



DINNER MENU

Starters

Miso Soup 4

White miso with tofu, scallions, and vegetables

Akadashi Soup 5

Red miso with tofu, scallions, and nameko mushrooms

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, or togarashi salt for a extra \$1.50 or truffle salt for \$2.50

Salmon Skin Pistachio Salad 12

Mixed greens with kaware sprouts, crispy salmon skin and sesame onion dressing

California Salad 13 with Snow Crab 18

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

Kaiso Salad 8 with Octopus 13

Assorted seaweed with tosazu and grated sesame seeds

Calamari Salad 13 with Avocado 17

Tempura battered Calamari over spring mix with a creamy yuzu dressing

Small Bites

Kurobuta Pork Dumplings 10

Steamed, Pan Seared, or Fried

Fried Chicken Dumplings 7

Ground Free Range Chicken, Mustard Aioli

Vegetable Dumplings 9

Sesame Chili Soy

Soft Shell Shrimp 12

Soft Shell Shrimp dusted in flour and fried accompanied with shishi-to peppers finished with yuzu salt

Nasu Dengaku Lettuce Wraps 12

Sautéed eggplant and chicken with white miso sauce served with lettuce with Tofu 10

Vegetable Tempura Appetizer 12

Tempura battered vegetables with dashi soy and spicy sauce

With Tempura Shrimp 16, with Tempura Fish 16

Kirin Ichiban Braised Short Ribs 15

Braised boneless short ribs with crispy ramen noodles

Bites

Seared Salmon 16

Pan seared salmon with a citrus and soy glaze and sake steamed bok choy.

ZFC 14

Zama Fried Chicken with shredded cabbage with yuzu pepper sauce.

NY Strip Strips 17

J-1 steak sauce, Mushrooms, Asparagus

Spicy Rock Shrimp Tempura 17 with cashews 18

With broccoli and cauliflower

Pork Tonkatsu 17

Breaded Berkshire pork tenderloin, Japanese slaw with katsu sauce & mustard mayo

Bao Bao Bao 18

One each of Pork Tonkatsu, Sweet & Spicy Rock Shrimp Tempura, & Spicy Crunchy Tuna

Entree

Black Cod Saikyoyaki 32

Miso marinated black cod with pickled veggies

Seared Salmon 26

Pan seared salmon with a citrus and soy glaze with sake steamed baby bok choy and lotus chips

New York Strip Steak 29

J-1 steak sauce, Mushrooms, Asparagus

Roasted Half Chicken 25

Baby Carrots, Haricot Verts, Fingerling Potato, Teriyaki

Sides

White Rice 4

Multi Grain 5

Fried Shishis-to Peppers 8

Miso Sautéed Mushrooms 8

Oshinko 6

Fried Brussel Sprouts 10 with Bacon 15

Yuzu juice, parmesan cheese, truffle essence, cashews

Agedashi Tofu 8

Dashi Soy

Baby Bok Choy 6

Wasabi Rice 7

Bao Bun (2 Piece) 4

Noodle Soups

All soups served with Edamame & Inari

Braised Baby Back Ribs Noodle Soup 21

With Fried Cod Balls in a Pork & Dashi Soy Broth Okinawa style

Kakiage Tempura Udon Noodle Soup 21

Calamari, Rock Shrimp, Softshell Crab, Edamame in Vegetable Dashi Soy Base

Yuzu Chicken Somen Noodle Soup 21

Chicken Dumpling, Vegetable Somen, Bok Choy, Cilantro, Dried Lemon, Yuzu Paste

Specialty Maki

Spicy Lump Crab	22
Spicy tuna & Jalapeno wrapped in soy paper, with Snow crab salad.	
Wasabi Lobster	21
Shrimp California, inside out with wasabi tobiko topped with lobster salad and mango chili sauce.	
Red Dragon	21
Spicy Shrimp Tempura topped with Tuna, Jalapeno, Micro Cilantro	
Shrimp and Eel Fiesta	19
Tempura shrimp, BBQ eel, Flying Fish tobiko, Avocado salsa	
Sesame Salmon	18
Cucumber Mango roll, Salmon tartare, Creamy sesame sauce	
Wasabi Tuna	21
Snow crab tempura, Tuna tartare, Wasabi mayo	
Surfer	19
Yellowtail Jalapeno tempura roll, Tuna sashimi, Avocado salsa	
Salmon on Salmon	19
Spicy Crunchy Salmon roll topped with spicy sauce, salmon croquette, & finished with soy onions	
Bronzizzle	21
Cucumber and avocado inside out roll with Bronzino finished with yuzu-soy sauce and hot sesame oil.	
Philly Style	24.
Washugyu, provolone, spicy mayo and bibb lettuce wrapped in red pepper flaked soy paper. served with horseradish aioli, wit or without.	
Truffle Eel Daikon	19
Crunchy Eel roll wrapped in daikon drizzled with truffle eel Sauce and topped with cucumber noodles tossed in uni sauce. Served with uni brulee sauce.	
Hummus-San Temaki	18
4 mini hand rolls wrapped in red shiso flecked soy paper stuffed with tuna, shiso leaf and a house made black sesame hummus. Served with edamame falafel and a yuzu tzatziki sauce.	
To-Philly	9
Cucumber, asparagus and cream cheese topped 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	

