

Starters

Miso Soup 3.5

White miso with tofu, scallions, and vegetables

Akadashi Soup 4.5

Red miso with tofu, scallions, and nameko mushrooms

House Salad 6 with Avocado 9

Mixed greens and ginger dressing

Edamame 6 Sampler of 3 Salts 11

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 Salad 9

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

California Salad 11 with Snow crab 15

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 10 with Avocado 13

Tempura battered Calamari over spring mix with a creamy yuzu dressing

Small Bites

Kurobuta Pork dumplings 9

Steamed, Pan Seared, or Fried

Soft Shell Shrimp 10

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 10 with Shrimp 15

Tempura battered vegetables with dashi soy and spicy sauce

Kirin Ichiban Braised Short Ribs 14

Braised boneless short ribs with crispy ramen noodles

House Tofu 9

Tofu cooked at your table with wild mushroom sauce.

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

Chilean Sea Bass Dice 16

Miso marinated Chilean Sea Bass

Seared Salmon 15

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

ZFC 13

Zama Fried Chicken with shredded cabbage with yuzu pepper sauce.

Pan Seared Scallops 16

with yuzu soy butter, garnished with frisee, cherry tomato, dried white fig, apple cider, & extra virgin olive oil

Dassai Shrimp 15

Dassai sake marinated shrimp, Yuzu soy butter, crispy asparagus wraps, marinated cucumbers, toasted pumpkin seeds

NY Strip Strips 16

Roasted maitake-mushrooms and asparagus with matcha, wasabi and soy salt.

Spicy Rock Shrimp Tempura 16 with cashews 17

With broccoli and cauliflower

Pork Tonkatsu 15

Breaded Berkshire pork tenderloin , Japanese slaw with miso katsu sauce.

Entree

Black cod Saikyoyaki 27

Miso marinated black cod with broccoli, cauliflower and carrots

Seared Salmon 25

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

Pan Seared Scallops 28

with yuzu soy butter, tempura shrimp, shisito, & asparagus roll, garnished with frisee, cherry tomato, dried white fig, apple cider, & extra virgin olive oil

Dassai Shrimp 27

Dassai marinated shrimp, Yuzu Soy butter, toasted pumpkin seeds, Tempura scallop, asparagus, & shishito maki

Angus NY Strip 29

Roasted mushrooms and asparagus with 3 dipping salts.

Teriyaki Chicken 23

Roasted chicken with teriyaki sauce, soy flavored mushroom rice and baby bok choy

Sides

White Rice 3

Multi Grain 5

Brussel Sprouts 6

Miso Sautéed Mushrooms 8

Ohithashi Spinach 5

Oshinko 3.5

Fried Brussel Sprouts 10

Yuzu salt, parmesan cheese, truffle essence, cashews

Agedashi Tofu 7

with a dashi soy

Baby Bok Choy 5

Sushi Bar

Yuzu Miso Salmon 17

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

Hamachi Ponzu 18

Yellowtail sashimi with soy pickled jalapeno and ponzu.

Kanpachi Tataki 17

Young Yellowtail Sashimi seared with Yuzu pepper vinaigrette

Sushi Bar Sashimi Sampler 18

Yuzu Miso Salmon, Hamachi Ponzu, Kanpachi Tataki

Japanese Crudo 16

Chef's selection of 3 sashimi with Himalayan rock salt block, extra virgin olive oil, lime and shiso.

Rittenhouse Three 22

Rittenhouse Square's top 3 hand rolls.
(S.S.T, Spicy Spider, and Spicy Crunchy Scallop)

Hamachi Tataki 17

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

Tuna Usuzukuri 18

Big Eye Tuna with truffle ponzu, soy marinated wasabi leaves, wasabi micro greens and a drizzle of spicy sauce.

King Crab Oshizushi 25

King Crab tossed with scallions, crispy shallots and masago mayo over sushi rice with soy butter.

