

# ZUKKU-SAN

SUSHI BAR & GRILL

## WELCOME

**Zukku /Zoo'-Koo/** is a canvas commonly used by artists to create works of art. "-San" is a title of respect added to a name in Japanese. At Zukku-San, food is art and our chefs are artists who use the finest ingredients to create culinary masterpieces.

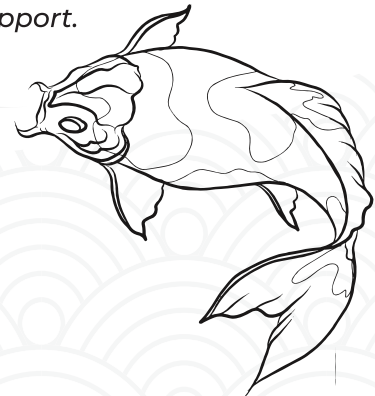
**ZUKKU-SAN** represents an elevated experience & expanded menu from the first Zukku started in a humble 350sqft stall inside Tampa's Armature Works Food Hall.

Throughout the restaurant, naturally aged reclaimed redwood from the San Francisco bay area is used to give tribute to the arrival of the art of sushi in America. Artifacts like the Bonsai tree pays respect to the Japanese culture.

The towering wood patterns of 'Koi fish swimming against a sea of waves' were meticulously designed and carved by a local artist. The Koi fish represents perseverance and strength of purpose; a symbol of our dedication to serve you the best culinary masterpieces.

*We are proud to be an independent and local sushi concept, employing over 100 team members... We all appreciate your continued loyalty and support.*

## CHEF'S FEATURES



芸術

  @ZUKKUSAN

**CONSUMER WARNING:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Parties of 6 or more will be charged a gratuity of 18%*

## MASTERPIECE COCKTAILS

Japanese Old Fashioned Legent Whiskey, Japanese black sugar syrup, ginger bitters	\$14
Lychee Dragon Ketel One Grapefruit & Rose Vodka, lychee liqueur, lychee syrup, lemon, agave	\$12
Coconut Mojito Malibu Coconut Rum, fresh mint, lime, coconut cream, simple syrup, soda water	\$11
Asian Pear Martini Absolut Juice Pear & Elderflower Vodka, lemon, simple syrup	\$12
Lavender 75 Dark Door Lavender Gin, lemon, simple syrup, Butterfly Pea Flower extract, Ruffino prosecco	\$11
Cucumber Refresher Effen Cucumber Vodka, soda water, lemonade	\$9
Matcha Gin Fizz Roku Japanese Gin, matcha green tea, lemon, agave, soda water	\$12
Ring of Fire Margarita Lunazul Blanco Tequila, pineapple, jalapeño, lime, agave, topped with Grand Marnier, salt rim (optional)	\$11
Yuzu Gimlet Effen Yuzu Citrus Vodka, simple syrup, lime, orange bitters	\$9
Tokyo Mule Tito's Handmade Vodka, black cherry syrup, lime, ginger beer	\$10
Gingered Samurai Kikkoman Plum Wine, Haku Japanese Vodka, lime, Domaine de Canton Ginger Liqueur	\$12
Boba Mimosa Sparkling Brut, flavored popping boba pearls (Strawberry, Mango, Passion Fruit)	\$10
Sake Bomb Sapporo Lager, Hakutsuru "Excellent" Junmai Sake	\$8

## SAKE

Hakutsuru "Excellent" Junmai <i>Kinki, Japan – 10 oz carafe - served warm</i>	\$9
Tozi "Snow Maiden" Nigori <i>Kinki, Japan – 6oz glass / 720ml bottle</i>	\$12/\$44
Eiko Fuji Ban Ryu "10,000 Ways" Honjozo <i>Tohoku, Japan – 180ml bottle</i>	\$10
Konteki "Tears of Dawn" Daiginjo <i>Kinki, Japan – 300ml bottle</i>	\$32
SOTO Super Premium Junmai Daiginjo <i>Chubu, Japan – 300ml bottle</i>	\$36
Hana White Peach Flavored Sake <i>Berkeley, CA – 375ml bottle</i>	\$16
Moonstone Asian Pear Flavored Sake <i>Oregon, US – 300ml bottle</i>	\$14
TYKU Coconut Junmai Nigori <i>Kansai, Japan – 330ml bottle</i>	\$21
Kikkoman Plum Wine <i>California, US – 6oz glass</i>	\$7

