



MENU



71 Water Lane | Wilmslow | SK9 5BQ

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www.zumokusushi.com



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WELCOME TO ZUMUKU SUSHI WILMSLOW

All our dishes are freshly prepared using traditional Japanese techniques and the freshest ingredients providing you with an authentic taste of Japan.

MISO SOUP 	4.25
traditional Japanese soup, dashi stock, miso, tofu, seaweed, spring onions	
EDAMAME BEANS 	4.95
salted or spicy soya beans in pods	
NASU DENGAKU 	7.95
lightly fried marinated aubergine, sweet red miso glaze	
TORI KARAAGE	8.50
bite size succulent crispy fried chicken, soy, mirin & garlic	
CHICKEN / VEGETABLE GYOZA 	7.95 / 6.95
pan fried crispy chicken or vegetable dumpling, gyoza dip	
YAKI TORI	7.95
marinated grilled chicken skewers, teriyaki sauce	
WATARIGANI	9.95
crispy battered soft shell crab, kimchi mayo	
YASAI TEMPURA 	9.95
lightly battered breaded asparagus, sweet potato, peppers & aubergine, soy & mirin dip	
EBI TEMPURA 4 pieces	11.95
king prawns in a light tempura batter, soy & mirin dip	
CHILLI SQUID	9.95
succulent marinated squid with spicy shichimi rub, chilli mayo dip	
KAMIKAZE CHICKEN WINGS	8.95
succulent crispy deep fried chicken wings glazed in our famous spicy kamikaze niku sauce	

ZUMUKU SPECIALITY STARTERS

TUNA TATAKI	14.50
seared sashimi grade tuna, ponzu sauce	
CHILLI YELLOWTAIL	15.50
finely sliced hamachi yellowtail, yuzu ponzu, mooli, jalapeno	
SCALLOPS TEMPURA	14.95
succulent scallops, light tempura batter, kizame wasabi, edamame puree	

 Suitable for Vegetarians  Suitable for Vegetarians/Vegans

If you have a food allergy, intolerance or sensitivity, please let your server know before you order. They will be able to suggest the best dishes for you. Our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee our dishes are 100% free from these ingredients. Please note there are occasions in which our recipes change, so it is always best to check with your server before ordering. Please note Fish dishes may contain bones. Whilst we take care to remove any small bones or shells from our dishes, there is a small chance that some may remain.

A discretionary 10% service charge will be added to your bill which goes directly to our staff.

URAMAKI ROLLS

sushi inside out roll. rice on the outside, nori on the inside

5/10 pieces	5 pieces
SALMON & AVOCADO 8.50 salmon, avocado, tobiko, 14.95 Japanese mayo	PLANT POWERED  8.50 tempura asparagus, avocado, red pepper, pickled radish, teriyaki sauce
WILMSLOW ROLL 8.50 salmon, tuna, avocado, 15.95 cucumber, teriyaki sauce, Japanese mayo	SPIDER FUTOMAKI 8.95 soft shell crab, cucumber, tobiko, sweet tangy sauce
BLACK TIGER 8.50 prawn tempura, avocado, 14.95 sesame seeds, Japanese mayo, teriyaki sauce	FUJI ROLL 8.95 spicy tuna, avocado, cucumber, shaved scallion, kimchi mayo, sesame seeds
CRUNCHY CALIFORNIA 8.50 prawn katsu, avocado, 15.95 cucumber, soy sauce, mayo, crispy tempura batter	SAMURAI 10.50 prawn katsu, tuna, seabass, salmon, spicy tuna sauce
ZUMUKU SPECIAL 8.50 prawn katsu, seared salmon, 15.95 avocado, teriyaki sauce, sesame seeds	VOLCANO ROLL 15.50 king prawn tempura, seared scallop spring onion, kimchi mayo
SURF & TURF ROLL 8.50 seared beef, prawn, 15.95 avocado, teriyaki sauce, wasabi mayo	PHILADELPHIA ROLL 8.75 salmon, avocado, cream cheese, wasabi, tobiko

SASHIMI raw slices of fresh fish 6 pieces

salmon 9.50 | tuna 12.50 | hamachi yellow tail 14.50
scallops 12.50 | hokkigai (surf clam) 12.50

SASHIMI MIX – CHEFS CHOICE

9 pieces 15.00 15 pieces 25.00 24 pieces 40.00

NIGIRI oval hand pressed Japanese sushi rice with fish or seafood on top 4 pieces

seabass 7.50	salmon 7.50
tuna 9.50	prawn 8.50
eel 11.50	scallop 9.50
avocado 6.00	hamachi yellowtail 10.50
hokkigai (surf clam) 8.00	
shime saba (pickled mackerel) 8.50	

MAKI nori wrapped sushi rolls cut into bitesize pieces 6 pieces

cucumber  5.75	avocado  5.95
salmon 6.95	tuna 7.50

SUSHI TACOS

SUSHI TACOS	8.95
crispy tacos filled with tuna, salmon, avocado, mango salsa, tobiko	
PLANT POWERED TACOS 	8.95
crispy tacos, seaweed salad, avocado, mango salsa, sesame seeds	
CRAB TACOS	9.95
fresh crabmeat, avocado, mango salsa, Japanese mayo, Tobiko	

SUSHI SHARING PLATTERS

Our chefs selection of the freshest and tastiest sushi

CHEF'S SELECTION	ZUMUKU PLATTER
for 2 people	for 2/3 people
20 pieces	30 pieces
30.00	45.00

ZUMUKU MAINS

SEABASS / SUZUKI	17.50
grilled single fillet of seabass cooked in ponzu sauce, served with seasonal vegetables	
SALMON / SHAKE	22.50
grilled 8oz salmon fillet, cooked in teriyaki sauce, served with seasonal vegetables	
MISO BLACK COD	32.50
Alaskan black cod, saikyo miso, mirin marinated, refreshing asian salad, served with seasonal vegetables	
TUNA STEAK	23.50
grilled 8oz prime cut tuna steak cooked in Yakiniku sauce, served with seasonal vegetables	
SAIKORO STEAK 8OZ	24.50
bite size pieces of sirloin steak (cooked medium), soy, mirin, sake & apple sauce, yakiniku dip, served with seasonal vegetables	

JAPANESE NOODLES AND CURRY

YASAI CURRY 	12.95
chunky mixed vegetables, crispy wok fried tofu, homemade vegetable Japanese curry sauce served on steamed rice and pickles	
CHICKEN KATSU CURRY	14.50
panko breaded chicken breast, homemade vegetable Japanese curry sauce served on steamed rice and Japanese pickles	
CHILLI CHICKEN UDON	14.50
wok fried chicken, Japanese noodles, red chilli, mixed peppers, red onion, carrot, Chinese cabbage, red pickled ginger, yakisoba sauce, crispy shallots, aonori flakes	
SEAFOOD NOODLES	15.95
wok fried king prawns, Japanese fishcake, squid, Japanese udon/ yakisoba noodles, mixed peppers, red onion, carrot, Chinese cabbage, red pickled ginger, yakisoba sauce, crispy shallots, aonori flakes	
PLANT POWERED NOODLES 	12.95
wok fried tofu, Japanese udon/ yakisoba noodles, mixed peppers, red onion, carrot, Chinese cabbage, red pickled ginger, yakisoba sauce, crispy shallots, aonori flakes	

SIDES

Japanese Steamed Rice 	3.95
House Chips, served with salt flakes 	4.50
Asian Slaw 	4.95
Katsu Curry Sauce 	2.95
Kaiso Seaweed Salad 	5.50
Yasai Itame (Japanese stir fried vegetables) 	5.50