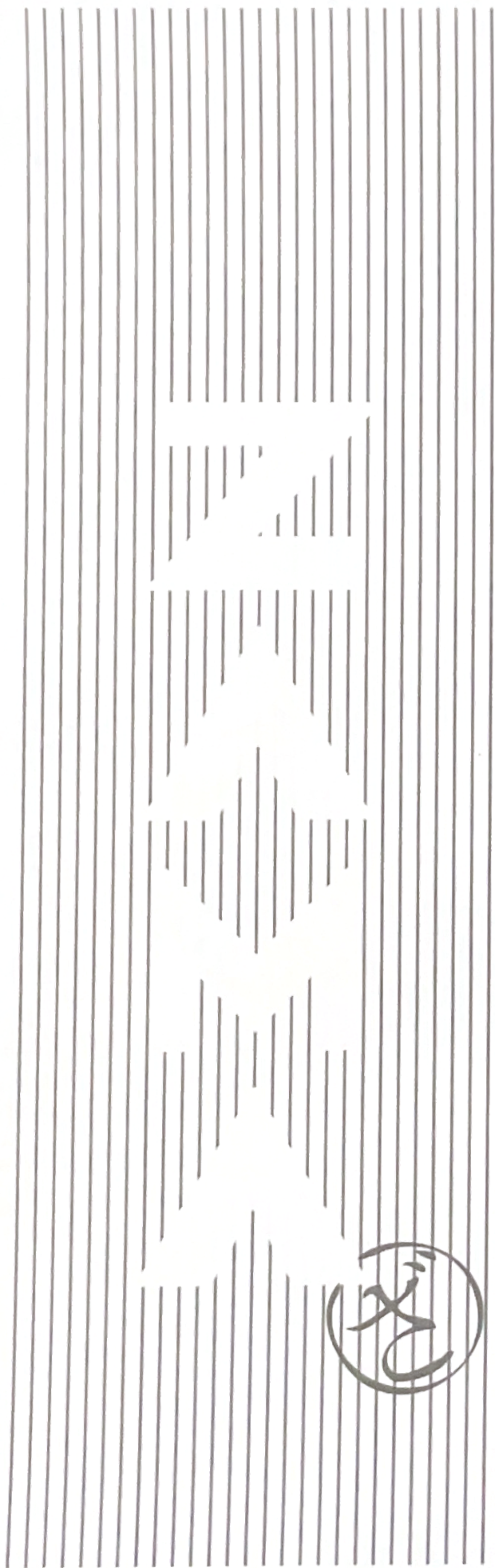




LUNCH MENU

Starters

Miso Soup 5

White miso with tofu, scallions and vegetables

Akadashi Soup 6

Red miso with tofu, scallions, and nameko mushrooms

Udon Noodle Soup 12

Kani, chicken, spinach and scallions in a dashi soy broth.

House Salad 8 with Avocado 12

Mixed greens and ginger dressing

Edamame 7 Sampler of 3 Salts 12

Steamed soy beans with sea salt. Add green tea salt, wasabi salt, yuzu salt togarashi salt for a extra \$1.50 or truffle salt for \$2.50

Calamari Salad 13 with Avocado 17

Tempura battered Calamari over spring mix with a creamy yuzu dressing

Kaiso Salad 8 with Octopus 13

Assorted seaweed with tosaizu and grated sesame seeds.

California Salad 13 with Lump crab 18

Mixed greens with avocado, kani, cucumbers and carrots in a ume shiso vinaigrette.

Lunch Bites

Kurobota Pork dumplings 10

Steamed, Pan Seared or Fried

Agedashi tofu 8

With a dashi soy

Vegetable Tempura Appetizer 12

with Tempura Shrimp 16

with Tempura Fish 16

Vegetable tempura with dashi soy and spicy sauce

Spicy Rock Shrimp Tempura 17 with cashews 18

with broccoli and cauliflower

Kirin Ichiban braised short ribs 15

Braised boneless short ribs with crispy ramen noodles

Nasu Dengaku Lettuce Wraps 12

with Tofu 10

Sautéed eggplant and chicken with white miso sauce served with lettuce

Vegetable Maki

Cucumber 6

Shiitake 8

Ume-shiso 6

Avocado 8

Vegetable Futo Maki 14

To-Philly 11

Cucumber, asparagus and cream cheese topped off with tofu skin

Spicy Vegetable Tempura 11

Tempura veggies with spicy sauce

Micro Green Maki 16

Ginger, inari, asparagus and carrot maki topped off with micro greens tossed in wasabi yuzu dressing

Veggie Rainbow 16

Cucumber, carrots, asparagus with shiso and crispy shallots topped off with tomato, mango and avocado

Japanese Classics

Negi Toro Scallion 14

Tako-wasa 9

Gari-Saba 12

Kani-Tama 6

Ma-dai-Ume 7

Una-Tama 8

Natto 6

Maguro Natto 9

Ika Natto 8

Sushi Bar

Veggie Platter 18

Veggie Futo-maki with a mixed vegetable maki roll

Sushi & Maki Combination 22 Black Belt 27

Chef's selection maki and 7 piece nigiri.