## WHITE WINE

Fenwick Springs Chardonnay <i>Sonoma, CA</i>	\$7/\$26
Rodney Strong Chalk Hill Chardonnay <i>Sonoma County, CA</i>	\$9/\$34
A by Acacia Unoaked Chardonnay <i>Napa Valley, CA</i>	\$11/\$42
Barone Fini Pinot Grigio <i>Trentino-Alto Adige, Italy DOC</i>	\$8/\$30
Kim Crawford Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$11/\$42
Chateau Ste. Michelle Riesling <i>Columbia Valley, WA</i>	\$8/\$30
Vintage Oaks Moscato <i>Napa Valley, CA</i>	\$7/\$26

## ROSÉ WINE

Fleurs de Prairie Rosé <i>Cotes de Provence, France</i>	\$10/\$38
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## RED WINE

Fenwick Springs Cabernet Sauvignon <i>Sonoma, CA</i>	\$7/\$26
Josh Cellars Cabernet Sauvignon <i>Central Coast, CA</i>	\$9/\$34
Bellacosa Cabernet Sauvignon <i>North Coast, CA</i>	\$11/\$42
Carson Scott Pinot Noir <i>North Coast, CA</i>	\$9/\$34
La Crema Pinot Noir <i>Monterey, CA</i>	\$11/\$42
The Velvet Devil Merlot <i>Columbia Valley, WA</i>	\$8/\$30
Upshot Red Blend <i>Sonoma, CA</i>	\$10/\$38

## BUBBLY

Ruffino Prosecco <i>Veneto, Italy DOC</i>	\$10/\$38
Wycliff Sparkling Brut NV <i>California, US</i>	\$7/\$26
Möet & Chandon Brut Imperial <i>Champagne, France - 187ml split</i>	\$16

## BEER

Draft <u>16oz Pint</u>	\$6
Sapporo Japanese Lager	
Cigar City Brewing Jai Alai IPA	
Funky Buddha Brewery Floridian Hefeweizen	
Kona Brewing Co. Big Wave Golden Ale	
<b>Bottles</b>	
<u>12oz Domestic</u>	\$4.50
Budweiser   Bud Light   Miller Lite   Michelob Ultra   Yuengling Lager Angry Orchard Crisp Apple Cider	
<u>12oz Import</u>	\$5.50
Corona Extra   Asahi Super Dry   Kirin Ichiban Heineken   Heineken 0.0 (NA)	

## STARTERS

Steamed Edamame Tossed in sea salt	\$4.95	Spring Rolls Fried vegetable spring rolls served with Orange Chili sauce	\$4.95
Garlic Edamame Steamed edamame & wok tossed in garlic sauce	\$5.95	Crab Rangoon Cream cheese crab meat filling fried and served with Orange Chili sauce	\$7.95
Karaage Chicken Fried, marinated dark meat chicken served with Spicy Mayo sauce	\$6.95	Stuffed Spicy Tuna Peppers Tempura fried Jalapeno peppers stuffed with cream cheese and spicy tuna, topped with Spicy Mayo and Sweet Eel sauce	\$8.95
Pork Gyoza Deep fried pork dumplings served with Ponzu sauce	\$6.95	Grilled Surume Ika Whole giant squid served with Ponzu sauce	\$17.95
Ahi Tuna Tartar Ahi Tuna, avocado, wonton chips, pickled red onions, pickled ginger, scallions, garlic oil, sesame seeds & Ponzu sauce	\$12.95	Baked Mussels Baked Mussels topped with Lava Sauce, scallion, masago, sesame seeds	\$8.95
Zukku Dumplings Steamed pork dumplings sautéed with egg & Sweet Eel sauce	\$7.95	Grilled Hamachi Collar Bone in Hamachi collar, grilled to perfection and served with Teriyaki sauce	\$15.95
Tuna Tataki Sesame-seared Tuna, spicy rice noodles, wakame salad, & Citrus Ponzu sauce	\$11.95	Hamachi Crudo Hamachi sashimi & wakame topped with jalapenos, masago, scallion, served with Ponzu sauce	\$12.95
Bluefin Akami Crudo Lean cut Bluefin Tuna served with ponzu, sesame oil, black garlic, hackleback caviar, wasabi, cured egg yolk, and heirloom tomato.	\$15.95	Yakitori Traditional Japanese grilled skewers Served with teriyaki sauce (2 Skewers per order)	Chicken \$4.95 Tenderloin Steak \$6.95 Shrimp \$6.95 Vegetable \$3.95

## TEMPURA À LA CARTE

Tempura is the traditional Japanese method of cooking where ingredients are battered and fried to golden perfection. Build your own tempura combination by choosing from the list of ingredients.

