



BACHELORETTE
Parties



Bachelorette Menu

\$69

Included in package:
House Cocktail or House Shot
* mocktails available

Appetizers

Choice Of:

FRESH OYSTERS (1 per person)
half dozen, ponzu minionette.

YELLOW TAIL CRUDO
Brunois e bell pepper, red onions,
micro cilantro, aji amarillo sauce.

CALAMARI
fried calamari, shishito and togarashi
peppers, lime wasabi aioli

Entrée

Choice Of:

ZAMA SHORTRIB
Bone-in braised in au jus over
mushrooms risotto.

TUNALICIOUS
Light spicy tuna, cucumber, tuna strip,
jalapeno, cilantro cream, micro bull's blood.

ZAMA LEYENDA
Spicy salmon, shrimp tempura, chopped yellow tail, Grilled shiitake
mushrooms, lemon juice, rayo, Black salt, micro cilantro.

VEGETARIANO
mushrooms, kaiware sprouts, jama gobo avocado, mango,
asparagus, soy paper, poblano sauce.

Bachelorette Menu

— \$79 —

Included in package:
House Cocktail or House Shot
* mocktails available

Appetizer

Choose 2 for the table:

CAVIAR BUMP (1 per person)

CRAB CAKE

pan seared lump crab meat, fresh herbs, mix green salad, red beet truffle aioli.

TORO TARTARE

Avocado Pico de Gallo, wasabi, caviar and chives.

WAGYU TARTARE

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

Entree

Choice of:

PRIME FILET MIGNON

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

SEXY PINK ROLLS

salmon, shrimp tempura, avocado, spicy mayo,
topped with crunchy beets.

ZAMA LEYENDA

Spicy salmon, shrimp tempura, chopped yellow tail, Grilled shiitake
mushrooms, lemon juice, rayo, Black salt, micro cilantro.

TUNA

Pan seared tuna, sesame seed, Wasabi
mashed potato, mango salsa.

For The Table

TRUFFLE PARMESAN FRIES

BRUSSELS SPROUTS

bacon and dry apricot.

Bachelorette Menu

\$89

Included in package:
House Cocktail or House Shot
* mocktails available

Appetizer

FRESH OYSTERS (1 per person)
half dozen, ponzu minionette.

Starter

Choose 1

YELLOW TAIL CRUDO

Brunois e bell pepper, red onions,
micro cilantro, aji amarillo sauce.

CALAMARI

fried calamari, shishito and togarashi
peppers, lime wasabi aioli

Entree

Choice of:

PRIME FILET MIGNON

8oz Mashed potatoes, broccolini,
tempranillo wine reduction sauce. 44

PORK CHOP PORTERHOUSE

16oz Grilled Pork, roasted brussels sprouts,
bacon, apricot glaze. 34

BISON BURGER

Mushrooms, caramelized onion, melted
fontina cheese, bel pepper, jalapeno,
served with truffle fries.

SALMON

Broiled, passion fruit glazed, Mashed
potatoes, broccolini.

Shared For The Table

TRUFFLE PARMESAN FRIES

Bachelor

— \$109 —

Included in package:
House Cocktail or House Shot
* mocktails available

Appetizer

Start with:

CAVIAR BUMP

Starter

For the table

OMAKASE SASHIMI PLATTER

BURRATA & CAVIAR SALAD

pickle beets, baby arugula, champagne vinaigrette.

SIGNATURE CAESAR SALAD

little jems, anchovy dressing, parmesan touille

Family Style

Choose 1 for the table

PORTERHOUSE (1 per every 3 guests)

32oz Dry Aged prime served over lava stone.

OR

PRIME AGED TOMAHAWK MP (1 per every 3 guests)

40 oz grilled to perfection, served over lava stone.

Shared for the Table

TRUFFLE PARMESAN FRIES

WILD MUSHROOMS