Maki Combination 21

Spicy tuna roll, Yellowtail Jalapeno mango roll, and Salmon avocado roll.

Sashimi Combination 26 Black Belt 30

Chef's selection 12 piece sashimi.

Spicy Chirashi 25 Black Belt 30

Tuna, Yellowtail and Salmon over spicy rice.

Wasabi Lobster 25

Shrimp California, inside out with wasabi tobiko topped with lobster salad and mango chili sauce

Bronzizzle 21

Cucumber and avocado inside out roll with Bronzino finished with yuzu-soy sauce and hot sesame oil.

Rittenhouse Three 25

Rittenhouse Square's top 3 hand rolls.

(S.S.T, Spicy Spider, and Spicy Crunchy Scallop)

Philly Style 24

Using premium Japanese beef, Washugyu, and provolone with spicy mayo and bibb lettuce wrapped in red pepper flaked soy paper. This roll is served with horseradish aioli and Of course you can get it wit or witout.

Hamachi Tataki 20

Seared Hamachi over crispy tempura battered avocado roll with a red yuzu pepper sauce.

Yuzu Miso Salmon 20

Salmon sashimi with Yuzu Miso Mustard sauce, micro greens and salmon roe.

Hamachi Ponzu 21

Yellowtail sashimi with soy pickled jalapeno and ponzu sauce.

A la carte

Priced per piece.

Blue Fin	8
Chu-Toro	13
Oh Toro	15
Yellowtail, Hon Hamachi	8
Salmon	8
Salmon Toro	10
Shrimp	7
Fresh Water Eel	7
Egg Omelet	6
Albacore Tuna	7
Octopus	7
Scallop	9
Salmon Roe	9
Wasabi Tobiko	6
Flying Fish Roe	6
Squid	6
King Yellowtail	10
Hawaiian Young Yellowtail	8

Consuming raw fish increases the chance of food borne illness.

Maki

Tuna roll	8
Yellowtail & Scallion	8
California (crab stick)	7
Spicy (Tuna, Salmon or Yellowtail)	9
Spicy Crunchy (Tuna, Salmon or Yellowtail)	10
Spicy Super Crunchy (Tuna, Salmon or Yellowtail)	12
Philadelphia	8
Snow Crab California	12
Maki with Avocado (Tuna, Salmon, Yellowtail or Eel)	10
Salmon Skin	9
Tempura Shrimp	10
Spider	15
Yellowtail Jalapeno Mango	10
Rainbow Roll	18
Dragon Roll	18
Shrimp and Eel Fiesta Tempura shrimp, BBQ eel, Avocado salsa	20
Sesame Salmon	19
Cucumber Mango roll, Salmon tartare, Creamy sesame sauce	
Wasabi Tuna	23
Lump crab tempura, Tuna tartare, Wasabi mayo	
Surfer	20
Yellowtail Jalapeno roll, Tuna sashimi, Avocado salsa	

Bento Bites

All Bento bites are served with edamame, house salad, miso soup, and rice. Bento bites are served from 12pm to 2:30pm. \$2.00 up charge for California maki roll or vegetable maki roll instead of rice or \$3.50 for Spicy Tuna, Spicy Salmon or Spicy Yellowtail. Not available on Una-don or Stir Fry.

Vegetable Tempura 15 with Shrimp 17
with spicy sauce and dashi soy

Katsu with Chicken 16 with Pork 17
Panko encrusted with Katsu sauce & Mustard mayo

Teriyaki with Salmon 17 with Chicken 16

Sea Bass 19
Miso Glaze

ZFC 16
Zama's Fried Chicken

Agedashi tofu 15
With a dashi soy

Angus NY Strip Stir Fry 19
over seasoned rice

Una-don 20
BBQ Eel over seasoned rice

Vegetable Stir Fry 15 with Tofu 17
Vegetables with stir fry sauce

Lunch Sets

All Lunch Sets are served with edamame, house salad, and tempura-udon noodle soup. Lunch Sets are served from 12pm to 5pm.

Maki 19
Choice of any classic 6 piece maki.

Sushi 22 Black Belt 27
Chef's selection of 4 pieces nigiri with chef's selection maki
I Love Tuna or I Love Salmon 28
Black Belt 35

Sashimi 24 Black Belt 29
Chef's Selection of 6 pieces sashimi with chef's selection maki
I Love Tuna or I Love Salmon 30
Black Belt 39

Chirashi 24 Spicy 26 Black Belt 31
Tuna Salmon and Yellowtail, roe, vegetables over seasoned rice.