

OUR COMMUNITY

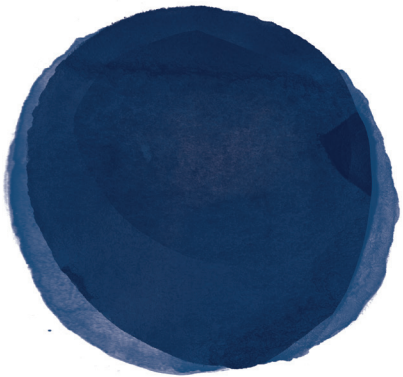
YOSHIYUKI “MARU” MARUYAMA CHEF

Born in Urawa City, Saitama, Japan, Maru began his culinary career at a young age, specializing in the distinguished art of “Hinai Jidori” yakitori. With nearly 30 years of experience, he has mastered various facets of Japanese cuisine, including critically acclaimed sushi, robata-yaki, and ramen.

His passion and dedication have earned him a Michelin Bib Gourmand and enabled him to open restaurants across the United States. Now, as the proud Executive Chef of “zoku,” he brings an authentic Yakitori experience to the heart of Redondo Beach.

ALISON CHARLI SMITH TEXTILE DESIGNER

Alison Charli Smith is a textile designer, natural dyer and quilter living in New York’s Hudson Valley. These tapestries incorporate fabric hand dyed with indigo to create a range of blues and pink from catechu and tan from walnut. The use of curves connects to the idea of a circle, a gathering, coming together.



COLD DISHES

EDAMAME V/GF	5
SPICY EDAMAME V/GF	6
ZOKU Q cucumber salad with iwanori seaweed and radish V/GF	6.5
TSUKEMONO japanese pickles nukazuke & iburigakko V/GF	8.5
CREAM CHEESE “TOFU” home-made cream cheese with baguette & maple syrup	14
SALMON CARPACCIO* salmon sashimi with porcini ponzu sauce, red onions, watermelon radish kombu chip and micro wasabi	18

SALADS

ZOKU SALAD japanese style caesar salad with chicken breast and miso dressing	12
TOFU SALAD kale, spring mix, fried tofu, candystripe beets and onion dressing V	12
SEAWEED SALAD marinated tomato with kelp seaweed V/GF	8

À LA CARTE

ZOKU KARAAGE japanese fried chicken with original “chick-fil-a” mayo	9.5
SPICY KARAAGE japanese fried chicken with bamboo charcoal sauce, red arako, and cilantro	10.8
GIANT EBI MAYO rock shrimp tempura with sweet mayo	21
MEKYABETSU AGE brussel sprouts with balsamic glaze V	9
SHISHITO AGE fried shishito peppers with matcha curry salt V/GF	8
BUFFALO CAULIFLOWER fried cauliflower with japanese spicy sauce V/GF	7.5

SHIME

YAKI ONIGIRI grilled rice ball with shoyu and katsuobushi	5.5
CHICKEN SOUP warm, nourishing, finishing broth	6
RICE	4

KUSHIYAKI

CHICKEN	
MOMO chicken thigh with yakitori sauce	3.9
MOMO SPICY chicken thigh with spicy mayo	4.5
MOMO TERIYAKI chicken thigh with teriyaki garlic mayo	4.5
MUNE WASABI chicken breast with wasabi	4.2
MUNE UME chicken breast with plum sauce and ooba leaf furikake	4.5
MUNE MISO HONEY MUSTARD chicken breast with chives and miso honey mustard sauce	4.5
TEBA chicken wings GF	4.8
TSUKUNE chicken meatball with japanese tare	4.8

BEEF	
WAGYU BEEF with apple steak sauce	9.8
SEAFOOD	
UNAGI with sansho pepper	5.8
EBI giant shrimp with butter shoyu	6.8
HOTATE big hokkaido scallop with butter shoyu	10.5
VEGETABLE	
BABY BELLA MUSHROOM with garlic-onion oil V/GF	4
ZUCCHINI with garlic-onion oil V/GF	4
COLORFUL POTATOES butter shoyu	4

ALL SKEWERS ARE MADE TO ORDER.
WE RECOMMEND 4-5 SKEWERS PER PERSON

*Consuming raw or undercooked foods, such as meat, poultry, or seafood may increase the risk of foodborne illness