

Sashimi (GF)

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

	3PCS		3PCS
Saba <i>mackerel</i>	3.95	Chutoro	7.95
Suzuki <i>seabass</i>	3.95	<i>fatty tuna</i>	
Shake <i>salmon</i>	4.45	Akami	7.95
Maguro <i>tuna</i>	6.95	<i>blue fin</i>	
Hamachi	7.45	Hotate	7.50
<i>yellowtail</i>		<i>scallops</i>	

***Akami & Chutoro – ONLY AVAILABLE ON WEEKENDS**

Nigiri (GF)

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

	2PCS		2PCS
Saba <i>mackerel</i>	3.45	Hamachi	5.95
Suzuki <i>seabass</i>	3.45	<i>yellowtail</i>	
Shake <i>salmon</i>	3.95	Chutoro	5.95
Ebi <i>prawn</i>	3.95	<i>fatty tuna</i>	
Unagi <i>eel</i>	4.95	Akami	5.95
Maguro <i>tuna</i>	4.95	<i>blue fin</i>	

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 <small>6PCS</small>	8.45	Salmon Tartare	7.95
<i>seabass (GF)</i>			
Hamachi Tiradito <small>6PCS</small>	9.95	Tuna Tartare	8.95
<i>yellowtail (GF)</i>			
Hotate Tiradito <small>6PCS</small>	12.50	Tuna Tataki <small>8PCS</small>	10.95
<i>scallops (GF)</i>			

Hosomaki <small>(GF)</small>		Temaki	
<i>small cylindrical "thin roll" with nori on the outside</i>		<i>a large cone-shaped "hand roll" with nori on the outside and filling spilling out the wide end</i>	
Abokado maki <small>8PCS</small>	3.95		
<i>avocado (v)</i>			
Kappamaki	3.95	Salmon & Avocado <small>(GF)</small>	3.95
<i>cucumber (v)</i>			
Shakemaki	4.95	Spicy Tuna <small>(GF)</small>	4.45
<i>salmon</i>			
Tekkamaki	5.95	Prawn & Avocado	4.45
<i>tuna</i>			
Hamachimaki	6.95		
<i>yellowtail</i>			

Moriawase

mixed platter to share

Nigiri <small>(GF)</small>	12PCS	21.95
<i>Chef's selection of Nigiri</i>		
Sashimi	12PCS	22.95
<i>Chef's selection of Sashimi</i>		
Omakase <small>(GF)</small>	24PCS	34.95
<i>Chef's selection of mixed sushi and sashimi</i>	30PCS	39.95

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

(GF) – dishes that can be made gluten free / gluten free soy sauce available upon request

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 <small>(v) (GF)</small>	5.45	8.95
<i>cucumber sea weed mango avocado</i>		
Rainbow <small>(GF)</small>	6.95	10.95
<i>tuna salmon prawn cucumber mango avocado</i>		
Crunch	7.45	12.95
<i>prawn avocado tuna spicy mayo</i>		
Dynamite	7.45	12.95
<i>prawn avocado seabass jalapeno Siracha sauce</i>		
Zumu Special	7.45	12.95
<i>prawn avocado seared salmon teriyaki barbecue sauce</i>		
Spider	7.45	12.95
<i>soft shell crab cucumber tobiko sweet tangy sauce</i>		
Wilmslow Special <small>(GF)</small>	7.45	12.95
<i>salmon tuna cucumber avocado mayo teriyaki</i>		
Dragon	8.45	13.95
<i>eel cucumber avocado</i>		
Hale Special <small>(GF)</small>	9.45	15.95
<i>yellowtail tuna avocado cucumber black garlic mayo</i>		
Spicy Tuna <small>(GF)</small>	4.95	9.45
Prawn & Avocado	5.95	10.45
Salmon & Avocado <small>(GF)</small>	4.95	9.45
California	4.95	9.45

Robata Grilled Skewers

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

Asuparagasu <small>(v)</small>	5.95
<i>grilled asparagus with sesame & sweet soy</i>	
Tebasaki <small>(GF)</small>	4.95
<i>chicken wings</i>	
Yakitori	5.95
<i>barbecued chicken thigh</i>	
Yakibuta	6.95
<i>braised pork belly</i>	
Yakiniku	9.95
<i>beef fillet topped with roasted peanut</i>	

Agemono / Mushimono / Yakimono

deep fried or pan fried vegetables, meat or seafood

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

Robotayaki

slow-grilled food over flame grill

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 <small>(GF)</small>	12.95
<i>fillet of freshly grilled seabass with wasabi dressing</i>	
Kamoniku	12.95
<i>pan fried duck breast with cherry ponzu sauce</i>	
Gyuuniku	22.45
<i>250g of ribeye cooked over robata grill with garlic yaki niku sauce</i>	
Miso Black Cod <small>(GF)</small>	23.45
<i>140g of buttery black cod marinated in a salty-sweet miso until silky & slow grilled over flame</i>	
Ebi <small>(GF)</small>	19.95
<i>Extra colossal prawns grilled with Tokyo butter</i>	

Sides

Rice <small>(v) (GF)</small>	2.45	Goma Wakame <small>(v)</small>	3.95
<i>steamed rice topped with sesame seeds</i>		<i>seaweed salad with sesame dressing</i>	
Fried Rice <small>(v) (GF)</small>	3.45	Edamame <small>(v) (GF)</small>	3.95
<i>fried rice topped with sesame seeds</i>		<i>choose between spicy or salted</i>	
Miso Soup <small>(v)</small>	2.95	Sakana Korokke	5.95
<i>vegetable broth mixed with white soy bean paste</i>		<i>fish croquette with fruity sauce</i>	
Zukkini <small>(v)</small>	4.45	Pak Choi <small>(v) (GF)</small>	4.95
<i>lightly seasoned courgette with truffle mayo</i>		<i>stir fried white stemmed leafy vegetable with goma & oyster sauce</i>	
Satsumaimo <small>(v)</small>	4.45	Sarada <small>(v)</small>	4.95
<i>seasoned sweet potato fries</i>		<i>green seasonal vegetables with sesame ponzu dressing</i>	
Sushi Taco	6.95		
<i>fresh salmon & tuna tacos with avocado salsa & truffle mayo</i>			

Are you unsure of what to have?

Please remember, you can always ask a member of our team for recommendation & specials available.

Lunch Menu

(Available Tues – Fri 12-3pm)

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

Tasting Menu TO SHARE

Salted Edamame

Sashimi 3PCS
yellow tail, tuna & salmon

Nigiri 2PCS
tuna, salmon, prawn & yellowtail

Zumu Special Uramaki 2PCS

Tuna Tataki 4PCS

Mixed Tempura
prawn, soft shell crab, squid, cucumber with kimchi cabbage and black garlic mayo sauce

Tebasaki
salted grilled chicken wings

Ribeye
150g of grilled ribeye with mixed Japanese mushroom garlic teriyaki sauce

Pak Choi
stir fried white stemmed leafy vegetable with goma & oyster sauce

Fried Rice

32.95
per person (minimum of 2)

Vegetarian Tasting Menu TO SHARE

Vegetable Uramaki 2PCS

Cucumber maki 4PCS

Avocado maki 4PCS

Nigiri 4PCS
enoki mushroom, red bell pepper nigiri

Goma Wakame
seaweed salad with goma dressing

Vegetable Tempura
vegetable tempura in a light batter

Nasu Teriyaki
grilled aubergine in teriyaki sauce

Crispy Tofu
deep fried tofu with dashi sauce

Pak Choi
stir fried white stemmed leafy vegetable with goma & oyster sauce

Fried rice

25.95
per person (minimum of 2)