

Moriawase		
mixed platter to share		
<b>Nigiri</b> (GF) <i>Chef's selection of Nigiri</i>	12PCS	<b>21.95</b>
<b>Sashimi</b> <i>Chef's selection of Sashimi</i>	12PCS	<b>24.95</b>
<b>Omakase</b> (GF) <i>Chef's selection of mixed Sushi and Sashimi</i>	24PCS	<b>37.95</b>
	30PCS	<b>42.95</b>

Sashimi (GF)					
fresh slices of raw fish served with Japanese horseradish, oba leaf, and finely sliced radish					
<b>Saba</b> mackerel	3PCS	<b>3.95</b>	<b>Hamachi</b> yellowtail	3PCS	<b>7.45</b>
<b>Shake</b> salmon		<b>4.45</b>	<b>Chutoro</b> fatty tuna		<b>7.95</b>
<b>Maguro</b> tuna		<b>6.95</b>	<b>Akami</b> blue fin		<b>7.95</b>

\*Akami & Chutoro – ONLY AVAILABLE ON WEEKENDS

Nigiri (GF)					
oval-shaped "hand-pressed" sushi rice topped with fish, seafood or meat					
<b>Shake</b> salmon	2PCS	<b>3.95</b>	<b>Hamachi</b> yellowtail	2PCS	<b>5.95</b>
<b>Ebi</b> prawn		<b>4.95</b>	<b>Chutoro</b> fatty tuna		<b>5.95</b>
<b>Unagi</b> eel		<b>4.95</b>	<b>Akami</b> blue fin		<b>5.95</b>
<b>Niku</b> beef		<b>4.95</b>	<b>Hokkigai</b> arctic clam		<b>5.95</b>
<b>Maguro</b> tuna		<b>4.95</b>			

### 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

<b>Suzuki Tiradito</b> seabass (GF)	6PCS	<b>8.45</b>	<b>Tuna Tataki</b>	8PCS	<b>10.95</b>
<b>Hamachi Tiradito</b> yellowtail (GF)	6PCS	<b>11.95</b>	<b>Salmon Tartare</b>		<b>8.95</b>
<b>Beef Tataki</b>	8PCS	<b>10.95</b>	<b>Tuna Tartare</b>		<b>10.95</b>

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

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			
<b>Special Vegetarian</b> (v) (GF) cucumber   sea weed   mango   avocado	5PCS	10PCS	<b>5.95</b> <b>10.95</b>
<b>Rainbow</b> (GF) tuna   salmon   prawn   cucumber   mango   avocado			<b>6.95</b> <b>11.95</b>
<b>Crunch</b> prawn   avocado   tuna   spicy mayo			<b>7.45</b> <b>12.95</b>
<b>Dynamite</b> prawn   avocado   seabass   jalapeno   Siracha sauce			<b>7.45</b> <b>12.95</b>
<b>Zumu Special</b> prawn   avocado   seared salmon   teriyaki barbecue sauce			<b>7.45</b> <b>12.95</b>
<b>Spider</b> soft shell crab   cucumber   tobiko   sweet tangy sauce			<b>7.45</b> <b>12.95</b>
<b>Wilmslow Special</b> (GF) salmon   tuna   cucumber   avocado   mayo   teriyaki			<b>7.45</b> <b>12.95</b>
<b>Dragon</b> eel   cucumber   avocado			<b>8.45</b> <b>13.95</b>
<b>Hale Special</b> yellowtail   tuna   avocado   cucumber   black garlic mayo			<b>9.45</b> <b>15.95</b>
<b>Spicy Tuna</b> (GF)			<b>4.95</b> <b>9.45</b>
<b>Prawn &amp; Avocado</b>			<b>5.95</b> <b>10.45</b>
<b>Salmon &amp; Avocado</b>			<b>4.95</b> <b>9.45</b>
<b>California</b>			<b>5.95</b> <b>10.95</b>

Robata Grilled Skewers	
small portion of slow-grilled with a glaze of sweet soy sauce and mirin or sea salt	
<b>Shakeyaki</b> grilled salmon cubes with sesame & sweet soy	<b>8.45</b>
<b>Asuparagasu</b> (v) grilled asparagus with sesame & sweet soy	<b>5.95</b>
<b>Tebasaki</b> (GF) chicken wings	<b>5.95</b>
<b>Yakitori</b> barbecued chicken thigh	<b>6.95</b>
<b>Yakiniku</b> beef fillet topped with roasted peanut	<b>9.95</b>