Sushi Bar

Yuzu Miso Salmon	19
Salmon sashimi with Yuzu Miso Mustard sauce, micro greens & salmon roe.	
Hamachi Ponzu	21
Yellowtail sashimi with soy pickled jalapeno and ponzu.	
Kanpachi Tataki	19
Young Yellowtail Sashimi seared with Yuzu pepper vinaigrette	
Sushi Bar Sashimi Sampler	21
Yuzu Miso Salmon, Hamachi Ponzu, Kanpachi Tataki	
Rittenhouse Three	25
Rittenhouse Square's top 3 hand rolls. (S.S.T, Spicy Spider, & Spicy Crunchy Scallop)	
Hamachi Tataki	19
Seared Hamachi over crispy tempura battered avocado roll with a red yuzu pepper sauce.	
Japanese Crudo	24
Chef's selection of 6 sashimi with Himalayan rock salt block, extra virgin olive oil, lime and shiso.	
Mixed Salmon Tartare	27
Salmon, Salmon Toro, Ora King Salmon with crispy shallots, ponzu, wasabi stem topped off with paddle fish & Salmon Roe.	
King Crab Oshizushi	28
King Crab tossed with scallions, crispy shallots & masago mayo over sushi rice with soy butter.	
Tuna Usuzukuri	22
Big Eye Tuna with truffle ponzu, soy marinated wasabi leaves, wasabi micro greens and a drizzle of spicy sauce.	
<u>Chef's Tasting Menus</u>	
\$65 Chef's Tasting Menu	
Chef's selection of a 7 course tasting menu with dessert	
\$100 Chef's Tasting Menu	
Chef's selection of a 7 course tasting menu with dessert	

A la carte

Priced per piece.

Blue Fin	7
Chu-Toro	11
Oh Toro	14
Albacore Tuna	6
Yellowtail, Hon Hamachi	7
King Yellowtail	9
Kampachi	7
Salmon	7
Salmon Toro	9
Shrimp	6
BBQ Eel	6
Egg Omelet	5
Octopus	6
Scallop	8
Salmon Roe	8

Maki

Tuna roll	7
Yellowtail & Scallion	7
California 7 with Snow Crab	12
Spicy (Tuna, Salmon or Yellowtail)	7
Spicy Crunchy(Tuna, Salmon or Yellowtail)	9
Spicy Super Crunchy(Tuna, Salmon or Yellowtail)	10
Philadelphia	7
Maki with Avocado (Tuna, Salmon, Yellowtail or Eel)	9
Salmon Skin	9
Tempura Shrimp	10
Spider	15
Yellowtail Jalapeno Mango	9
Rainbow Roll 18 Black Belt	27
Dragon Roll	18

Vegetable Maki

Cucumber	5
Shiitake	7
Ume-shiso	5
Avocado	7
Vegetable Futo Maki	14

Combinations

Sashimi Appetizer 21

Black Belt 25

9 piece of Chef's selection sashimi

Sushi Combination 32

Black Belt 39

Platinum 49

1 maki with chef's selection of 9 nigiri.

Sashimi Combination 39

Black Belt 49

Platinum 59

Chef's selection 15 piece sashimi

Sushi & Sashimi Combination 59

1 maki with chef's selection of 7 nigiri & 9 sashimi

Chirashi

Zama's Omakase Chirashi 49

Chef's Selection of Sashimi Over Rice

Wasabi Tuna Chirashi 59

Bluefin, Yellowfin, Chu-Toro, Oh-Toro, Negi-Toro
With Wasabi Seasoned Sushi Rice

Salmon Chirashi 49

Salmon, Salmon-Toro, Ora King Salmon, Ikura

Spicy Chirashi 49

Tuna, Toro, Salmon, Salmon Toro, Yellowtail, King
Yellowtail, Tobiko, Cucumber, Avocado, Asparagus,
Spicy Sushi Rice

Japanese Classics

Negi Toro Scallion 12

Tako-wasa 9

Gari-Saba 11

Kani-Tama 6

Madai-Ume 7

Una-Tama 7

Natto 6

Maguro Natto 7

Ika Natto 7

Consuming raw fish increases the chance of food borne illness.