



join us



EGOR ANISIMOV

EXECUTIVE CHEF
OF PAN-ASIAN RESTAURANT ZUMA

Egor has toured the whole Asia discovering new original tastes. In order to create his own style, he studies recipes of indigenous ethnic groups and finds their modern implementations, works with local victuals adapting Pan-Asian recipes in European manner, searches the balance between traditions and new techniques.

On a regular basis he goes on expeditions to Shantarskie Islands lost in the Sea of Okhotsk. He has completed many internships in top Russian and Asian restaurants, stage-managed the first Russian dinner in the Antarctic, worked with top public officials. Egor takes part in all major gastronomy and restaurant forums and events being one of the most travelling chefs of Russia. He holds his own training for cooks every summer and winter to share his experience of managing the kitchen and skills of dealing with difficult ingredients. Egor Anisimov's menu created for Zuma is a plexus of epochs, styles and tastes taking you to a gourmet trip from the Far East to the exciting Pan-Asian world.



ШЕФ-ПОВАР РЕГИОНА
Дальневосточного
Федерального Округа 2022

RUSSIA TOP 10 RESTAURANTS
wheretoeat
BY EVIAN & BABBIT

№1 ШЕФ-ПОВАР
Дальнего Востока 2022



На Гребне!

**ZUMA
KITCHEN
PROFI**



VLADIVOSTOK 170 g 1890₽

*Deepwater halibut, king crab phalanges and silver salmon
caviar in goat cheese sauce*



FAR-EASTERN SEA CUCUMBER 160g 780P

Far-Eastern farm sea cucumber with sauce of ripe yellow tomatoes on turnip cabbage bed

BANCHAN

Korean side dish

KOREAN-STYLE MARINATED EGGPLANTS

80g 350P



MARINATED PEPPERS IN KEEPING WITH THE BEST TRADITIONS OF ASIA

50g 350P



MARINATED BAMBOO SHOOTS

50g 350P



**KOREAN-STYLE MARINATED
FIDDLEHEAD FERNS** 50g 350P



**KOREAN-STYLE
MARINATED LOTUS**
80g 350P



MARINATED SHIITAKE MUSHROOMS
80g 350P



FAR-EASTERN TRUMPETER 220g 990P

Tender Far-Eastern trumpeter with crispy vegetables, sweet mango and savory curry



**FRIED SCALLOPS WITH SWEET TOMATOES
AND MANGO** 180g 1190P

*Fried Primorye (Yesso) scallops with coriander and
parsley sauce, served with sweet tomatoes and
mango*



SWEET EGGPLANTS WITH BEEF
430g 820P

Crispy sweet eggplants with beef



FAR-EASTERN UKHA 350 g **690P**

Flavorful ukha of Pacific halibut, Far-Eastern red salmon and magister armhook squid in fish stock with Chinese chives oil, kombu kelp and dried shrimps



**CAMEMBERT WITH HOT
VEGETABLES**
270 g 990P

*Grilled Camembert cheese with roasted
vegetables, dates and cranberry sauce*



MOROCCAN OCTOPUS SALAD


230g **1150P**

*Atlantic salad with ripe tomatoes and olives,
Moroccan octopus and fragrant oil*



FILET-MIGNON 320g 1480₺

Tender beef medallions with blanched Bok Choy and craft sauce



**MOROCCAN OCTOPUS WITH
BOK CHOY 320g 1650P**

We cook tender Moroccan octopus following Asian, Chile and Japanese traditions. Fragrant oil, craft marinade and exotic sauce unlock new perception of well-known taste



