

Zooma Sushi

"Your Presence is Our Pleasure"

Appetizers

1. Soft Shell Crab	12.25	9. Dynamite	14.75
2. Shitake Broccoli	10.45	10. Spicy Shrimp or Scallops	14.75
3. Gyoza	11.45	11. Yellowtail or Salmon Kama	15.75
4. Chicken Yakitori	11.45	12. Deep Fried Calamari	11.75
5. Vegetable Tempura	10.25	13. Zooma Chicken	11.00
With Shrimp	14.75	14. Asparagus Tempura	10.75
6. Charred Beef	13.00	15. Chicken Appetizer	11.00
7. Grilled Salmon	14.75	(Teriyaki, House, or Plain)	
(Teriyaki, House, or Plain)		16. Fried Tofu	9.45
8. Beef Appetizer	13.25		

Starters

Soy Beans	5.45	Miso Soup	3.50	Rice	3.50
-----------	------	-----------	------	------	------

Starter Salads

Small Cucumber	5.45	Large Cucumber	8.00	Crab & Cucumber	9.75
----------------	------	----------------	------	-----------------	------

Dinners

(Includes Miso Soup, Rice & Small Cucumber Salad)

17. Vegetable Tempura	18.00	18. Shrimp & Veggie Tempura	20.75
19. Chicken	19.25	20. Fish	24.50
Succulent & flavorful Chicken Gently Grilled with our Teriyaki Sauce or Sautéed in our savory Ginger Garlic Sauce.		Mahi Mahi or Salmon grilled with our Teriyaki Sauce or Sautéed in our savory Ginger Garlic Sauce.	
21. Beef	21.25		
Grilled to perfection with our Teriyaki Sauce or Sautéed in our Ginger Garlic Sauce.			

Salads

22. Salmon Skin	13.25	23. Seafood	19.25
Baked Salmon Skin with Gobo Root, Dried Bonito Cucumber & Daikon Sprouts.		An assortment of Raw Delicacies from the Sea.	
24. Green	10.00	25. House Salad	12.00
Asparagus, Broccoli, Cauliflower, Cucumber & Tomato on Romaine.		Green Salad with Grilled Chicken.	
26. Sunomono	12.00	27. California Salad	11.75
Cucumber with Octopus.		Cucumber, Avocado & Daikon Sprouts.	

Desserts

Green Tea Ice Cream	7.00	Apple Tempura	9.45
Tempura Green Tea Ice Cream	9.45	Banana Tempura	9.45
Mud Pie	9.45	Oreo Cookie Truffle	9.45

Beverages

Soda, Iced Tea	3.95	Imported Beer	8.00	Hot Sake	8.00
Green Tea	3.00	Imported Beer (LG)	10.75	Hot Sake (LG)	11.75
Crystal Geysir Water	5.25	Pellegrino .5 liter	8.00		
		Plum Wine	9.00		

An 18% Gratuity Charge Will Be Added
For Dinner Parties of 7 or More Persons.

\$10 Minimum Per Person

Sushi Combinations

Sorry, No Substitutions

- #1 2 Pc Tuna Sushi, 2 Pc Yellowtail Sushi,
1 Pc Shrimp Sushi & California Roll
- #2 2 Pc Salmon Sushi, 2 Pc Yellowtail Sushi,
1 Pc Halibut Sushi & Spicy Tuna Roll
- #3 ½ Tuna Sashimi, ½ Yellowtail Sashimi
& California Roll

19.75

Dinner Combinations

(Includes Miso Soup, Rice & Small Cucumber Salad)

Teriyaki Chicken or Beef & Vegetable Tempura	19.75
Teriyaki Chicken or Beef & A California Roll	19.75
Teriyaki Chicken or Beef & Seafood Tempura	19.75

Wine List

	Glass	Bottle
Chardonnay		
Trefethen Napa Valley	11.00	39.50
Castoro Cellars Paso Robles	9.00	29.50
Pinot Grigio		
Castoro Cellars	11.00	39.50
Merlot		
Castoro Cellars	9.00	31.50
Pinot Noir		
Castoro Cellars Estate	11.00	39.50
Cabernet Sauvignon		
J. Lohr Paso Robles	10.50	36.50

Corkage Fee \$11.50

Cold Sake

Karatamba	12.00
Jun Mai	
Hatsumago	16.45
Jun Mai	
Sayuri Nigori	16.45
Unfiltered	
Hakushika	16.45

Zooma Sushi
Malibu
California

Appetizer

Dynamite \$14.45
Mixture of Scallop & Mushroom
Baked to Perfection

Sushi

Shrimp Crunchy Roll \$13.75

Lobster Crunchy Roll M.P.