Mixed Tuna Tartare 26

Blue-fin, Big Eye and Albacore tuna with crispy shallots,, ponzu, wasabi stem topped off with paddle fish and golden caviar.

Miyazaki Beef Nigiri 28

#1 Japanese Wagyu with ponzu jelly, chili paste and scallion

Consuming raw fish increases the chance of food borne illness.

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.

SCS 24

Spicy crunchy shrimp California wrapped in soy paper with scallop sashimi and a king crab salad

Shrimp and Eel Fiesta 16

Tempura shrimp, BBQ eel. Flying Fish tobiko Avocado salsa

Sesame Salmon 16

Cucumber Mango roll, Salmon tartare, Creamy sesame sauce

Wasabi Tuna 19

Snow crab tempura, Tuna tartare, Wasabi mayo

Surfer 17

Yellowtail Jalapeno tempura roll, Tuna sashimi, Avocado salsa

Kennett Square 15

Cooked mushrooms, Truffle Eel sauce, Mushroom tempura

Salmon on Salmon 18

Spicy Crunchy Salmon roll topped with spicy sauce, salmon crocket, & 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 witout.

Lobster Surfer 24

Crunchy Eel and scallion roll wrapped in togarashi soy paper, topped with a spicy Japanese tartar sauce, tempura lobster, and micro cilantro

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 sushi grade albacore tuna, shiso leaf and a house made black sesame hummus. Served with edamame falafel and a yuzu tzatziki sauce.

To-Philly 7

Cucumber, asparagus and cream cheese topped with tofu skin

Spicy Vegetable Tempura 8

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

Combinations

Sashimi Appetizer 18 **Black Belt** 25

9 piece of Chef's selection sashimi

Sushi Combination 29 **Black Belt** 39

1 maki with chef's selection of 9 nigiri.

Sashimi Combination 39 **Black Belt** 49

Chef's selection 16 piece sashimi.

Sushi & Sashimi Combination 39 **Black Belt** 54

Chef's selection maki, 9 sashimi and 7 nigiri

Zama's Chirashi 45

Mixed sashimi over rice

Chef's Tasting Menus

\$55 Chef's Tasting Menu

Chef's selection of a 6 course tasting menu with dessert

\$75 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

Japanese Classics

Negi Toro Scallion 12

Tako-wasa 6

Gari-Saba 6

Kani-Tama 5

Hirame-Ume 6

Una-Tama 7

Natto 6

Maguro Natto 7

Ika Natto 7

Vegetable Maki

Cucumber 4

Shiitake 4

Ume-shiso 4

Avocado 4

Vegetable Futo Maki 8

Consuming raw fish increases the chance of food borne illness.

A la carte

Priced per piece.

Blue Fin 6

Chu-Toro 11

Oh Toro 13.5

Tuna 5

Yellowtail 5

King Yellowtail 7

Kampachi 7

Salmon 5

Salmon Toro 7

Bronzino 5

Shrimp 4.5

Fresh Water Eel 4.5

Egg Omelet 3.5

Red Snapper 4

Octopus, Spain 4

Oysters 4

with plum jelly, ponzu, and chili sauce

Scallop 6

Salmon Roe 5.5

Japanese Mackerel 5

Spanish Mackerel 4.5

Maki

Tuna roll 6

Yellowtail & Scallion 6

California (crab stick) 5

Spicy (Tuna, Salmon or Yellowtail) 6

Spicy Crunchy (Tuna, Salmon or Yellowtail) 7

Spicy Super Crunchy (Tuna, Salmon or Yellowtail) 8

Philadelphia 6

Snow Crab California 9

Maki with Avocado 7

(Tuna, Salmon, Smoked Salmon, Yellowtail or Eel)

Smoked Salmon & Dried Fig 8

Salmon Skin 6

Tempura Shrimp 9

Spider 12

Black Spider 15

Wasabi Spider 15

Yellowtail Jalapeno Mango 9

Rainbow Roll 16

Black Belt Rainbow Roll 25

Dragon Roll 16