



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 7 with Avocado 10

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 or soy salt for a extra \$1.50 or truffle salt for \$2.50

Calamari Salad 12 with Avocado 15

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 Snow crab 17

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 11

with Tempura Shrimp 16

with Tempura Fish 16

Vegetable tempura with dashi soy and spicy sauce

Spicy Paiche 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 4

Shiitake 4

Ume-shiso 4

Avocado 4

Vegetable Futo Maki 10

To-Philly 8

Cucumber, asparagus and cream cheese topped of with tofu skin

Spicy Vegetable Tempura 9

Tempura veggies with spicy sauce

Micro Green Maki 15

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

Veggie Rainbow 15

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 10

Kani-Tama 5

Madai-Ume 7

Una-Tama 7

Natto 6

Maguro Natto 7

Ika Natto 7

## Sushi Bar

### Veggie Platter 15

Veggie Futo-maki with a mixed vegetable maki roll

### Sushi & Maki Combination 18 **Black Belt 24**

Chef's selection maki and 7 piece nigiri.

### Maki Combination 16

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

### Sashimi Combination 21 **Black Belt 27**

Chef's selection 12 piece sashimi.

### Chirashi 21 **Black Belt 26**

Chef's selection of fresh fish, roe, vegetables and egg over seasoned rice.

### Spicy Chirashi 21 **Black Belt 26**

Tuna, Yellowtail and Salmon over spicy rice.

### Wasabi Lobster 19

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

### Bronzizzle 18

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 18

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

### Hamachi Ponzu 18

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	6
Salmon Toro	7
Shrimp	6
Fresh Water Eel	6
Egg Omelet	4
Albacore Tuna	6
Octopus	5
Scallop	7
Salmon Roe	6
Wasabi Tobiko	4
Flying Fish Roe	4
Squid	4
King Yellowtail	9
Hawaiian Young Yellowtail	7

*Consuming raw fish increases the chance of food borne illness.*

## Maki

Tuna roll	6
Yellowtail & Scallion	7
California (crab stick)	6
Spicy (Tuna, Salmon or Yellowtail)	7
Spicy Crunchy(Tuna, Salmon or Yellowtail)	8
Spicy Super Crunchy(Tuna, Salmon or Yellowtail)	9
Philadelphia	6
Snow Crab California	9
Maki with Avocado	8
(Tuna, Salmon, Yellowtail or Eel)	
Salmon Skin	7
Tempura Shrimp	9
Spider	14
Yellowtail Jalapeno Mango	9
Rainbow Roll	16
Dragon Roll	16
Shrimp and Eel Fiesta	16
Tempura shrimp, BBQ eel, Avocado salsa	
Sesame Salmon	17
Cucumber Mango roll, Salmon tartare, Creamy sesame sauce	
Wasabi Tuna	19
Snow crab tempura, Tuna tartare, Wasabi mayo	
Surfer	18
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 5pm. 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** 12 **with Shrimp** 14  
with spicy sauce and dashi soy

**Katsu** **with Chicken** 13 **with Pork** 14  
Panko encrusted with Katsu sauce & Mustard mayo

**Teriyaki** **with Salmon** 14 **with Chicken** 13

**ZFC** 13  
Zama's Fried Chicken

**Agedashi tofu** 12  
With a dashi soy

**Angus NY Strip Stir Fry** 16  
over seasoned rice

**Una-don** 17  
BBQ Eel over seasoned rice

**Vegetable Stir Fry** 12 **with Tofu** 14  
Vegetables with stir fry sauce

## Lunch Sets

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

**Maki** 16  
Choice of any classic 6 piece maki.

**Sushi** 19 **Black Belt** 24  
Chef's selection of 4 pieces nigiri with chef's selection maki

**I Love Tuna or I Love Salmon** 25

**Sashimi** 21 **Black Belt** 26  
Chef's Selection of 6 pieces sashimi with chef's selection maki

**I Love Tuna or I Love Salmon** 27

**Chirashi** 21 **Spicy** 23 **Black Belt** 28  
Tuna Salmon and Yellowtail, roe, vegetables over seasoned rice.