FAR-EASTERN SEAFOOD PLATTER
500g **3890₱**

*Botan shrimps, Magister armhook squids,
scallops, coconut-marinated trumpeter*



FLANK STEAK 340g **2460P**

*With crunchy vegetables and Korean soy
paste*



KAO YAN PAI 280 g **2290฿**

*Lamb chop with simmered spinach and
cherry tomatoes*

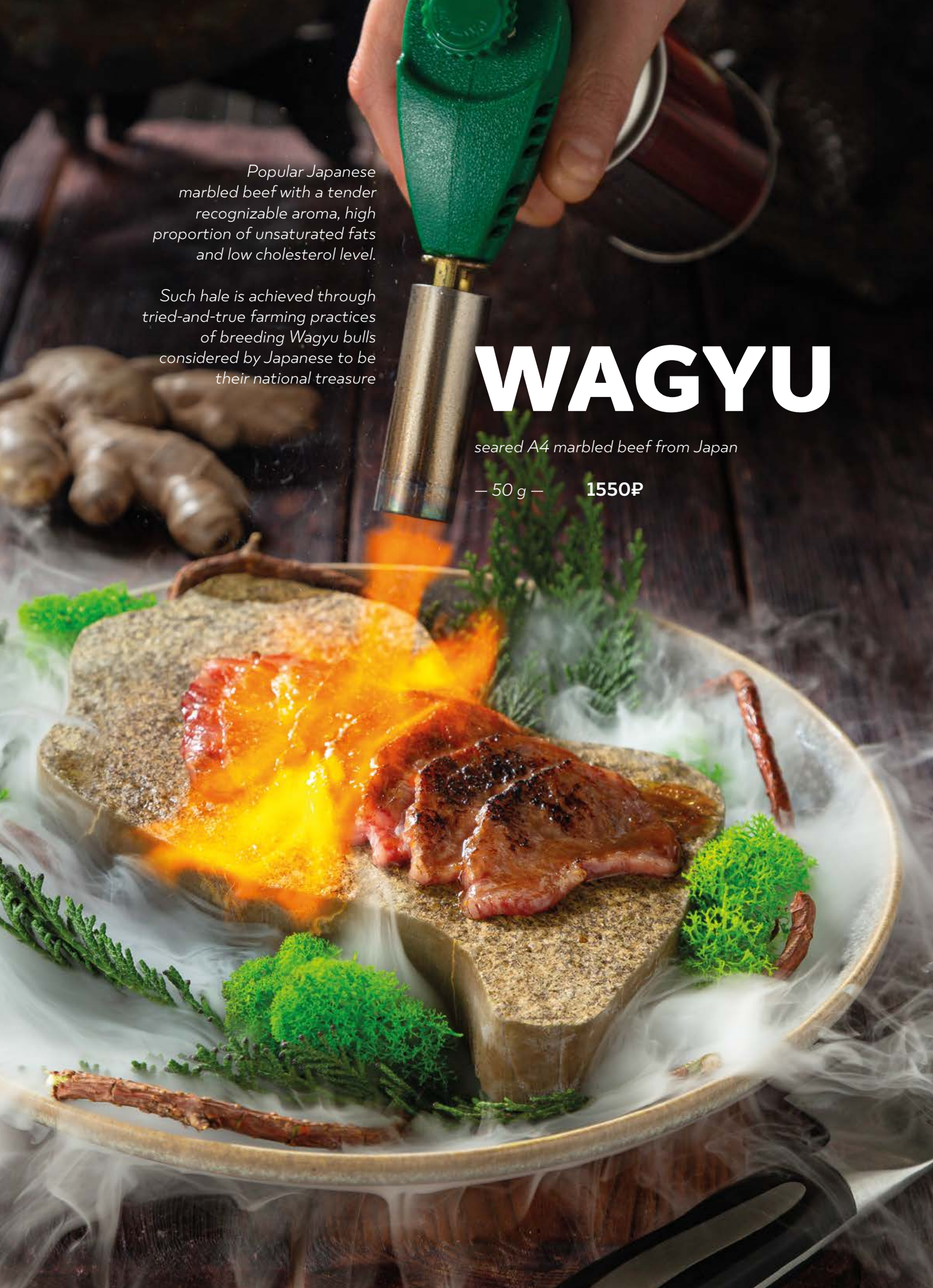
Popular Japanese marbled beef with a tender recognizable aroma, high proportion of unsaturated fats and low cholesterol level.

Such hale is achieved through tried-and-true farming practices of breeding Wagyu bulls considered by Japanese to be their national treasure

WAGYU

seared A4 marbled beef from Japan

— 50 g — 1550P





PACIFIC DIFFUSION PACIFIC DIFFUSION

Pacific Diffusion

The set at the nexus of gastronomy and modern art.

It is gastronomic research of Primorye lying on the border between the sea and taiga, Europe and Asia, east and west; the worlds begetting diffusion and affecting each other, coming in touch and clashing with each other.

Egor Anisimov's set is supplemented with pictures generated by AI expressing the combination of Asian and European art schools.

These collector's cards supplement every set in order to give a client an opportunity to push the envelope and see, in the truest sense of the word, the chef's idea in the way no one could see.





