

HOLIDAY MENU

CRUDO & MARINADO

RAW & MARINATED

FRESH OYSTERS

Half dozen, ponzu minionette. 21
add caviar +\$9

ZAMA CEVICHE

Fresh yellowtail cured in fresh citrus,
lemon oil, cherry tomatoes and leche
de tigre. 21

AGUACHILE

Shrimp, serrano peppers, cucumbers,
red onions, micro cilantro. 19

ZAMA PEARLS

Seabass, salmon, scallops, garlic,
olive oil, sesame oil, sweet soy
sauce, chives. 24

YELLOWTAIL CRUDO

Brunoise bell pepper, red onions,
micro cilantro, aji amarillo sauce.
24

OYSTER & CAVIAR SHOT

Oyster, sake, ponzu, sriracha, masago
quail egg, caviar. 14

PETISCOS DE ZAMA

ZAMA BITES

CALAMARI

Flash fried, shishito and togarashi
peppers, lime wasabi aioli. 21

SHRIMP AL FUEGO

Sauteed mexican shrimp,
pineapple cayenne cream. 21

LAMB LOLLIPOPS

New Zealand lamb chops, chimichurri,
pomegranate seeds. 24

GUACAMOLE & UNI FOAM 18

add crab meat +\$9

CRAB TARTARE

Pan seared lump crab meat, fresh
herbs, mix green salad, and red
beet truffle aioli inside of half
avocado. 24

TORO TUNA TARTARE

Avocado pico de gallo, wasabi,
caviar and chives. 26

WAGYU BEEF TARTARE

Ginger, garlic, green onions,
sesame oil, soy sauce, sake,
quail eggs. 26

CAVIAR BUMP 12

ENSALADAS

SALADS

SIGNATURE CAESAR SALAD

Little gems, house made
caesar dressing, sliced jalapeño,
parmesan rain. 14

SUPER SALAD

Avocado, asparagus, mango,
lump crab, kale, sunflowers seeds,
walnuts, champagne vinaigrette. 18

POKE SALAD

Japanese seaweed, red onions,
avocado, sweet soy sauce, sesame oil,
ponzu, tuna 18

CARNES

MEATS

PRIME FILET MIGNON

8 oz., Mashed potatoes, broccolini,
tempranillo wine reduction sauce. 46

PRIME AGED TOMAHAWK

40 oz Grilled to perfection, served over
lava stone. MP

PORK CHOP PORTERHOUSE

16oz Grilled, roasted brussels sprouts,
apricot glaze. 38

AUSTRALIAN WAGYU A-9 GRADE

6 oz Minimum cut. \$14 per ounce.

BISON BURGER

Mushrooms, caramelized onion, melted
fontina cheese, bell peppers, jalapeño,
served with truffle fries. 26

DEL RIO A LA MAR

FISH & SEAFOOD

AHI TUNA EN CRUST

Pan seared, sesame seed crust, wasabi
mashed potatoes, mango salsa. 46

SALMON & SWEET CORN

Broiled, passion fruit glazed,
mashed potatoes, broccolini. 34

SCALLOPS

Seared, buerre blanc coconut risotto,
guajillo mango wine sauce and caviar.
41

BRANZINO

Whole boneless white fish, grilled
pineapple, cherry tomatoes, lemon, white
wine sauce. 41

ZAMA WHOLE LOBSTER MP

Chef's selection, ask your server.

JAPAZAMA

SPECIALTY MAKI ROLLS

SEXY PINK ROLL

Salmon, shrimp tempura, avocado,
spicy mayo, topped with crunchy
beets. 26

TROPICAL ROLL

Spicy crab, shrimp, garlic aioli,
cucumber, avocado, gobo root,
micro cilantro, mango sauce,
tatin in soy paper. 26

TUNALICIOUS ROLL

Light spicy tuna, cucumber, tuna strip,
jalapeno, cilantro cream, micro bull's
blood, topped with ahi tuna strips. 24

POM PASSION ROLL

Crab meat, asparagus, avocado
salmon strip, passion fruit,
pomegranate, Aji amarillo,
micro cilantro. 24

LEYENDA DE ZAMA ROLL

Spicy salmon, shrimp tempura,
yellowtail, shiitake mushrooms, lemon
juice, rayo, black salt,
micro cilantro. 26

CRISPY ROLL

Spicy tuna, avocado, fresh ginger
sauce, mayo sriracha, sesame oil,
eel sauce, tempura style. 24

VEGETARIANO ROLL

Mushrooms, kaiware sprouts, jama
gobo avocado, mango, asparagus, soy
paper, poblano sauce. 21

ROLLS ROYCE ROLL

Chopped soft shell crab,
asparagus, avocado, cotija,
wagyu beef strips, truffle oil,
chives, onion tempura. 34

ACOMPANAMIENTOS

SIDES

TRUFFLE PARMESAN FRIES 14

BRUSSELS SPROUTS

Bacon and dried apricot. 14

LOBSTER MASHED POTATOES 20

WILD MUSHROOMS

Sauteed, herbs, garlic. 12

GRILLED CORN

Mexican style, queso fresco. 12