

SUSHI MENU

Fresh Oysters R250 | ADD each Oyster R40

6 Fresh oysters topped with caviar, served with mignonette sauce and fresh lemon on a bed of crushed ice.

Tempura Cucumber (6) R160

Gremolata crumbed deep fried prawns rolled with rice and cucumber topped mayo and caviar.

Salmon roses (4) R120

Rice wrapped in fresh salmon, topped with mayo, caviar and a slice of avo.

Tuna roses (4) R90

Rice wrapped in fresh tuna topped with mayo, caviar and a slice of avo.

Sashimi (4) R110

Fresh sliced salmon or tuna.

California Rolls (8) R160

Traditional seaweed and rice rolls with a choice of salmon, prawn, tuna or cucumber.

Maki (6) R140

Rice rolls with traditional seaweed and your choice of prawns, salmon, tuna or cucumber.

Nigiri (4) R120

Rolled rice with a choice of fresh salmon, steamed prawns or tuna.

Zuma Roll (6) R190

Salmon, chives, avo, tuna and prawns topping, spring onion, sesame seeds and moro miso sauce.

Handroll (2) R120

Mini traditional seaweed & rice handroll with a choice of fresh salmon, tuna or tempura prawns.

CHEFS SIGNATURE SUSHI

Tempura Prawn R120 / Langoustines R190

3 Gremolata crumbed and fried served with sweet chilli teriyaki or Moro-Misso sauce.

Beef Tataki R180

100g Robata smoked and seared beef with soy, ginger, lime and coriander.

Tuna Tataki R140

Tuna, Cajun spiced and seared with a sesame-seed crust, served chilli teriyaki sauce on the side.

Wagyu Tataki R290

100g Wagyu beef tataki with ponzu / with shaved fresh truffle.

Wagyu Sushi R240

50g wagyu beef seared and served in a 3 way sushi with caviar, tebasaki and gold leaves.

Roots Tartare (3) R120

Cubed fresh salmon or tuna with soya sauce, sesame oil, roasted sesame seeds and served on crispy lotus root.

Prawn Bombs (4) R140

Prawns poached in garlic butter served on spicy rice

Tuna Crunch (8) R160

120g Tuna, Cajun spiced and seared with a sesame-seed crust, served chilli teriyaki sauce on the side.

Sushi Bowls R160

100g of either fresh Salmon, Tuna, Prawn or Calamari on a sushi rice with soy sauce, ginger, garlic & ponzu sauce topped up with 10g Caviar.

Chefs Selection Sushi Platter (24) R420 ADD | 20g Caviar R90

SNACKS & ROBATA

Calamari Chipotle R120

Stuffed calamari with feta and roasted pepper served on Chipotle Cream.

Crispy Spicy Prawns R120

3 crispy and spicy Moro_Miso Prawns

Squid Heads R120

120g Calamari Squid heads fried & served with Lime Aioli

Tebasaki Wings R1 60

4 Chicken wings glazed with chilli tebasaki sauce and sesame seeds.

Chicken Robata R120 / Beef Robata R135

120g Robata chicken or beef fillet served on a skewer and char grilled with olive oil, origanum, lemon juice, salt and pepper.

Shish Robata R120

120g Freshly ground lamb mince seasoned with onions, garlic and origanum served on a skewer robata style.

Steamed Sake Mussels R135

12 Creamy mussels cooked with garlic, onion and sake, served with garlic herb bruschetta.

Tempura Vegetables R80

Assorted vegetables tempura style served with moromiso (v)

Tempura Chicken R80

120g of chicken strips done tempura style and served with honey chilli teriyaki.

COLD SNACKS & SALAD

Cheese korokke R90 [V]

Crumbed deep fried mixed-cheese balls.

Grilled / Fried Halloumi R90 [V]

Edamame R70 [V]

Steamed & sautéed in sesame seeds oil, soy sauce and toasted sesame seeds.

Sautéed Mushrooms R90 [V]

Sautéed with olive oil, black pepper, sea-salt, garlic & a squeeze of lemon topped up with parmesan cheese.

Gyoza Chicken R120

3 crispy and tender dumpling filled with ground chicken, ginger, garlic, onion. Steamed and pan-fried.

Gyoza Mushroom R90

3 crispy, tender dumpling filled with mushroom, ginger, garlic and onion, steamed and pan-fried served with soya sauce.