UMINO-AVA

Halibut gravlax, sea buckthorn jelly and sea cucumber napped with Sea Water prepared on Suimono stock, kombu seaweed and tuna, topped with thyme microgreens.

MIULI

Oysters napped with Sea Foam prepared on lemongrass and tarragon seaweed. Served with crispy nori tart shell filled with avocado guacamole and coriander oil, topped with red caviar and sorrel leaves.

OSEYO

Far-eastern halibut gravlax with yuzu sauce and Oriental radish. Served with ginger foam, radish and golden shichimi.

KUNSEI

Soft-smoked halibut cooked Sous Vide. Served on a Reef of straw potatoes. Topped with red currants and celery snow.

SAKUROMASSU

Wild Masu salmon with red caviar. Served on an Island of crispy pickled zucchinis under a Sail of tapioca and kombu straws in concentrated smoked fish stock with drops of fragrant Chinese chives oil.

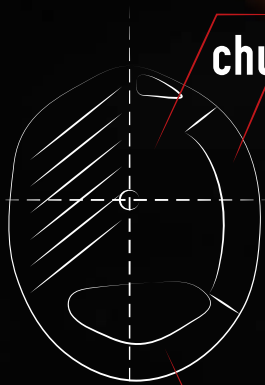
TAMAGO

Roe deer fillet steak with juniper Demi-glace sauce. Served with red currants, a potato "Chinese ball" stuffed with smoked shiitake mushrooms and dumpling with tapioca and pickled fiddlehead fern.

SCALLOP

Scallop ice-cream, orange panna-cota and yuzu marmalade in a gum paste shell with wakame seaweed.

bluefin



akami

chutoro

ototoro

CHUTORO

sushi 30 g **650P**
sashimi 50 g **1750P**

Chutoro is a dietary cut, combining tender and firm texture. This fish flesh is so rare, so sometimes it takes a whole fish for just one sashimi.

OTORO

sushi 30 g **650P**
sashimi 50 g **1750P**

Otoro cut is notable for its succulent and tender meat. This tuna part is cut from the underside of fish, it is marbling and lighter than other cuts.

AKAMI

sushi 30 g **650P**
sashimi 50 g **1750P**

Akami is a tender tuna part cut from back. The meat is rich in healthy nutrients and recognized by experts to be dietary.

MIX CHUTORO OTORO

tartare 80 g **1750P**

PRIMORYE (YESSO) SCALLOP

1 pce **330P**

Live scallop from a seafood tank. Served with wasabi, soy sauce and lemon.

Sea scallops have been considered to be a delicacy throughout history. There are relatively few sea scallop species inhabiting Russian seas – and most of them are found in the coastal water of the Far East. Scallops are hand-picked by divers from special rowboats – 500-600 shells can be picked by two divers per day. Scallop meat contains a prodigious number of B-group vitamins and is abounding in amino acids and microelements.





RED KING CRAB 1000 g 4700₪

The most famous and delicious Far-Eastern delicacy – the largest of all Far-Eastern crab species, often called “King Crab”. Crabs are harvested near Kamchatka at a depth of more than 100 meters.



OYSTERS

JAPAN

*Shikoku, Osaka, Murotsu, Itoshima,
Konagai, Otawara*

1 pce **590₺**

MOROCCO

Casablanca

1 pce **530₺**

NAMIBIA

Pink Jolie

1 pce **440₺**

ATLANTIC OCEAN

Gillardeau

Fine de Claire

Perle blanche

1 pce **720₺**

1 pce **630₺**

1 pce **630₺**

CRIMEA

Chersonese Pearl

1 pce **440₺**

UAE

Dibba Bay No.3

Dibba Bay No.4

1 pce **630₺**

1 pce **560₺**



ZUMA MORE

2450 g **7800P**

Platter of Far-Eastern steamed seafood: red king crab, Bering shrimps and humpback shrimps - the largest shrimp of Russian seas. Supplemented with assorted shells in craft sauce

500 DAYS OF SUMMER 220 g 420P

Crispy vegetable salad in Japanese sauce.



