

Agemono & Mushimono

deep fried or pan fried vegetables, meat or seafood

Yasai Tempura <i>Vegetable in light batter</i>	5.35
Ebi Tempura <i>King prawn in light batter</i>	7.25
Pork Gyoza <i>home-made ravioli dumplings filled with minced pork</i>	6.25
Chicken Gyoza <i>home-made ravioli dumplings filled with minced chicken and chilli sauce</i>	6.25
Ika Tempura <i>deep fried lightly battered baby squid</i>	6.75
Nasu Teriyaki <i>Grilled aubergine in teriyaki sauce</i>	5.35
Tofu Katsu <i>Firm tofu deep fried & served with mild curry</i>	7.65
Sofuto Krabu <i>deep fried soft shell crab</i>	7.25
Sakana Korokke <i>fish croquette with fruity sauce</i>	5.35
Kamikaze Wings <i>chicken wings glazed with spicy niku sauce</i>	5.35
Chilli Squid <i>salt & pepper squid</i>	6.25

Sides

Rice (v) <i>steamed Japanese rice topped with sesame seeds</i>	2.25
Fried Rice (v) <i>fried rice topped with sesame seeds</i>	3.15
Miso Soup (v) <i>vegetable broth mixed white soy bean paste</i>	2.65
Zucchini (v) <i>lightly seasoned courgette with truffle mayo sauce</i>	3.95
Satsumaimo (v) <i>lightly seasoned sweet potato with salt & pepper</i>	3.95
Goma Wakame (v) <i>seaweed salad with sesame dressing</i>	3.60
Edamame (v) <i>choose between spicy or salted</i>	3.60
Pak Choi (v) <i>stir fried white stemmed leafy vegetable with goma & oyster sauce</i>	4.45
Sarada (v) <i>green seasonal vegetables with sesame ponzu dressing</i>	4.45



ZUMU
SUSHI AND
ROBATA YAKI

TAKEAWAY MENU

Takeaway Opening Times

Monday	5-10pm
Tuesday	12-10pm
Wednesday	12-10pm
Thursday	12-10pm
Friday	12-10pm
Saturday	12-10pm
Sunday	12-9pm

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Zumu Sushi & Robatayaki
191 Ashley Road
Hale
WA15 9SQ

Sashimi

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

	3PCS	
Saba – mackerel		3.60
Hamachi – yellowtail		6.75
Suzuki – seabass		3.60
Hirame - Korean flounder		6.75
Shake – salmon		3.95
Maguro – tuna		6.25
Akami – blue fin (weekends only)		7.25
Chutoro – fatty tuna (weekends only)		7.25

Nigiri

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

	2PCS	
Saba – mackerel		3.15
Shake- salmon		3.15
Suzuki – seabass		3.15
Maguro – tuna		4.45
Ebi- prawn		3.60
Hamachi – yellowtail		5.35
Unagi – eel		4.45
Hirame – Korean flounder		4.45
Chutoro –fatty tuna (weekends only)		5.35
Akami – blue fin (weekends only)		5.35

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 – seabass	6PCS	7.65
Tuna Tataki	8PCS	9.95
Hamachi Tiradito – yellowtail	6PCS	8.95
Hirame Tiradito- Korean flounder	6PCS	8.95
Salmon Tartare		7.25
Tuna Tartare		8.25

If you have a food allergy or intolerance, please advise a member of our staff before placing an order for food or beverages. Customers 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.

Hosomaki

small cylindrical "thin roll" with nori on the outside

	8PCS	
Abokado maki – avocado (v)		3.60
Kappamaki – cucumber (v)		3.60
Shakemaki – salmon		4.45
Tekkamaki – tuna		5.35

Temaki

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

Salmon & Avocado		3.60
Spicy Tuna		3.95
Prawn & Avocado		3.95

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)	4.95	8.25
<i>cucumber sea weed mango avocado</i>		
Rainbow	6.25	9.95
<i>tuna salmon prawn cucumber mango avocado tobiko</i>		
Crunch	6.75	11.75
<i>prawn avocado tuna</i>		
Dynamite	6.75	11.75
<i>prawn avocado seabass jalapeno Siracha sauce</i>		
Zumu Special	6.75	11.75
<i>prawn avocado seared salmon teriyaki barbecue sauce</i>		
Spider	6.75	11.75
<i>soft shell crab cucumber tobiko sweet tangy sauce</i>		
Wilmslow Special	6.75	11.75
<i>salmon tuna cucumber avocado</i>		
Dragon	7.65	12.75
<i>eel cucumber avocado</i>		
Hale Special	8.55	14.45
<i>yellowtail blue fin tuna avocado cucumber tobiko</i>		
Prawn & Avocado	5.35	9.45
Spicy Tuna	4.45	8.45
Salmon & Avocado	4.45	8.45
California	4.45	8.45

Moriawase

Mixed platter to share

Nigiri	12PCS	19.95
<i>Chef's Selection of nigiri</i>		
Sashimi	12 PCS	20.95
<i>Chef's Selection of sashimi</i>		
Omakase	24PCS	31.95
<i>Chef's Selection of mixed sushi & sashimi</i>	30 PCS	35.95

Robata Grilled Skewers

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

Asuparagasu (v)	5.35
<i>sesame and sweet soy</i>	
Tebasaki	4.45
<i>chicken wings</i>	
Yakitori	5.35
<i>barbecued chicken thigh</i>	
Yakibuta	6.25
<i>braised pork belly</i>	
Yakiniku	8.95
<i>beef fillet with roasted peanut</i>	
Tofu (v)	5.85
<i>robata grilled tofu with sweet soy glaze and garlic</i>	
Hotate Bacon	9.85
<i>scallop wrapped in bacon with marmalade & honey</i>	

Mains

slow-grilled food over flame grill all served with steamed rice

Hitsujiniku	14.95
<i>3 fine pieces grilled lamb chops marinated in a spicy miso</i>	
Shake	13.95
<i>grilled salmon over sticky teriyaki sauce</i>	
Suzuki	12.95
<i>fillet of freshly grilled seabass with homemade oba pesto</i>	
Kamoniku	12.95
<i>pan fried duck breast with cherry ponzu sauce</i>	
Prawn Katsu	10.45
<i>Breaded king prawns with mild curry</i>	
Tori Katsu	9.95
<i>Breaded chicken breast with mild curry</i>	