Shrimp (4)	\$5.50	Hamachi Collar	\$12.95
Sweet Potato	\$2.95	Asparagus (4)	\$2.95
Tofu (4)	\$2.95	Onion (4)	\$2.95
Broccoli (4)	\$2.95	Whole Lobster Tail	\$14.95 - \$19.95MKT
Whole Giant Squid	\$17.95	Red Pepper	\$2.95
Avocado (4)	\$3.95	Jalapeno Pepper	\$2.95
Whole Soft Shell Crab	\$9.95	Zucchini (4)	\$2.95
Carrot (4)	\$2.95		

## SOUPS & SALADS

Miso Soup	\$4.50	Tuna Kale Avocado Salad Ahi Tuna, avocado, & scallion tossed in Lava sauce on a bed of kale, serrano peppers, masago, and ginger dressing	\$12.95
Spicy Miso Seafood Soup Salmon, shrimp, mussels, egg, & crab stick	\$10.95	Cucumber Sunomono Cucumbers, carrots, teriyaki shiitake mushrooms, crab stick, steamed shrimp, served with a sunomono vinaigrette	\$6.95
Wakame Salad	\$5.95		
Ginger Salad Mixed greens, cucumbers, carrots, and ginger dressing	\$4.50		

# MASTERPIECE SUSHI ROLLS

<b>Shrimp Volcano</b>	<b>\$13.95</b>	<b>Spider Roll</b>	<b>\$15.95</b>
Ahi Tuna, cucumber, cream cheese, avocado, topped with tempura shrimp, masago, sesame seeds, scallion, Sweet Eel sauce, and Spicy Mayo		Tempura whole soft shell crab, crab mix, asparagus, mixed greens, carrots, cucumber, avocado, scallion, Sweet Eel sauce, & sesame seeds	
<b>Lobster Masterpiece</b>	<b>\$24.95 - \$29.95<sup>MKT</sup></b>	<b>Torched Salmon</b>	<b>\$14.95</b>
Spicy tuna, crab mix, asparagus, avocado, tempura fried whole lobster tail, tossed in Spicy Mayo & topped with masago, green onions, sesame seeds, Sweet Eel sauce		Tempura shrimp, avocado, & cream cheese, topped with torched salmon, special sauce, tempura chips, masago, & scallion	
<b>Zukku Roll</b>	<b>\$13.95</b>	<b>The Picasso</b>	<b>\$13.95</b>
Tempura shrimp, cucumber, crab mix, salmon, lemon slices, masago, scallion, Spicy Mayo, Sweet Eel sauce		Salmon & asparagus, topped with spicy tuna, hamachi, sesame oil, scallion, masago, teriyaki shiitake mushroom, Masago, Sweet and Spicy sauce	
<b>Tempura Bagel Roll</b>	<b>\$11.95</b>	<b>Spicy Tuna Lover</b>	<b>\$12.95</b>
Salmon, cream cheese, scallion, sesame seeds, deep fried and topped with Sweet Eel sauce and Spicy Mayo		Spicy tuna, cream cheese, cucumber, & serrano peppers, topped with tuna, wonton chips, sesame seeds and Sweet Eel sauce	
<b>Dancing Dragon</b>	<b>\$13.95</b>	<b>Spicy Conch Roll</b>	<b>\$15.95</b>
Spicy Ahi Tuna, tempura shrimp, & cucumber topped with Tuna, Sweet Eel sauce, Spicy Mayo, sesame seeds, masago and scallions		Baked conch along with salmon, cucumbers, crab mix, cream cheese, serrano peppers, masago, scallion, sesame seeds, Lava sauce and Sweet & Spicy sauce	
<b>Rainbow Roll</b>	<b>\$12.95</b>	<b>Hawaiian</b>	<b>\$13.95</b>
Tuna, salmon, shrimp, cucumber, krab stick, avocado, tobiko		Tempura shrimp & tempura sweet potatoes topped with avocado, grilled pineapple, tempura chips, sesame seeds & orange chili sauce	
<b>Hamachi Dragon</b>	<b>\$13.95</b>	<b>Dancing Eel</b>	<b>\$15.95</b>
Hamachi, wakame, & cucumbers topped with Hamachi, Sweet Eel sauce, cilantro, & serrano peppers		Tamago, krab stick, & asparagus topped with BBQ eel, avocado, tempura chips, serrano peppers, Lava sauce, & Sweet Eel sauce	
<b>Sunset Roll</b>	<b>\$12.95</b>	<b>Spicy Bluefin Tuna Roll</b>	<b>\$16.95</b>
Avocado, crab mix, & cucumber, topped with Ahi Tuna, cilantro, sesame seeds, Sweet Orange Chili sauce		Hamachi, asparagus, topped w/ Bluefin Tuna, garlic oil, black garlic aioli, sriracha vinaigrette, tempura chips, masago, and cilantro	
<b>Centipede Roll</b>	<b>\$12.95</b>		
Spicy tuna, asparagus, & wakame, topped with hamachi, crab mix, wonton chips, scallion, garlic oil, & Sweet and Spicy sauce			