SHRIMP CAESAR SALAD 180 g 650P

Salad with tiger shrimps, octopus, quail eggs, greens and croutons. Dressed with craft sauce "Caesar" with curry added



KOH KHAI 180 g **590P**

Light salad with fried chicken, crunchy cucumbers pickled in coconut milk and sweet tomatoes. Served in coriander and cumin sauce



ONE AND ONLY HARBIN 200 g **430P**

Classic Chinese salad with fresh cucumbers, carrots, asparagus, tofu skin and glass noodles dressed with original Chinese sauce

KUSU 180 g **590P**

Salad with roast beef, sweet mango and coriander



ASATSIYU 200 g **590P**

Salad with zucchinis, fresh apples, grapes, leaves of basil, coriander, mint and chard under honey-mustard dressing





XIANTAO

240 g **650P**

Fragrant grilled duck slices with sweet peaches and tomatoes. Served with mixed greens in sour honey dressing



KAGUN

170 g **450P**

Following ancient Asian traditions, crunchy cucumbers are pickled with hot chili peppers, garlic and sesame oil



KWANG-DO 180 g **500P**

Sweet cherry tomatoes seasoned in spicy kimchi sauce with green oil and Vietnamese popped rice



KATANA 150 g **500P**

Fresh pineapples pickled with ginger, basil and Sriracha sauce



ZUMA SOTO

300 g **740P**

Flavorful tomato soup with Primorye (Yesso) scallops, shrimps, magister armhook squids and Chilean mussels. Served with fragrant craft onion ciabatta



TOM-YUM

330 g 590P

Craft spicy Thai soup with seafood, lime, lemongrass, kaffir lime and galanga



IZU 200 g **590₪**

Tender cream of tiger shrimp soup on fish stock with tomato aftertaste. Topped with Kuril pink shrimps




WUXI 420 g **550₪**

Savory soup on flavorful beef broth with marinated plate beef, summer carrots, green onion hollow leaves and glass noodles



BABY I'LL CALL YOU BACK II 310 g 710P

Soup to the executive chef's recipe. Flavorful beef broth with mustard and rosemary, lamb sirloin, cherry tomatoes, asparagus and celery root



TIGER HOT 280 g 720₺

*Tiger shrimps in hot chili
sauce with cashew nuts and leek*



KAMCHATKA FOREVER 230 g 920₺

*Searched red king crab phalanges in cream sauce,
with cherry tomatoes, ginger and garlic*





NOBU 250 g **950P**

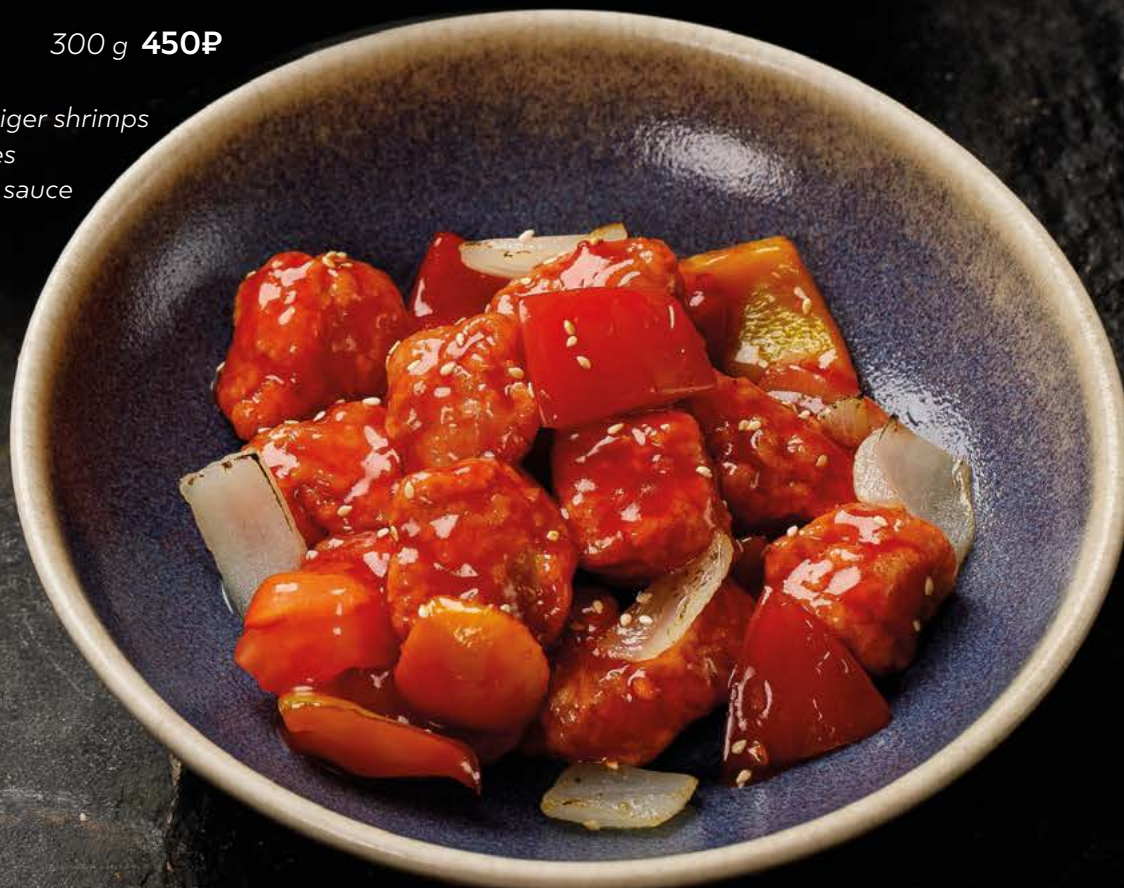
Tender halibut fillet in Japanese miso sauce to the famous chef Nobu Matsuhisa's recipe



