zuma

private dining at zuma

The Rooms

Our private, or Kotatsu, rooms are specially designed for parties of up to 12 or 14.

Kotatsu is the Japanese word for 'sunken table' and our rooms are based on the traditional Japanese model where guests remove their shoes and kneel at the table. However, for practical and comfort purposes, this has been modified at Zuma but we are proud to have kept the tradition of removing shoes, so please do inform your guests!

The rooms are separated from the other tables by an antique wooden frame and so are not entirely separate from the main room, thus private diners can still be part of Zuma's atmosphere and ambience.

Our Kotatsu rooms are available every day of the week for lunch and dinner.

The Menus

We have a selection of menus to choose from, offering a variety of styles including vegetarian. We require that one menu is chosen in advance for your entire party. In addition we recommend that you choose your wine too so that we can guarantee sufficient quantities in stock.

The Prices

There is no room charge for the Kotatsu tables, but a guaranteed Minimum spend of £1000 is required. There is no minimum spend applicable for lunch bookings (except for bookings in December)

Terms and Conditions

Deposit

We require a deposit of £200 to confirm your booking. This deposit will be credited to your bill on completion of your meal.

Menu

All menus are subject to availability and change without notification.

Cancellation Policy

If the booking is cancelled with more than 3 (three) working days notice, there will be no charge. However, if cancelled with fewer than 3 (three) working days notice this deposit will be retained by Zuma.

All cancellations must be received in writing. If the booking is confirmed and the party fails to show on the evening the full minimum spend will be charged to the credit card number supplied.

Payment

Payment of the remaining balance is required on the night. Please note that VAT @20% is included and that a service charge of 15% will be added to the bill. We are unable to invoice

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To confirm and guarantee your booking, please complete and return the details below.

Name of booking:
Host/hostess:
Contact no:

Date: **Time:**

Menu choice:

Number of guests:

Name on Credit card:

Type of card:

Credit card number:

Start Date: **Expiry:**

Authorised signatory:

The Terms and Conditions supplied with this form are accepted on behalf of the above party.

Signed…….
Date……
Please return the above-completed details to:
By post: 11-13 Charlotte Street, London, W1T 1RH

By Fax : **0207 580 5400**

KINO – KOTATSU

Priced at £70 per head
** Please delete where applicable

edamame, steamed with rock salt
zuma edamame, fried with chilli, garlic and ginger
seabass with yuzu truffle oil and salmon roe
tuna tataki with chilli daikon and ponzu sauce
seared beef with soy, ginger, lime and coriander
steamed spinach with sesame sauce
sliced yellowtail with green chilli relish, ponzu and pickled garlic
crispy fried squid with green chilli and salt

spider roll – softshell crab, chilli mayonnaise, cucumber and wasabi tobiko sauce
california roll – fresh crab, avocado and tobiko
spicy tuna Roll –tuna, homemade chilli miso and yuzu tobiko
sashimi, 7 variations

jumbo tiger prawn with Yuzu-Pepper
**yakitori chicken skewers with baby leek
or sake grilled chicken wings with sea salt and lime

spicy beef tenderloin with sesame, red chilli and sweet soy
whole lobster tempura with spicy ponzu
miso marinated black cod wrapped in hoba leaf
grilled vegetable skewers
steamed rice

Mixed Dessert Platter
green tea and banana cake with coconut ice cream
mixed sorbets and ice cream
exotic fruit plate
chocolate fondant with caramel and praline and vanilla ice cream

SHIKIBU – KOTATSU - mixed

Priced at £60 per head
** Please delete where applicable

edamame, steamed with rock salt
zuma edamame, fried with chilli, garlic and ginger
seabass with yuzu truffle oil and salmon roe
tuna tataki with chilli daikon and ponzu sauce
seared beef with soy, ginger, lime and coriander
steamed spinach with sesame sauce
sliced yellowtail with green chilli relish, ponzu and pickled garlic
crispy fried squid with green chilli and salt

spider Roll – softshell crab, chilli mayonnaise, cucumber and wasabi tobiko sauce
california roll – fresh crab, avocado and tobiko
spicy Tuna Roll –tuna, homemade chilli miso and yuzu tobiko
zuma contemporary sushi

jumbo tiger prawn with Yuzu-Pepper
**yakitori chicken skewers with baby leek
or sake grilled chicken wings with sea salt and lime

spicy beef tenderloin with sesame, red chilli and sweet soy
**miso marinated black cod wrapped in hoba leaf
or crispy lemon sole with spicy ponzu sauce
grilled vegetable skewers
assorted tempura
steamed rice

Mixed Dessert Plate
green tea and banana cake with coconut ice cream
mixed sorbets and ice cream
exotic fruit plate
chocolate fondant with caramel and praline and vanilla ice cream

KANEMORI-KOTATSU– no raw fish

Priced at £60 per head
**Please delete where applicable

edamame, steamed with rock salt
zuma edamame, fried with chilli, garlic and ginger
seared beef with soy, ginger, lime and coriander
steamed spinach with sesame sauce
crispy fried squid with green chilli and salt
fried softshell crab with wasabi mayonnaise

California maki-fresh crab, avocado and tobiko
Veggie roll- avocado, asparagus, ginger, shiso, cabbage, cucumber and carrot
Zuma kappa maki-ginger, cucumber and avocado

jumbo tiger Prawns with yuzu-pepper
salmon fillet with teriyaki sauce and sliced pickled cucumber
**yakitori chicken skewers with baby leek
or sake grilled chicken wings with sea salt and lime

spicy beef tenderloin with sesame, red chilli and sweet soy
**miso marinated black cod wrapped in hoba leaf
or crispy lemon sole with spicy ponzu sauce
assorted tempura
steamed rice

Mixed Dessert Plate
green tea and banana cake with coconut ice cream
mixed sorbets and ice cream
exotic fruit plate
chocolate fondant with caramel and praline and vanilla ice cream

KOMACHI – KOTATSU - vegetarian choice

Priced at £50 per head
** Delete where applicable

edamame, steamed with rock salt
zuma edamame, fried with chilli, garlic and ginger
steamed spinach with sesame sauce
zaru dofu-home made tofu served chilled with condiments
fried tofu with mizuna, gobo and pickled baby carrots
warm salad of mushrooms and myoga

oshinko Maki – oshinko pickled daikon and sesame seeds
veggie roll- avocado, asparagus, ginger, shiso, cabbage, cucumber and carrot
zuma kappa maki-ginger, cucumber and avocado

vegetable skewers
sweet potato with teriyaki and sesame
grilled shishito peppers with lemon and salt
shiitake mushroom skewers with garlic and butter soy
assorted vegetable tempura
warm eggplant with sweet miso
steamed rice
homemade pickles
kimuchi – spicy Korean pickles

Mixed Dessert Plate
green tea and banana cake with coconut ice cream
mixed sorbets and ice cream
exotic fruit plate
chocolate fondant with caramel and praline and vanilla ice cream

DAIKOKU – ZUMA TASTING MENU

Priced at £96 per head

an extensive selection of dishes chosen by our head chef

Price excludes drinks and service

zuma

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Email : info@zumarestaurant.com
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