## NIGIRI & SASHIMI

Nigiri is served 2 pieces. Sashimi is served 3 pieces & add \$1 unless noted.

Hamachi	\$5.50	Steam Shrimp	\$5.95
Hamachi Toro	\$6.50	Salmon Roe	\$4.95
Yellowfin Tuna	\$5.95	Spicy Tuna	\$5.95
Salmon	\$4.95	Smelt Roe	\$4.95
Salmon Toro	\$5.95	Tuna Tataki	\$5.95
Sweet prawns	\$6.95	Crab Stick	\$3.95
Conch	\$5.95	Akami Bluefin Tuna (Lean)	\$12.95/\$14.95
Tamago	\$4.50	Chu-Toro Bluefin Tuna (Med Fat)	\$13.95/\$15.95
BBQ Eel	\$5.95	O-Toro Bluefin Tuna (Very Fatty)	\$17.95/\$19.95
Crab Mix	\$4.50		

## CLASSIC ROLLS

California Roll Avocado, cucumber, krab stick, sesame seeds, masago	\$5.95	Veggie Roll Avocado, carrots, cucumber, asparagus, sesame seeds	\$5.95
Mexican Roll Tempura shrimp, avocado, cucumber, sesame seeds, masago, Spicy Mayo	\$6.95	Avocado Roll Avocado, sesame seeds	\$5.95
Salmon Avocado Salmon, avocado, sesame seeds	\$6.95	Spicy Salmon Roll	\$6.95
Eel Roll BBQ eel, cucumber, Sweet Eel Sauce, sesame seeds	\$7.95	Tuna Maki Roll (6pc)	\$5.95
Florida Roll Salmon, tuna, cream cheese, avocado, masago, sesame seeds	\$7.95	Salmon Maki Roll (6pc)	\$5.95
Spicy Tuna Roll Spicy Tuna, cucumber, sesame seeds	\$6.95	Hamachi Maki Roll (6pc)	\$5.95
Shrimp Tempura Roll Tempura shrimp, Spicy Mayo, cucumber, sesame seeds	\$6.95	Bluefin Tuna Akami Maki	\$8.95
		Bluefin Tuna Chu-Toro Maki	\$9.95
		Bluefin Tuna O-Toro Maki	\$13.95

## HAND ROLLS

Hand Rolls are traditional rolls designed to be consumed using your hand.  
Served whole, uncut, and one hand roll per order.

Tuna Hand Roll Tuna, cucumbers, sushi rice	\$5.95	Scallop Delight Handroll Scallop, Japanese mayo, cucumber, smelt roe	\$7.95
Salmon Hand Roll Salmon, cucumbers, sushi rice	\$5.95	Crab Delight Hand Roll Crab mix, Japanese mayo, cucumber, smelt roe	\$5.95
Hamachi Hand Roll Hamachi, cucumbers, sushi rice	\$5.95	Spicy Salmon Hand Roll Salmon, Lava Sauce, cucumber, scallions, smelt roe	\$6.95
California Hand Roll Krab stick, avocado, cucumber, smelt roe	\$5.95	Spicy Tuna Hand Roll Spicy tuna, cucumber, scallions, smelt roe	\$6.95
BBQ Eel Hand Roll Eel, cucumber, sweet eel sauce	\$6.50		

## SUSHI & SASHIMI PALETTES

Sushi or sashimi combination platters served on a custom artist palette.

