

Starters

Miso Soup 3.5

White miso with tofu, scallions and vegetables

Akadashi Soup 4.5

Red miso with tofu, scallions, and nameko mushrooms

Udon Noodle Soup 10

Kani, chicken, spinach and seaweed in a dashi soy broth, your choice either udon or soba

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

Calamari Salad 10 with Avocado 13

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 11 with Snow crab 15

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

Lunch Bites

Kurobota Pork dumplings 9

Steamed, Pan Seared or Fried

Agedashi tofu 7

With a dashi soy

Vegetable Tempura Appetizer 10

with Shrimp 15

Vegetable tempura with dashi soy and spicy sauce

Spicy Rock Shrimp Tempura 16 with cashews 17

with broccoli and cauliflower

Kirin Ichiban braised short ribs 14

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

18% Gratuity will be added to parties 6 or more.

Bento Bites

All Bento bites are served with edamame, house salad, miso soup, and rice. Bento bites are served from 11:30am 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**.

Chilean Sea Bass Saikyoyaki 16

Miso marinated Chilean Sea Bass

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 11:30am 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.

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.

Sushi & Sashimi Combination 24 **Black Belt 29**

Chef's selection maki, 6 sashimi and 5 nigiri.

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 22

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 17

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

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 sauce.

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

Dragon Roll 16

Shrimp and Eel Fiesta 16

Tempura shrimp, BBQ eel. 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 roll, Tuna sashimi, Avocado salsa

Consuming raw fish increases the chance of food borne illness.

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A la carte

Priced per piece.

Blue Fin	6
Chu-Toro	11
Oh Toro	13.5
Tuna	5
Yellowtail	5
Salmon	5
Salmon Toro	7
Bronzino	5
Shrimp, Florida Sun	4.5
Fresh Water Eel	4.5
Egg Omelet	3.5
Red Snapper	4
Albacore Tuna	5
Octopus, Spain	4
Scallop	6
Salmon Roe	5.5
Wasabi Tobiko	4
Flying Fish Roe	3
Japanese Mackerel	5
Spanish Mackerel	4.5
Squid	4
King Yellowtail	7
Hawaiian Young Yellowtail	7

Vegetable Maki

Cucumber	4
Shiitake	4
Ume-shiso	4
Avocado	4
Vegetable Futo Maki	8
To-Philly	7
Cucumber, asparagus and cream cheese topped off 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	

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