Gyoza Duck R140

3 crispy, tender dumpling filled with Duck, ginger, garlic, spring onion and hoisin , steamed and pan-fried.

Spinach Salad R160 [V]

Wilted spinach with sesame oil soy caviar & roasted sesame seeds.

Mediterranean Salad R180 [V]

A wholesome, salad with lentils, chickpeas, cucumber, cherry tomatoes, halloumi cheese, red onions, mint leaves, olives, croutons & Served with tahini dressing

Zuma Halloumi Salad R220 [V]

Roasted asparagus, salt, black pepper, halloumi cheese, avo, olive oil, lemon juice and herbs.

MAINS & ROBATA GRILL

Grilled Deboned Half Chicken R190

Char-grilled deboned chicken with a choice of Peri-Peri or Lemon & herb, served with a side order of your choice.

Baby Chicken R190

Char-grilled baby chicken served with a side order of your choice.

Duck Confit R340

Seared duck breast and confit leg, served with a sweet potato puree, balsamic roasted plum, and wilted greens presented with a blueberry jus and an apple-carrot walnut & orange dressing.

250g Wagyu Beef R680

Seared in a hot-pan with wagyu fat, salt, garlic, chill, rosemary, sesame seed oil, soy sauce & honey.
Served with choice of your side.

500g Tomahawk R380

Served with a side of your choice.

Fillet 150g R220 | 250g R300

Served with a side of your choice.

300g Beef Rump R270

Served with a side of your choice.

300g Sirloin R270

Served with a side of your choice.

Lamb Loin Chops R320

Marinated with garlic and rosemary, served with a side of your choice.
Pre-order your full, half or quarter lamb, for in-house dining, take-away or private events.

Chefs Signature Cut Of the Day Beef/Lamb

All our classic and prime cuts are prepared with a black pepper and herb crust, seared in its own fat and finished either Char-grilled or butter-flambéed with your choice of either brandy or premium cognac.

SEAFOOD & PASTA

Line fish of the Day R290

Pan grilled kingklip fish fillet with lemon and garlic butter & herbs, served with a side of your choice.

Calamari R260

220g Grilled calamari in garlic butter with caramelised onions, served with a side of your choice.

Seared Salmon R390

Seared with a sesame-seed crust, served with wasabi mash and roasted asparagus and parmesan you can add flambé with singleton whisky its perfect paring .

Grilled King Prawns R390 | ADD Each King Prawn R48

8 prawns grilled in lemon butter, with a sauce vierge garnish, served on a bed of rice or chips.

Langoustines R460

8 medium langoustines grilled with garlic butter, lemon and black pepper, served with savoury rice or chips.

Spicy Moro-Miso Crayfish R690

250g crayfish-tail robata grilled with garlic herb butter topped with creamy mushroom and mozzarella cheese, served with a side of your choice.

Whole Fish SQ / Plate Size R360

Chef Raw signature dish since 2000.

Fresh whole-fish robata grilled with our signature seafood spices & drizzled with lemon & olive oil dressing served with wilted spinach, sesame seed oil & soy caviar.

Seafood Pasta R460

Tagliatelle or Penne, Creamy tomato pasta with fresh lime zest, garlic, chilli and caramelised onions, calamari, prawns & mussels, topped with fresh Norwegian salmon and a langoustine.

Chilli Chicken Basil Pesto Pasta R220

Tagliatelle or Penne, Pan-Fried chicken strips with onion, garlic, chilli, basil pesto and cream, topped with parmesan shavings and wilted spinach

DESSERT

Cake of the Day R140

Freshly prepared daily in our bakery soft cake sponge selections either with fresh fruit or nutty flavours .

Chocolate & Almond Brownies R160

Rich chocolate brownie with shaved almond and caramel served with ice-cream or cream in a half chocolate dome.

Chocolate Fondant R190

An irresistible, decadent, cakey outer layer with an oozing chocolate liquid centre.

Zuma Deep fried Ice-cream R190

Deep fried ice cream, coated in caramelised toasted almond, pistachio and chocolate flakes.

Lover's Fondant R450

A dessert to share. Two chocolate fondants with all the delicious trimmings, perfect for romantic date nights.

Chef's signature dessert of the day – SQ

Our chefs are inspired every day to create delicious memories.
Please ask your waitron for Chef's signature dessert of the day.