Large Sushi Palette Your choice of: 6 Masterpiece Sushi Rolls 8 Classic or Hand Rolls (+\$15 for Lobster Masterpiece Roll) * Additional charge applies for Bluefin Tuna Rolls	\$120	Small Sushi Palette Your choice of: 3 Masterpiece Sushi Rolls 4 Classic or Hand Rolls (+\$15 for Lobster Masterpiece Roll) * Additional charge applies for Bluefin Tuna Rolls	\$70
		Sashimi Palette Your choice of: 24 Pieces Choose up to 4 Sashimi * Additional charge applies for Bluefin Tuna Sashimi	\$50



# FROM THE WOK & GRILL

Served with Miso Soup or Ginger Salad

**Fried Rice**  
Jasmine rice, egg, peas, carrot, and onion with choice of protein

Vegetable \$11.95  
Fried Tofu \$12.95  
Chicken \$13.95  
Tenderloin Steak \$14.95  
Shrimp \$14.95

**Chicken Teriyaki** \$13.95  
White meat chicken marinated in teriyaki sauce, grilled to perfection & served with jasmine rice and sautéed vegetables

**Wok Fired Hibachi Noodles**  
Egg noodles, broccoli, onion, carrot, red peppers, zucchini with choice of protein

Vegetable \$12.95  
Fried Tofu \$13.95  
Chicken \$14.95  
Tenderloin Steak \$15.95  
Shrimp \$15.95

**Soy Butter Glazed Baked Salmon** \$18.95  
Baked salmon, shiitake mushroom, sautéed with a soy butter glaze & served with jasmine rice and steamed baby bok choy

**Wok Fired Udon Noodles**  
Udon noodles, broccoli, onion, carrot, red peppers, zucchini with choice of protein

Vegetable \$12.95  
Fried Tofu \$13.95  
Chicken \$14.95  
Tenderloin Steak \$15.95  
Shrimp \$15.95

**Grilled Short Ribs** \$22.95  
Short ribs marinated in Asian pear sauce, grilled to perfection & served with jasmine rice and sautéed vegetables

## KIDS MENU

All future artist meals come with your choice of fountain beverage or iced tea and a collectible future artist magnet. Available for 12 years old or under only please.

**Fried Rice**  
Jasmine Rice & egg with choice of protein

PROTEIN CHOICES  
Vegetable \$8.95  
Fried Tofu \$9.95  
Chicken \$10.95  
Tenderloin Steak \$11.95  
Shrimp \$12.95

**Kids Sushi Rolls** \$10.95  
Select two kid-friendly half rolls from the following:

CALIFORNIA ROLL      PANKO CHICKEN  
SHRIMP TEMPURA ROLL      CUCUMBER ROLL

**Hibachi Noodles**  
Egg Noodles with choice of protein

**Udon Noodles**  
with choice of protein

**Fried Panko Chicken** \$9.95  
Fried Chicken with panko breading, served with sweet potato fries



## DESSERTS

**Triple Chocolate Cake** *Mikes Pies - Tampa, FL* \$6.95  
Slice of chocolate cake with chocolate frosting & chocolate chips

**Triple Layer Carrot Cake** \$6.95  
*Mikes Pies - Tampa, FL*

**Strawberry New York Style Cheesecake** \$6.95  
*Mikes Pies - Tampa, FL*  
Mike's Pie New York Style cheesecake topped with strawberries

**Fried New York Style Cheesecake** \$6.95  
*Mikes Pies - Tampa, FL*  
Flash tempura fried Mike'e Pie New York Style Cheesecake

**Carrot Cake Fried Ice Cream** \$8.95  
Vanilla Bean Ice Cream covered with carrot cake and flash tempura fried

**Mochi Ice Cream** \$5.95  
Choice of 3: Green Tea, Strawberry, or Mango

## DRINKS

**Vero Water**  
*The art of authentic pure water. Vero+ water filtration technology provides a pure signature refreshing taste.*  
Still \$0  
Sparkling \$2.50

**Fountain Drink - Free Refills** \$2.95  
Coke | Diet Coke | Sprite | Ginger Ale | Lemonade  
Mr. Pibb | Root Beer | Fruit Punch

**Fresh Brewed Iced Teas**  
Unsweet/Sweet - Free Refills \$2.95  
Iced Matcha Green Tea Latte \$4.75  
Strawberry Iced Matcha Green Tea Latte \$5.75  
Thai Tea \$3.95  
Lychee Iced Black Tea (sweetened) \$3.95  
Dragon Fruit Iced Black Tea (sweetened) \$3.95

**Hot Drinks**  
Jasmine Green Tea/Green Tea/Oolong Tea \$2.95  
Matcha Green Tea \$3.95