

CULINARY HARMONY AT ZENTO RESTAURANT

With only 7 musical notes you can compose a lot of songs. Using the natural ingredients from mother nature, it's possible to combine a wide variety of ingredients to create many cultural dishes. Our Team from Zento wants to contribute our special culinary harmony to the world. The harmony of the Asian and Europe culture can be found in our special cuisine, which we interpret traditionally but also in a modern way.

We value the freshness and quality of the ingredients as the top priority of our kitchen. We also pay attention to sustainability through the consumption of local and seasonal salads and vegetables. We prefer ingredients that are healthy for our environment and our bodies. By promising to buy only fish and meat from sustainable fisheries and agriculture, we want to take steps to protect the ocean and our livelihoods. In the preparation of our modern sushi and culinary delicacies, there is an unmistakable Japanese cuisine, which ensures a unique taste experience, wellbeing and happiness. By consuming natural and seasonal ingredients, we stand for a light and healthy cuisine that pays attention to the conscious use of natural resources and fits in well with our times.

At Zento, we also promise to reduce waste by using minimalist, single-use packaging and abandoning plastic in favor of materials that are easier to recycle. From the to the kitchen, we only use health and environmentally friendly materials. Thanks to the open design of our restaurant, you can watch the Zento kitchen professionals prepare and the anticipations of your Japanese culinary experience will be even greater. Just let your mind wander and pamper yourself with our professional service and our decorative, lovingly prepared and traditional sushi creations or new inspirations of sashimi, maki, nigiri, inside-out rolls and bowls from our chefs

Dear Guests!

In case of getting more information about ingredients of our dishes, which may content allergies or uncompatibility, please don't hesitate to ask our service staffs.

-Your Zento Team-


All prices are in euro and include VAT

CHEF'S RECOMMENDATION

(composed by the chef for a special taste experience)

- CHEF 1.** 3 course menu without drink p.p / 49
- CHEF 2.** 3 course menu without drink p.p / 59
- CHEF 3.** 3 course menu without drink p.p / 69

SOUP

- V1. SHIRO MISO**  (f,m,3) / 6
silk tofu, seaweed, scallions, stick fungi, miso broth
- R1. TONKOTSU RAMEN** (i,m)(groß) / 16
pork bone-based wheat noodle soup with stir fried pork, egg, bean sprouts, morels and scallions
- V2. DOBIN MUSHI** / 12
king prawn, pak choy, shimeiji mushroom, clear dashi broth
- R2. UDON RAMEN** (i,m)(groß) / 15
soja-based wheat noodle soup with a crispy king prawn, egg, scallions and seaweed.

FOR SHARING

- V3. EDAMAME**  / 6
premium green soybeans, sea salt
- V4. TOFU WAKAME**   / 14
crispy tofu with spicy teriyaki sauce, wakame, semam, roasted peanuts
- V5. VEGI TEMPURA**  (a,i) / 12
asparagus, king oyster mushrooms, broccoli, bell peppers, duo dip
- V6. VEGI GYOZA**  (i) (4 pc.) / 7
stir fried dumplings filled with vegetables, served with teriyaki sauce and sesame
- V7. SALAD**  / 10
mixed Salad of season, served with miso sesame dressing
- V8. SALMON CARPACCIO** / 17
salmon from the Faroe Islands, salmon caviar, sakura cress, rocket, ponzu sauce
- V9. LOUP DE MER CARPACCIO** / 18
loup de mer sashimi, salmon caviar rocket, sakura cress and ponzu sauce
- V10. TUNA TATAKI** (f) / 22
tuna sashimi briefly grilled served with mango salsa sauce and rocket
- VII. BEEF TATAKI** / 24
grilled Entrecôte, mixed salad of season, ponzu sauce, sakura cress, sesame
- V12. SCALLOPS**  (f) / 22
canadian scallops, asparagus, bell pepper, shimeiji mushroom, spicy teriyaki sauce

V13. CHICKEN GYOZA (i) (4 pc.) / 8

stir fried dumplings filled with chicken served with teriyaki sauce and sesame

V14. CRISPY CALAMARI 🌶️ (i,l) / 15

crispy baby calamari, stuffed with chicken, mushroom, duo dip

V15. SALMON TARTARE 🌶️ / 17

salmon, avocado, daikon, sakura cress, rice crackers, (non spicy optional)