Agemono / Mushimono / Yakimono			
deep fried or pan fried vegetables, meat or seafood			
<b>Ebi Tempura</b> king prawn in a light batter	<b>8.45</b>	<b>Tofu Katsu</b> (v) firm tofu deep fried & served with mild curry	<b>8.95</b>
<b>Duck Gyoza</b> ravioli dumplings filled with minced duck	<b>6.95</b>	<b>Tori Katsu</b> breaded chicken breast served with Japanese curry and steamed rice	<b>10.95</b>
<b>Chicken Gyoza</b> ravioli dumplings filled with minced chicken	<b>6.95</b>	<b>Chicken Karaage</b> bite-size pieces of chicken marinated in sake, soy sauce and ginger	<b>7.95</b>
<b>Veg Gyoza</b> (v) ravioli dumplings filled with vegetables	<b>5.95</b>	<b>Kamikaze Wings</b> chicken wings glazed with spicy niku sauce	<b>6.95</b>
<b>Beef Teriyaki</b> broiled beef with a glaze of garlic teriyaki sauce	<b>11.95</b>	<b>Chilli Squid</b> salt & pepper squid	<b>7.45</b>
<b>Nasu Teriyaki</b> (v) grilled aubergine in teriyaki sauce	<b>7.95</b>		

Robotayaki	
slow-grilled food over flame	
<b>Hitsujiniku</b> 3 fine pieces grilled lamb chops marinated in a spicy miso	<b>14.95</b>
<b>Miso Salmon</b> grilled salmon drizzled with salty sweet miso	<b>14.95</b>
<b>Saba</b> grilled mackerel with harusami sauce	<b>12.95</b>
<b>Gyuuniku</b> 250g of ribeye cooked over robata grill with garlic yaki niku sauce	<b>22.45</b>
<b>Miso Black Cod</b> (GF) 140g of buttery black cod marinated in a salty-sweet miso until silky & slow grilled over flame	<b>23.45</b>

Sides			
<b>Rice</b> (v) (GF) steamed rice topped with sesame seeds	<b>2.45</b>	<b>Goma Wakame</b> (v) seaweed salad with sesame dressing	<b>4.50</b>
<b>Miso Soup</b> (v) vegetable broth mixed with white soy bean paste	<b>3.50</b>	<b>Edamame</b> (v) (GF) choose between spicy or salted	<b>4.45</b>
<b>Zucchini</b> (v) lightly seasoned	<b>4.45</b>	<b>Sakana Korokke</b> fish croquette with courgette with truffle mayo	<b>5.95</b>
<b>Satsumaimo</b> (v) seasoned sweet potato fries	<b>4.45</b>	<b>Pak Choi</b> (v) (GF) stir fried white stemmed leafy vegetable with goma & oyster sauce	<b>5.95</b>
<b>Sushi Taco</b> fresh salmon & tuna tacos with avocado salsa & truffle mayo	<b>7.95</b>	<b>Tenderstem Broccoli</b> (v) broccoli cooked in black pepper sauce with tofu	<b>5.95</b>

Are you unsure of what to have?

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



### Tasting Menu TO SHARE

<b>Salted Edamame</b>
<b>Sashimi</b> 3PCS yellow tail, tuna & salmon
<b>Nigiri</b> 2PCS <i>CHOOSE FROM: tuna, salmon, prawn or yellowtail</i>
<b>Zumu Special Uramaki</b> 2PCS
<b>Tuna Tataki</b> 4PCS
<b>Mixed Tempura</b> lightly battered prawn & mixed vegetable
<b>Chilli Squid</b> salt & pepper crispy chilli squid
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<b>Tebasaki</b> salted grilled chicken wings
<b>Ribeye</b> 150g of grilled ribeye with mixed Japanese mushroom garlic teriyaki sauce or
<b>Miso Salmon</b> grilled salmon drizzled with salty sweet miso
<b>Pak Choi</b> stir fried white stemmed leafy vegetable with goma & oyster sauce
<b>Rice</b>
<b>39.95</b> per person (minimum of 2)

### Vegetarian Tasting Menu TO SHARE

<b>Vegetable Uramaki</b> 2PCS
<b>Cucumber Maki</b> 4PCS
<b>Avocado Maki</b> 4PCS
<b>Nigiri</b> 4PCS enoki mushroom, red bell pepper nigiri
<b>Goma Wakame</b> seaweed salad with goma dressing
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<b>Stir-fry Tofu &amp; Broccoli</b> bean curd & broccoli stir fried with black pepper sauce
<b>Nasu Teriyaki</b> grilled aubergine in teriyaki sauce
<b>Tofu Katsu</b> deep fried bean curd with mild curry
<b>Pak Choi</b> stir fried white stemmed leafy vegetable with goma & oyster sauce
<b>Rice</b>
<b>29.95</b> per person (minimum of 2)