



This unique concept by David Manal, AKA Chef Raw to include the Izakaya, Robata, & Flambé style of modern cuisine & entertainment is centred around the sharing of food in a peaceful, soulful environment, pairing varieties of bold, intense flavors with selected alcoholic beverages to enhance the taste buds.

Choosing from a variety of smoked meats charcoal-grilled to perfection, wagyu beef, flambé'd sushi and mouthwatering desserts, patrons can enjoy a TASTING MENU that is both affordable and satisfying.

There is no set protocol when ordering, and all items are designed to be shared at the table.

ZUMA infuses both the Mediterranean and Japanese styles of food presentation which centers around IZAKAYA - the generous sharing of a variety of delicious foods infused with a medley of smoky flavors.

Whether you celebrate your special occasion in our esteemed PRIVATE DINING area, and enjoying a cocktail in our SUSHI BAR or visit our WINE CELLAR and pair exclusive vintages with your meals, or perhaps you're enjoying flambé'd dishes at your table - we're sure to "Create Delicious Memories" with you!

The ZUMA logo is repeated at the bottom center of the page, positioned between two horizontal lines that extend towards the left and right edges of the page. The logo itself is the stylized "ZUMA" text from the top logo.

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 (8) R160

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

Salmon roses (4) R135

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

Tuna roses (4) R120

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

Sashimi (4)

Tuna R120 / Salmon R135.

California Rolls (8)

Traditional seaweed and rice rolls with a choice of Tuna R120, Salmon R135, Prawn R115, Cucumber R95

Maki (8)

Rice rolls with traditional seaweed and avocado with your choice of Tuna R125, Salmon R145, Prawn R120, Cucumber R105

Nigiri (4)

Rolled rice with a choice of fresh of Tuna R120, Salmon R135, Prawn R115

Handroll

Traditional seaweed & rice handroll with a choice of fresh Tuna R129, Salmon R135, Prawn R115

Maki Radish (8) R120 [V]

Avo, Radish, Carrot and Moro miso sauce.

Tempura Squid Roll (8) R180

Tempura prawns, avo, squid heads and Moro-miso sauce.

Seared Roll (8) R190

Seared salmon, seared tuna, avo, kataifi and Moro-miso sauce.

Spicy Tuna Mayo (8) R145

Tuna, mayo, avo, spring onion and Moro-miso sauce.

Spicy Crab Roll (8) R140

Crab, cream-cheese, ginger, cucumber and spicy sauce.

CHEFS SIGNATURE SUSHI

Tempura Prawn R140 / Langoustines R220

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

Beef Tataki R190

100g of seared beef fillet on drizzled with ponzu sauce and topped with sesame-seeds.

Tuna Tataki R140

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

Wagyu Sushi R390

100g wagyu beef seared and served in a sushi-trio with caviar, tebasaki and finished with caviar

Prawn Bombs (4) R140

Prawns poached in garlic butter, served on spicy rice.

Tuna Crunch (8) R160

Cajun spiced tuna and cream cheese rolled in sushi rice, crumbed and deep fried topped with sesame-seeds.

Sushi Bowl R160

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

Zen Delight (8) R120 [V]

Raw Radish, avo, cream cheese and cucumber deep fried.

Spicy Kani R160

Crab and cucumber mixed with spicy mayo and sesame seeds.

Zuma Roll (8) R260

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

Mediterr-Asian (8) R140 [V]

Halloumi, Avo, Cucumber, rolled in sushi rice, crumbed and deep fried topped with aioli and sesame-seeds.

Sushi Monogatari

(24) R420 (12) R240

Chef's choice of sushi selections with a story.

SNACKS & IZAKAYA

Calamari Chipotle R160

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

Crispy Spicy Prawns R140

3 crispy and spicy Moro-miso prawns

Gyoza Chicken R140

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

Tebasaki Wings R180

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

Wagyu Tataki R290

100g Wagyu beef tataki style with Ponzu sauce.

Wagyu Meat Balls R290 By Chef Raw new signature.

4 Pan-seared with rosemary and garlic, juicy meat balls stuffed with mushroom mozzarella cheese and finished with truffle dust.

Steamed Saké Mussels R160

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

Tempura Chicken R160

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

Grilled Corn with Miso Butter R90 [V]

Robata-grilled with Miso Butter, finished with spicy Moro-miso or Wafu sauce

Miso Umi Mix R320

Prawns, calamari and mussels pan cooked with miso butter sauce.

Bone Marrow R90

Robata-grilled with teriyaki sauce and topped with Szechuan sauce, served with flat bread.

Chicken Livers R140

Chicken livers pan cooked with garlic butter, caramelised onions, tomato and garam spice, served with garlic bruschetta.

Beef Halloumi Kebabs R160

Halloumi cheese rolled in thin Beef filet and Char-grilled with Szechuan sauce

Squid Heads R140

120g Calamari squid heads deep fried & served with lime aioli.

SNACKS & SALAD

Cheese korokke R120 [V]

Crumbed deep fried mixed-cheese balls.

Edamame R110 [V]

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

Sautéed Mushrooms R120 [V]

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

Fried Halloumi R120 [V]

Gyoza Mushroom R140 [V]

4 crispy tender dumplings, filled with mushroom, ginger, garlic and onion. Steamed and pan-fried served with soy sauce.

Classic Caesar Salad R160 [V]

Crisp Cos lettuce, Caesar dressing, Parmesan cheese, Anchovy and croutons.