**VEGETABLE AND
SEAFOOD CHAHAN**

300 g **450P**

*Magister armhook squids, tiger shrimps
and mussels with vegetables
and rice seared with oyster sauce*



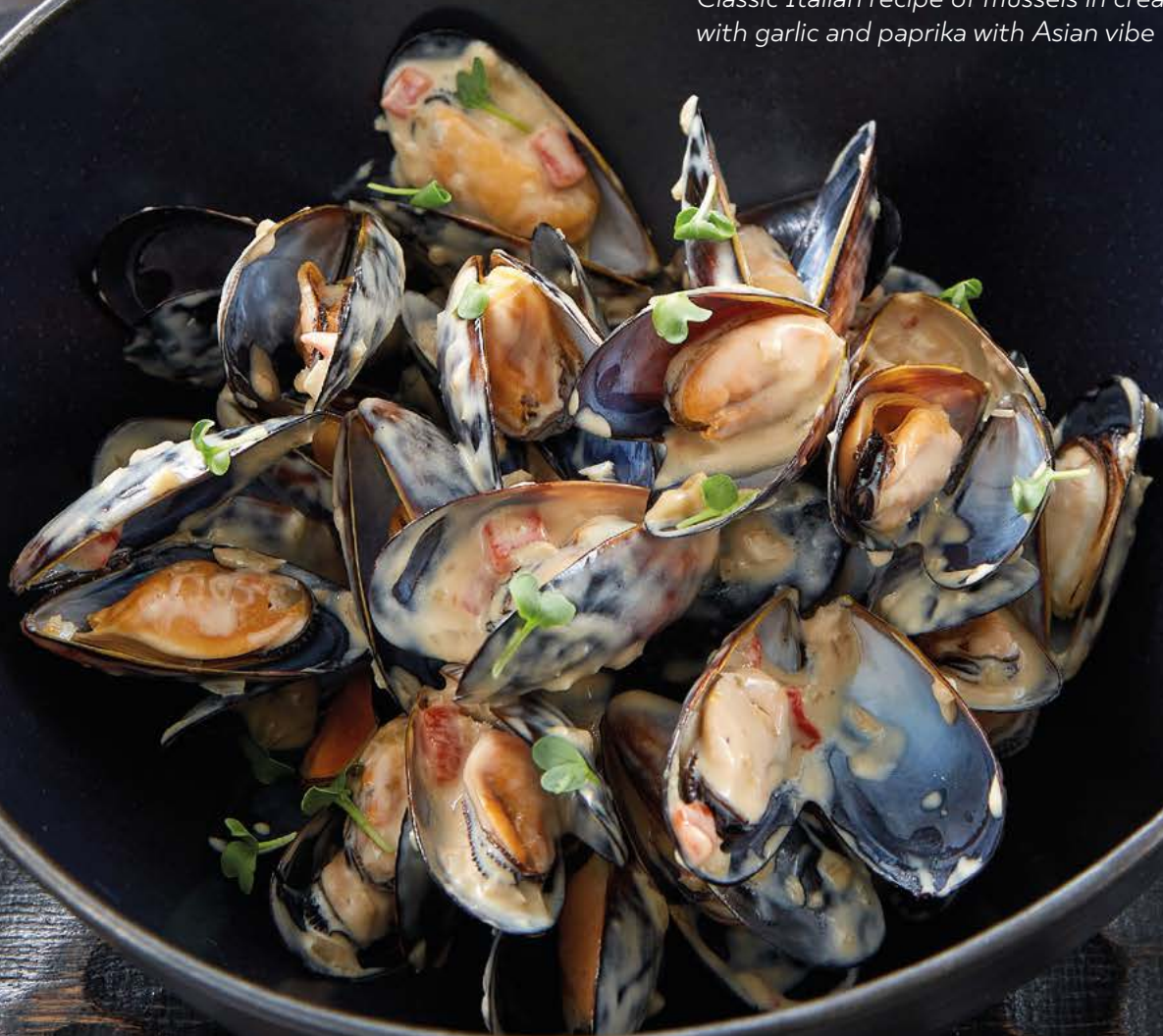
SWEET AND SOUR PORK 300 g **590P**

*Following the popular Chinese recipe,
pork is cooked in sweet and sour sauce
with vegetables*



MIRUGAI 500 g **790₺**

*Classic Italian recipe of mussels in cream
with garlic and paprika with Asian vibe*



**SEAFOOD AND
VEGETABLE UDON NOODLE** 260 g **560P**

*Japanese udon noodle with salmon, scallops and tiger
shrimps in cream sauce*





WOK SHOK 290 g **1300P**

*Primorye (Yesso) scallop with scapes
seared in oil and butter*

GREEN SHRIMPS 220 g **750P**

*Legendary wok dish: tiger shrimps with sweet
wasabi-flavored sauce and almond flakes*



MONGOLIAN-STYLE BEEF

260 g **690P**

*Tender and sweet beef slices in sweet and sour
sauce to an ancient Taiwan recipe*





SINPO 250 g **840P**

Savory, fried until crispy brown flounder with celery, bell peppers and cauliflower with thyme aroma

MAGISTER ARMHOOK SQUID 250 g **550P**

Grilled magister armhook squids. Served with crunchy vegetable salad with rice wine dressing

ATLANTIC SALMON STEAK 180 g **1600P**

Grilled succulent red fish steak. Served with crunchy vegetable salad dressed with rice wine dressing





PEAR HALIBUT

230 g 840P

*Fried breaded blue Pacific halibut, served
with pear slices in creamy truffle sauce*

PORK NECK STEAK

180 g **650₱**

RIB EYE STEAK

260 g **2400₱**



SIDES

VEGETABLE HIVE 200 g **350₱**

