



LUNCH MENU

Starters

Miso Soup 4

White miso with tofu, scallions and vegetables

Akadashi Soup 5

Red miso with tofu, scallions, and nameko mushrooms

Udon Noodle Soup 11

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 tosazu 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 5

Shiitake 7

Ume-shiso 5

Avocado 7

Vegetable Futo Maki 14

To-Philly 9

Cucumber, asparagus and cream cheese topped of 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 12

Tako-wasa 9

Gari-Saba 11

Kani-Tama 6

Madai-Ume 7

Una-Tama 7

Natto 6

Maguro Natto 7

Ika Natto 7

Sushi Bar

Veggie Platter 16

Veggie Futo-maki with a mixed vegetable maki roll

Sushi & Maki Combination 21 **Black Belt 25**

Chef's selection maki and 7 piece nigiri.

Maki Combination 19

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

Sashimi Combination 24 **Black Belt 28**

Chef's selection 12 piece sashimi.

Spicy Chirashi 23 **Black Belt 28**

Tuna, Yellowtail and Salmon over spicy rice.

Wasabi Lobster 21

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 19

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

Yuzu Miso Salmon 19

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

Hamachi Ponzu 19

Yellowtail sashimi with soy pickled jalapeno and ponzu sauce.

A la carte

Priced per piece.

Blue Fin	7
Chu-Toro	11
Oh Toro	14
Yellowtail, Hon Hamachi	7
Salmon	7
Salmon Toro	9
Shrimp	6
Fresh Water Eel	6
Egg Omelet	5
Albacore Tuna	6
Octopus	6
Scallop	8
Salmon Roe	7
Wasabi Tobiko	5
Flying Fish Roe	5
Squid	5
King Yellowtail	9
Hawaiian Young Yellowtail	7

Consuming raw fish increases the chance of food borne illness.

Maki

Tuna roll	7
Yellowtail & Scallion	7
California (crab stick)	6
Spicy (Tuna, Salmon or Yellowtail)	7
Spicy Crunchy(Tuna, Salmon or Yellowtail)	9
Spicy Super Crunchy(Tuna, Salmon or Yellowtail)	10
Philadelphia	7
Lump Crab California	12
Maki with Avocado	9
(Tuna, Salmon, Yellowtail or Eel)	
Salmon Skin	9
Tempura Shrimp	10
Spider	15
Yellowtail Jalapeno Mango	9
Rainbow Roll	18
Dragon Roll	18
Shrimp and Eel Fiesta	19
Tempura shrimp, BBQ eel. 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 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 13 **with Shrimp** 15
with spicy sauce and dashi soy

Katsu **with Chicken** 14 **with Pork** 15
Panko encrusted with Katsu sauce & Mustard mayo

Teriyaki **with Salmon** 15 **with Chicken** 14

Sea Bass 17
Miso Glaze

ZFC 14
Zama's Fried Chicken

Agedashi tofu 13
With a dashi soy

Angus NY Strip Stir Fry 17
over seasoned rice

Una-don 18
BBQ Eel over seasoned rice

Vegetable Stir Fry 13 **with Tofu** 15
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 17
Choice of any classic 6 piece maki.

Sushi 20 **Black Belt** 25
Chef's selection of 4 pieces nigiri with chef's selection maki
I Love Tuna or I Love Salmon 26
Black Belt 33

Sashimi 22 **Black Belt** 27
Chef's Selection of 6 pieces sashimi with chef's selection maki
I Love Tuna or I Love Salmon 28
Black Belt 37

Chirashi 22 **Spicy** 24 **Black Belt** 29
Tuna Salmon and Yellowtail, roe, vegetables over seasoned rice.