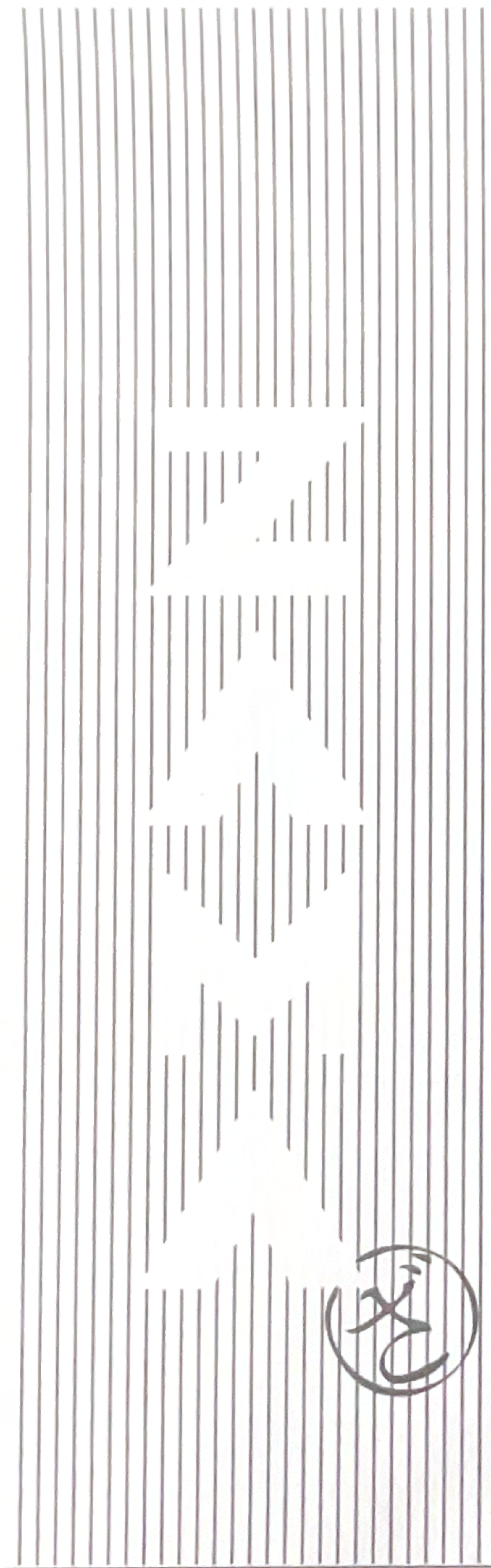




DINNER MENU

Starters

Miso Soup 5

White miso with tofu, scallions, and vegetables

Akashashi Soup 6

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 tosozu 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 with Tofu 10

Sautéed eggplant and chicken with white miso sauce served with lettuce

Vegetable Tempura Appetizer 12

Tempura battered vegetables with dashi soy and spicy sauce

With Tempura Shrimp 16, with Tempura Fish 16

ZFC 14

Zama Fried Chicken with shredded cabbage with yuzu pepper sauce.

Agedashi Tofu 8

Dashi Soy

Fried Brussel Sprouts 10 with Bacon 15

Yuzu juice, parmesan cheese, truffle essence, cashews

Bites

Seared Salmon 16

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

Black Cod Saikyoyaki 17

Miso marinated black cod with pickled veggies

Roasted Chicken Breast 16

Baby Carrots, Haricot Verts, Fingerling Potato, Teriyaki

NY Strip Strips 17

Garlic Teriyaki, Butternut Squash Puree, Truffle Broccoli Rabe

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

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

Garlic Teriyaki, Butternut Squash Puree, Truffle Broccoli Rabe

Roasted Chicken Breast 25

Baby Carrots, Haricot Verts, Fingerling Potato, Teriyaki

Sides

White Rice 4

Brown Rice 5

Fried Shishis-to Peppers 8

Miso Sautéed Mushrooms 8

Oshinko 6

Baby Bok Choy 6

Wasabi Rice 7

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	24
Spicy tuna & Jalapeno wrapped in soy paper, with Snow crab salad.	
Wasabi Lobster	25
Shrimp California, inside out with wasabi tobiko topped with lobster salad and mango chili sauce.	
Red Dragon	24
Spicy Shrimp Tempura topped with Tuna, Jalapeno, Micro Cilantro	
Shrimp and Eel Fiesta	20
Tempura shrimp, BBQ eel, Flying Fish tobiko, Avocado salsa	
Sesame Salmon	19
Cucumber Mango roll, Salmon tartare, Creamy sesame sauce	
Wasabi Tuna	23
Snow crab tempura, Tuna tartare, Wasabi mayo	
Surfer	20
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 witout.	
Truffle Eel Daikon	20
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.	
King & Queen	28
King Crab Asparagus Tempura Roll topped with Scallop Sashimi, Uni Brule, Habanero Masago, Bonito Furikake	
To-Philly	11
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	20
Salmon sashimi with Yuzu Miso Mustard sauce, micro greens & salmon roe.	
Hamachi Ponzu	21
Yellowtail sashimi with soy pickled jalapeno and ponzu.	
Kanpachi Tataki	20
Young Yellowtail Sashimi seared with Yuzu pepper vinaigrette	
Sushi Bar Sashimi Sampler	22
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	20
Seared Hamachi over crispy tempura battered avocado roll with a red yuzu pepper sauce.	
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.	

Chef's Tasting Menus

\$75 Chef's Tasting Menu

Chef's selection of a 7 course tasting menu with dessert

\$120 Chef's Tasting Menu

Chef's selection of a 7 course tasting menu with dessert

A la carte

Priced per piece.

Blue Fin	8
Chu-Toro	13
Oh Toro	15
Albacore Tuna	7
Yellowtail, Hon Hamachi	8
King Yellowtail	10
Kampachi	8
Salmon	8
Salmon Toro	10
Shrimp	7
BBQ Eel	7
Egg Omelet	6
Octopus	7
Scallop	9
Salmon Roe	9

Maki

Tuna roll	8
Yellowtail & Scallion	8
California 7 with Snow Crab	12
Spicy (Tuna, Salmon or Yellowtail)	9
Spicy Crunchy(Tuna, Salmon or Yellowtail)	10
Spicy Super Crunchy(Tuna, Salmon or Yellowtail)	12
Philadelphia	8
Maki with Avocado	10
(Tuna, Salmon, Yellowtail or Eel)	
Salmon Skin w Salmon Roe	9
Tempura Shrimp	10
Spider	15
Yellowtail Jalapeno Mango	10
Rainbow Roll 18 Black Belt	27
Dragon Roll	18

Vegetable Maki

Cucumber	6
Shiitake	8
Ume-shiso	6
Avocado	8
Vegetable Futo Maki	14

Combinations

Sashimi Appetizer 24

Black Belt 28

9 piece of Chef's selection sashimi

Sushi Combination 33

Black Belt 40

Platinum 50

1 maki with chef's selection of 9 nigiri.

Sashimi Combination 40

Black Belt 50

Platinum 60

Chef's selection 15 piece sashimi

Sushi & Sashimi Combination 60

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

Chirashi

Zama's Omakase Chirashi 55

Chef's Selection of Sashimi Over 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 over Spicy Sushi Rice

Japanese Classics

Negi Toro Scallion	14
Tako-wasa	9
Gari-Saba	12
Kani-Tama	6
Madai-Ume	7
Una-Tama	8
Natto	6
Maguro Natto	9
Ika Natto	8