STEAMED VEGETABLES 200 g **350₱**

FRENCH FRIES 150 g **350₱**

POTATO WEDGES 150 g **350₱**

MASHED POTATOES 120 g **350₱**

STEAMED RICE 150 g **80₱**



TORINIKU

350 g **720P**

Chicken quarter, craft-marinated and grilled until crispy brown. Served with mashed potatoes, glazed vegetables and black pepper sauce



SEORAKSAN


270 g **1420P**

Succulent rack of lamb with grilled vegetables and black pepper sauce



SOTO-SOTO 350 g **2400₪**

Craft-marinated seafood: crab phalanges, squids, mussels, scallops, shrimps, squid tentacles



CHEEZU

150/30 g **550P**


*Crispy deep-fried Mozzarella cheese sticks.
Served with Tar-Tar sauce*



GYOZA 150/30 g **550P**

*With tiger shrimps, vegetables and peas.
Fried until crispy brown and served with saki
and rice wine sauce with sesame*





KURO 140/30 g **540P**

Black dumplings filled with seafood cooked in white wine. Served with cream sauce

SHAO MAI 140/30 g **550P**

Chinese steamed dumplings filled with shrimps and pork

IKA TEMPURA

150/30 g 390P

Squids marinated in craft sauce and anise spices and Japanese-style breaded. Served with Tar-Tar sauce



SEAFOOD HARUMAKI 100 g 550P


Succulent Japanese harumaki wrappers filled with tiger shrimps, squids, field mushrooms and vegetables



EBI CHEEZAKI 160/30 g 550P

Crispy spring-rolls filled with tiger shrimps, cream cheese and summer peas





CRAB TEMPURA 200 g **1800₪**

Breaded red king crab phalanges with cloudy cream sauce



DAL GONG 150/30 g **390₪**

Deep-fried crispy cheese balls with smoked chicken fillet. Served with Tar-Tar sauce

