



DINNER MENU

## Starters

### Miso Soup 4

White miso with tofu, scallions, and vegetables

### 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

### Salmon Skin Pistachio Salad 12

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

### California Salad 13 with Snow crab 17

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

### Kaiso Salad 8 with Octopus 13

Assorted seaweed with toshazu and grated sesame seeds

### Salmon Tataki Soba Salad 15 with Toro 20

Mixed Greens, Red Onion, Radish, Carrots, Soba, Sesame Ginger Dressing

### Calamari Salad 12 with Avocado 15

Tempura battered Calamari over spring mix with a creamy yuzu dressing

## Small Bites

### Kurobuta Pork Dumplings 10

Steamed, Pan Seared, or Fried

### 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 11

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

### Spicy Crunchy Grilled Avocado 16 Black Belt 24

Your choice of Tuna, Salmon or Yellowtail tartar stuffed into a grilled avocado with ponzu sauce.

### Wasabi Truffle Escargot 18

Pan Seared Escargot in garlic oil and soy butter with edamame, wasabi leaf and black garlic chip over truffle mushroom rice

## 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 Paiche 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 15

Choice of 3 Bao Buns: ZFC, Pork Tonkatsu, Softshell Crab Tempura, Sweet & Spicy Paiche Tempura, Spicy Crunchy Tuna, Bacon

## Entree

### Black Cod Saikyoyaki 29

Miso marinated black cod with steamed 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

Wild Rice, Roasted Butternut Squash, Teriyaki

## Sides

### White Rice 3

### Multi Grain 5

### Fried Shishis-to Peppers 8

### Miso Sautéed Mushrooms 8

### Oshinko 4

### Fried Brussel Sprouts 10 with Bacon 15

Yuzu juice, parmesan cheese, truffle essence, cashews

### Agedashi Tofu 8

Dashi Soy

### Baby Bok Choy 5

### 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

## Specialty Maki

- Spicy Jumbo Lump Crab** 19  
Spicy tuna & Jalapeno wrapped in soy paper, with Jumbo lump crab salad.
- Wasabi Lobster** 19  
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** 17  
Tempura shrimp, BBQ eel, Flying Fish tobiko, 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 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** 18  
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** 18  
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** 8  
Cucumber, asparagus and cream cheese topped 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

## Sushi Bar

- Yuzu Miso Salmon** 18  
Salmon sashimi with Yuzu Miso Mustard sauce, micro greens & salmon roe.
- Hamachi Ponzu** 18  
Yellowtail sashimi with soy pickled jalapeno and ponzu.
- Kanpachi Tataki** 19  
Young Yellowtail Sashimi seared with Yuzu pepper vinaigrette
- Sushi Bar Sashimi Sampler** 19  
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 Tuna Tartare** 27  
Blue-fin, Big Eye, Albacore and Chu-Toro with crispy shallots, ponzu, wasabi stem topped off with paddle fish & golden caviar.
- King Crab Oshizushi** 27  
King Crab tossed with scallions, crispy shallots & masago mayo over sushi rice with soy butter.
- Tuna Usuzukuri** 21  
Big Eye Tuna with truffle ponzu, soy marinated wasabi leaves, wasabi micro greens and a drizzle of spicy sauce.
- Darling Downs Wagyu Nigiri** 28  
Australian Wagyu with Ponzu Jelly, Chili Paste, Takesumi Salt, & Scallions

## Chef's Tasting Menu

### \$65 Chef's Tasting Menu

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

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

## 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	6
Salmon Toro	7
Shrimp	6
BBQ Eel	6
Egg Omelet	4
Octopus	5
Scallop	7
Salmon Roe	6

## Maki

Tuna roll	6
Yellowtail & Scallion	7
California 6 with Snow Crab	9
Spicy (Tuna, Salmon or Yellowtail)	7
Spicy Crunchy(Tuna, Salmon or Yellowtail)	8
Spicy Super Crunchy(Tuna, Salmon or Yellowtail)	9
Philadelphia	6
Maki with Avocado	8
(Tuna, Salmon, Yellowtail or Eel)	
Salmon Skin	7
Tempura Shrimp	9
Spider	14
Yellowtail Jalapeno Mango	9
Rainbow Roll 16 <b>Black Belt</b>	25
Dragon Roll	16

## Vegetable Maki

Cucumber	4
Shiitake	4
Ume-shiso	4
Avocado	4
Tempura Mushroom	9
Vegetable Futo Maki	10

## Combinations

Sashimi Appetizer 19

**Black Belt** 25

9 piece of Chef's selection sashimi

Sushi Combination 29

**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

Unagi Chirashi 49

BBQ Eel, Tamago, Cucumber, Avocado, Asparagus

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	10
Kani-Tama	5
Madai-Ume	7
Una-Tama	7
Natto	6
Maguro Natto	7
Ika Natto	7