Mediterranean Salad R180 [V]

A wholesome, salad with lentils, chickpeas, cucumber, cherry tomatoes, halloumi cheese, red onions, mint leaves, olives, croutons and served with Tahini dressing.

Loaded Zuma Spud R160 [V]

Its not just a potato! It's a Robata Grilled Spud, presented as a side, and served with sansho, lime, salt, spring onions and ponzu miso butter, and sprinkled with truffle dust for a decadent finish.

Roasted Vegetable and Haloumi R160 [V]

Rocket and greens, Rossa tomato, chargrilled brinjal, Halloumi, Butternut, Whole nut, basil, tahini dressing.

Baby Marrow Fries R110 [V]

Thinly sliced baby marrow, crumbed and deep-fried to a golden crisp and served with garlic mayo sauce.

Broccoli Ponzu R140 [V]

Broccoli grilled with ponzu miso butter, teriyaki sauce, sesame seeds, shaved almond and parmesan cheese.

Eggplant With Spicy Szechuan Sauce R160 [V]

Oven roasted aubergine with garlic, spices, relish and feta, finished with spicy Szechuan sauce and tahini.

MAINS & ROBATA GRILL

Grilled de-boned Half Chicken R260

Char-grilled de-boned chicken with a choice of Peri-Peri or lemon & herb, served with a side order of your choice.

Baby Chicken R290

Char-grilled baby chicken with lemon and herbs, served with a side order of your choice.

Duck Confit R390

Seared duck breast and confit leg, served with a sweet potato purée, honey-glazed apple, carrot, plums, wilted greens and blueberry jus

Mediterranean Herb-Infused Lamb Shanks R430

Tender lamb shanks marinated in fragrant Mediterranean herbs, slow-cooked to perfection, and served with seasoned Vegetables. Taste the essence of the Mediterranean coast in every bite.

Wagyu Beef SQ By Chef Raw new signature.

Ask your waitron about the available cuts and enjoy this dish with a side table service, seared or flambé'd with wagyu fat infused with rosemary and garlic.

500g Tomahawk R440

Served with a side of your choice.

Fillet 150g R290 | 250g R390

Served with a side of your choice.

300g Beef Rump R330

Served with a side of your choice.

300g Sirloin R330

Served with a side of your choice.

Lamb Loin Chops R390

3 Loin chops marinated with garlic and rosemary, grilled robata-style and served with a side of your choice.

Beef fillet Mignon R590

300g hot sizzling tenderloin cooked to perfection with rosemary, garlic, blackpepper & Flambé'd with cognac and served with a side order of your choice.

Butter Steak R360

Sirloin or Rump steak grilled to perfection, salt and pepper and finished with hot sizzling rosemary and garlic butter

Sous-vide Lamb Neck R390

Spiced with garlic, herbs, gratin and lemon zest, rolled and served with masked potatoes and vegetables.

SEAFOOD & PASTA

Whole Fish SQ R430 per kg By Chef Raw since 2007.

Fresh whole-fish flame-grilled with our signature seafood spices, drizzled with lemon and olive oil dressing, served with wilted spinach, sesame seed oil and caviar and served with a side of your choice

Seared Salmon R390 By Chef Raw new signature.

Sesame seed incusted Norwegian salmon, pan-seared and infused with rosemary and garlic, served with wasabi mash and green-beans.

Request flambé with Singleton whiskey for a perfect pairing and ride table show.

Chilli Chicken Basil Pesto Pasta R260 By Chef Raw since 2007.

240g Chicken strips, pan-fried with onion, garlic and chilli. Your choice of pasta, cooked with basil pesto and cream, topped with parmesan shavings and wilted spinach.

Grilled King Prawns R420 | ADD Each King Prawn R50

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.

Old Fashioned Hake R220

Battered hake, grilled or deep-fried, served with chips or salad

Seafood Pasta R490

Choice of pasta with creamy tomato and onion base, fresh lime zest, garlic, chilli, calamari, prawns, mussels and topped with a langoustine.

Line fish of the Day R330

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

Calamari R290

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

Spicy Moro-Miso Crayfish SQ R180 per 100g

Crayfish robata-grilled with miso garlic herb butter, topped with creamy mushroom and mozzarella cheese, served with a side of your choice.

Seafood Paella R490 By Chef Raw since 2007.

Flavourful rice and mixed vegetables cooked with chilli, garlic and saffron topped with mussels, calamari, prawns and a langoustine.

Ramen Beef R360 | Chicken R290 | Prawn R420 | Veg R220

Choice of beef, chicken or prawn pan-cooked with japanese spice and vegetables topped with sesame seeds.

SIDE ORDERS

Salad R55
Chips R55
Green beans R65
Mashed Potato R55
Steamed Broccoli R65
Roasted Butternut R65
Paella Saffron Rice R85

DESSERT

Cake of the Day R160

Freshly baked, daily.

Chocolate and Almond Brownies R180

Rich chocolate brownie with shaved almonds and caramel, served with ice-cream or cream.

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 almonds and caramel

Lover's Fondant R590

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

Crêpes Suzette R490

Flambéd crêpes with Cointreau and fresh oranges.

Crème Brûlée R160

Rich custard topped with caramelised sugar, a classic French dessert.

Chocolate Trifle R120

Layers of rich chocolate cake and mousse topped with chocolate shavings

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.

The logo for ZUMA, featuring the word "ZUMA" in a bold, stylized, black font. The letters are thick and blocky, with a slight shadow effect. The "Z" and "M" are particularly prominent.