KANI BALLS 150/30 g **550₪**

Deep-fried cloudy crab balls with cream cheese. Served with strawberry sauce





TSUKIZI

900 g 2600P

*Sushi: syake, maguro, hotategai
Rolls: namisom, ulfo, Philadelphia, Daegu*

URCHIN IN SHELL

3 pcs 650P



ABURI SUSHI SET

180 g **1150P**

*Sushi of salmon, tuna and scallop, seared
and served with wasabi sauce, greens and tobiko*





SUSHI

AMA EBI <i>Northern shrimp sushi</i>	30 g 380P	TAKO <i>Octopus sushi</i>	30 g 180P
KANI <i>Crab phalange sushi</i>	30 g 380P	EBI <i>Tiger shrimp sushi</i>	30 g 180P
HOTATEGAI <i>Scallop sushi</i>	30 g 180P	MAGURO <i>Tuna fillet sushi</i>	30 g 180P
SYAKE <i>Salmon fillet sushi</i>	30 g 180P	IKURA <i>Red caviar sushi</i>	30 g 180P
UNAGI <i>Eel sushi</i>	30 g 180P	UNI <i>Urchin caviar sushi</i>	30 g 380P

MASAKO

220 g **1000₺**

Uramaki roll with vanilla Atlantic salmon, cream cheese, avocados and fresh cucumbers. Served with light salad with orange dressing



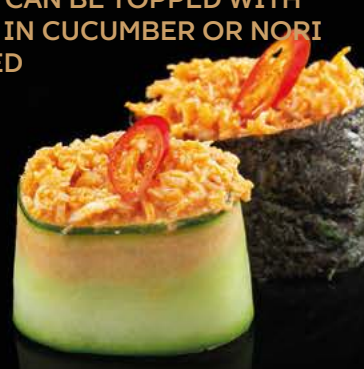
AT CLIENT'S REQUEST SUSHI CAN BE TOPPED WITH
HOT CHILI PEPPER, WRAPPED IN CUCUMBER OR NORI
SEAWEED



TAKO

30 g **150P**

Octopus gunkans in spicy sauce



KANI

30 g **150P**

Crab gunkans in spicy sauce



HOTATEGAI

30 g **150P**

Scallop gunkans in spicy sauce



UNAGI

30 g **150P**

Eel gunkans in spicy sauce



MAGURO

30 g **150P**

Tuna gunkans in spicy sauce



SYAKE

30 g **220P**

Tender salmon gunkans in spicy sauce



EBI

30 g **150P**

Tiger shrimp gunkans in spicy sauce



SYAKE AVOCADO

30 g **220P**

*Gunkans with chilled salmon, avoado slices in
spicy sauce*

MIZU SEKAI

210 g **1400₺**

*The dish for true connoisseurs of premium product
taste: red king crab, Pacific tuna and Faeroese salmon,
combined with red caviar and gold*





SASHIMI

BLUE FIN <i>Akami sashimi / Otoro / Chutoro</i>	50 g 1750P
HEISHEN <i>Marinated sea cucumber</i>	50 g 590P
UNI <i>Tender sea urchin caviar</i>	50 g 640P
SYAKE <i>Faeroese salmon fillet</i>	50 g 380P
MAGURO <i>Tender tuna fillet</i>	50 g 330P
UNAGI <i>Smoked eel fragrant fillet</i>	50 g 550P
TAKO <i>Delicate tender octopus</i>	50 g 330P
HOTATEGAI <i>Sea scallop fillet</i>	50 g 330P
AMA EBI <i>Northern shrimp fillet</i>	50 g 640P

TAKAMATSU250 g **1150₺**

Uramaki with shrimps, Faeroese salmon and avocados with tartare of fresh strawberries and mangoes

HITATI200 g **750₺**

Tender uramaki with shrimps and cream cheese coating with small shrimps. Topped with tuna in Somi sauce

**NORIKU**200 g **550₺**

Original roll with cream cheese, Japanese tamago-yaki omelet and avocados topped with marinated cucumaria and squid with strawberry powder

ROLLS

ZUM ZUM

190 g **820P**

Bright uramaki filled with red king crab phalanges, Japanese omelet, smoked eel and avocados, combined with Faeroese salmon, a drop of cream sauce and red caviar

ZUMA

180 g **820P**

Original roll with Faeroese salmon slices, cream cheese and red caviar

SCALLOP BAKED PUDDING

195 g **790P**

Roasted norimaki with scallops, Japanese omelet, two types of cheese, scallions and fresh cucumbers

KANI CRUNCH

175 g **790P**

Uramaki with red king crab phalange, juicy lettuce, smoked eel and crispy tortilla