Spicy Tuna & Avocado Crunchy Roll \$10.00

Philadelphia Roll \$10.00
Cream Cheese, Salmon and Cucumber & Avocado

Vegetable Tempura Roll \$8.00
Mixture of Vegetables Fried in a Tempura Batter

Kona Kanpachi
Amber Jack M.P.
Sashimi Prepared with Yuzu M.P.

Yellowtail (with Jalapenos) \$15.25
Sashimi

Boston Live Scallops M.P.
Sushi or Sashimi M.P.

Salads

Poke \$11.00
Tuna or Octopus Salad with Sesame, Green Onions & Seaweed
With Dressing (Light Ponzu Sauce)

Albacore Salad \$13.00
Albacore Tuna, Green Salad, Radish Sprouts

Seaweed Salad \$8.00
Mixture of Delicately Prepared Seaweed



Zooma Sushi

From The Grill

Yakitori Menu

1. Yellowtail	\$7.00
2. Chicken	\$5.50
3. Chicken with Green Onions	\$5.50
4. Japanese Eggplant	\$3.75
5. Mushroom	\$4.25
6. Mixed Vegetables	\$3.75
7. Asparagus with Bacon	\$4.25





Zooma Sushi

29350 Pacific Coast Highway
 Malibu, CA 90265
 310-457-4131

	Sushi	Sashimi
Albacore	\$7.75	\$16.00
Crab Leg	m.p.	m.p.
Eel (Fresh Water)	\$7.25	\$16.00
Eel (Sea)	\$6.75	\$15.00
Halibut	\$6.75	\$15.00
Mackrel	\$6.25	\$15.00
Octopus	\$7.00	\$16.00
Salmon	\$7.00	\$16.00
Salmon Roe	\$7.50	\$16.25
Scallop	\$6.50	\$15.00
Sea Urchin	m.p.	m.p.
Shrimp	\$6.50	\$14.25
Sweet Raw Shrimp	\$8.25	\$19.25
Smelt Roe	\$6.50	\$14.00
Squid	\$6.25	\$14.25
Toro (When Available)	m.p.	m.p.
Tuna	\$7.75	\$15.00
Yellowtail	\$7.75	\$15.00
Ganja	\$8.50	

	Hand	Cut
Lobster Roll	m.p.	m.p.
Callifornia Out Roll		\$9.25
California Roll	\$7.25	\$8.75
Salmon Skin Roll	\$7.25	\$8.50
Spicy Scallop Roll	\$7.25	\$8.75
Tuna Roll	\$6.75	\$8.00
Spicy Tuna Roll	\$8.00	\$9.50
Avocado Roll	\$5.75	\$7.00
Cucumber Roll	\$5.00	\$6.00
Eel Roll	\$7.50	\$8.75
Rice Roll	\$3.50	\$4.50
Vegetable Roll	\$7.00	\$8.25
Spicy Yellowtail Roll	\$7.25	\$8.75
Caterpillar Roll		\$16.50
Rainbow Roll		\$16.50
Special Roll		\$16.50
Tempura Shrimp Roll	\$10.00	\$13.25
Spider Roll		\$13.25
Vegas Roll		\$16.50
Combo #1		\$19.00
Combo #2		\$19.00
Combo #3		\$19.00
Piece of Shrimp Temp.	\$4.00	

To Add

Smelt Egg	\$1.75	
Avocado	\$1.75	
Veggies	\$2.50	
Out Roll	\$1.75	
Soy Paper	\$1.50	
Quail Egg (Each)	\$1.50	