our team of any allergies or intolerances before placing an order for food or beverages. Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

(v) – denotes vegetarian dishes