KIREI

185 g **790P**

Craft uramaki original combination of textures: crunchy cucumbers, tender Faeroese salmon, smoked eel with unagi sauce filled with cream cheese and tobiko

CALIFORNIA

180 g **750P**

Red king crab uramaki with oily avocados, cucumbers and flying fish caviar

SOFTY

185 g **820P**

Tender uramaki with seared Primorye (Yesso) scallop, cream cheese, red caviar, Faeroese salmon and crunchy cucumbers

PHILADELPHIA

190 g **820P**

Classic uramaki with Faeroese salmon, cream cheese and fresh cucumbers

TAISHO

230 g **890P**

Stylish dark uramaki topped with summer onions, fresh mangoes, tuna, Faeroese salmon and delicate perch



NAMISEOM

190 g **790P**

Original uramaki filled with hiyashi wakame topped with Atlantic salmon slices and avocados with sweet mango sauce, crispy rice chips and tobiko



GYEONGJU

240 g **750P**

Sea roll filled with tempura shrimp and crunchy cucumbers, topped with red salmon and unagi sauce, tobiko and scallions

UDO

210 g **550P**

Piquant uramaki filled with tender sweet omelet, cream cheese and avocados, topped with magister armhook squid tentacles, tobiko and violet petals



ROSA ZAKHARYAN

PASTRY CHEF
OF PAN-ASIAN RESTAURANT ZUMA

She is an author of bright and spectacular desserts in taste and style. She brings a focus on natural ingredients and distinctive serving of dishes. Passion for her work and knowledge of the latest trends help Rosa be a leading expert of confectionery art in the Far East.

Cake is not only a symbol of celebration, but also an opportunity to share joy with close people. Bring joy to your loved ones with Zuma desserts in delivery or catering. Choose from a variety of options or come up with your own design.



ORDER A CAKE



MELTING ON LIPS

160 g **550₺**

Tender cottage cheese dessert with almond dacquoise, fresh bananas, napped with mango-passionfruit sauce. Topped with a mango chip

LAVA LAVA

150 g **550₺**

Famous French dessert with hot chocolate inside. Served with an ice-cream scoop and fresh berries

BASQUE CHEESECAKE

180 g **550₺**

Tender vanilla cheesecake with vanilla and caramel sauce and fresh berries

FAR-EASTERN CONFECTIONARY

5 pcs **350₺**



TSUBAKI

200 g **550₺**

Tender matcha dessert of cotton sponge, yuzu and matcha cream powdered with matcha



FLASH 200P

Mashed potatoes with roasted chicken rissoles. Served with ketchup



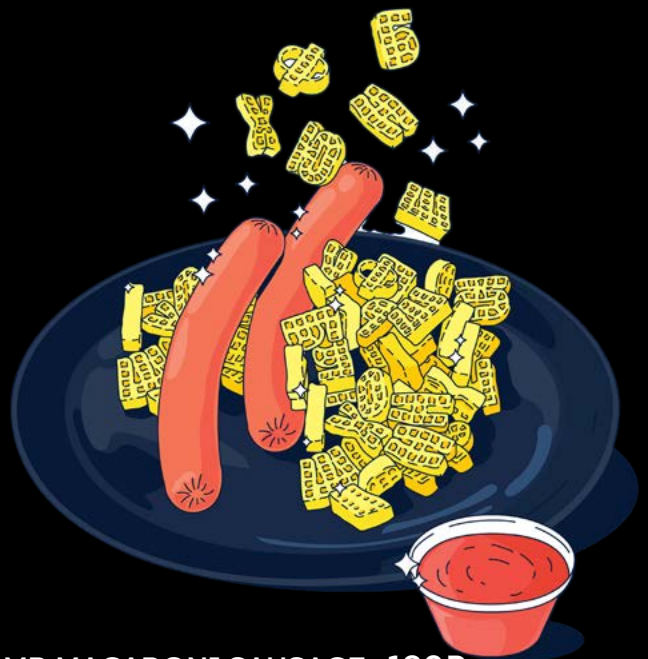
SIGNOR POMODORO 140P

Crunchy salad with cucumbers and tomatoes dressed at your choice – sour cream or oil



LITTLE ZUMA FELLOW 160P

Light broth with small chicken rissoles, carrots, quail eggs and macaroni



MR MACARONI SAUSAGE 180P

Boiled sausages sided with macaroni. Served with ketchup