

## Snacks

### EAST COAST OYSTERS 25

Pickled Wasabi Mignonette

### DRESSED CLAMS 23

Yuzu Vinaigrette

### WASABI LOBSTER MP

Sweet Green Tomato

### CAVIAR & AVOCADO 95

Chopped Bluefin Tuna

### CRISPY RICE 24

Yellowtail & Jalapeno Tartare

### CHICKEN YAKITORI 18

Grilled Chicken & Foie Gras Sausage

### CHILLED ASPARAGUS 23

Steamed Asparagus, Leek Vinaigrette

### SPICY CUCUMBER 21

Cucumber with Chili & Scallions

### STEAMED LOBSTER DUMPLINGS 25

Lobster Dumplings with Ginger-Scallion Dressing

## Lunch

### DRESSED CARPACCIO

#### SALMON

*Mustard Slaw 36*

#### TUNA

*Ginger Slaw 33*

#### BEEF

*Miso Slaw 34*

### SALADS

Add Blackened Salmon +14, Grilled Chicken +12,

Chilled Lobster MP

### MISO CAESAR 27

### SPINACH SALAD 24

### GINGER SLAW 21

## Sushi Rolls

YELLOWTAIL SCALLION 16

SHRIMP TEMPURA 22

TORO SCALLION 32

SALMON AVOCADO 16

SPICY TUNA 18

SURF & TURF 36

## Chef's Selection Sushi

ZZ'S CLUB SUSHI

PLATTER 96

TRADITIONAL SASHIMI

PLATTER 88

### WAGYU SANDO 75

Crispy Filet, Truffle Emulsion

### HOUSE BURGER 26

Pickles, Onion, Cheese

### STEAMED ASIAN BASS 38

Cucumber, Chili, Cilantro

### ROASTED SALMON 36

Classic Teriyaki Sauce

### WHOLE CRISPY SNAPPER 68

Ginger-Soy Dressing

### WAGYU FILET 110

Japanese 'Kagoshima A5'

## Sides

GRILLED ASPARAGUS 18

SPICY CAULIFLOWER 16

SHIITAKE MUSHROOMS 19

PEA SHOOTS 14

GARLIC FRIED  
RICE 18

SPICY SHRIMP  
RICE 23