V16. TUNA TARTARE 🌶️ / 19

tuna, avocado, daikon, sakura cress, rice crackers (non spicy optional)

V17. MIXED TARTARE 🌶️ / 18

salmon, tuna, avocado, daikon, sakura cress, rice crackers (non spicy optional)

V18. EASY DUCK / 16

grilled duck breast fillet, mixed salad of season, soja base sauce, sesame

V19. DUCK ROLLS (2 pc.) / 12

duck breast fillet, rice noodles, Thai balsil, salad, miso sesame dip

V20. YAKITORI (f) / 11

grilled chicken on skewers served with teriyaki sauce

V21. PRAWNS ROLLS (2 pc.) / 12

prawns, rice noodles, salad, coriander, mint, lemon and fish sauce

V22. CRISPY KING (a) / 13

king prawns, grated coconut, mango dip

V23. PARTY DE MER 🌶️ (a,i) / 13

crispy rolls filled with squid, prawn, crabmeat, vegetable, duo dip (spicy mayo and sweet sour sauce)

V24. SOFTSHELL CRAB (i) / 18

crispy soft shell crab served with aemono salad and sesame dressing

V25. PAPAYA PRAWN (a,h) / 14

grilled king prawns, green papaya, carrots, cilantro, mint, zento dressing

V26. MANGO DUCK (a,h) / 13

crispy duck, mango, red onion, cilantro, mint, zento dressing

VEGI SUSHI

VEG-1. INSIDE OUT 🌱 (d,f) (8 pc.) / 10

avocado, mango, asparagus in a crispy tempura coating, cucumber, Philadelphia sesame

VEG-2. VEGI MAKI 🌱 (16 pc.) / 13

8 avocado, 8 cucumber

VEG-3. AVOCADO NIGIRI 🌱 (2 pc.) / 8

avocado

VEG-4. CRUNCHY ROLL 🌱 (a,i) (6 pc.) / 13

avocado, cucumber, asparagus, mango, Philadelphia in a crispy tempura coating

VEG-5. VEGI SET 🌱 (d,f) / 22

8 cucumber maki, 2 avocado nigiri, 8 veggie inside-out, goma wakame

VEG-6. CHEESE 🌱 (d,f) (8 pc.) / 10

avocado, Philadelphia, arugula, sesame

(All sushi dishes are served with soy sauce, wasabi and pickled ginger)

SUSHI SET (a,b,d,f,i)

Compiled dishes according to sushi master way

SET-1. SURPRISE SET

*daily new creations made especially for you
by the sushi master*

for 1 Pers.	/ 33
for 2 Pers.	/ 64
for 3 Pers.	/ 96
for 4 Pers.	/ 129

SET-2. OCEAN DRIVER / 47

*6 salmon tempura, 3 salmon sashimi, 3 loup
de mer sashimi, 2 tuna nigiri, 8 sake
avocado maki*

SET-3. SUN SET / 32

*8 California inside out, 8 salmon maki, 2
tuna sashimi, 2 loup de mer nigiri*

SET-4. OSAKA SET / 56

*6 sashimi (2 loup de mer, 2 salmon, 2 tuna),
6 tuna tempura, 8 Alaska inside out, 4
nigiri (2 tuna, 2 salmon), goma wakame*

SET-5. NIGIRI'S LOVER / 35

*5 nigiri (salmon, hamachi, bluefin tuna,
shrimp, loup de mer, each 1 piece), 8
alaska*

SET-6. ZENTO INVASION / 89

*9 sashimi (3 salmon, 3 tuna, 3 loup de mer),
8 dragon fire, 6 tuna tempura, 8 Alaska
inside out, 8 EBI tempura maki,
8 avocado maki, 3 nigiri (tuna, salmon, loup
de mer) and goma wakame*

SASHIMI

SA-1. SALMON (f)

*salmon from the Faroe Islands, salmon
caviar, goma wakame, daikon, sakura cress*
-small (3 pc.) / 9
-medium (5 pc.) / 14
-big (10 pc.) / 28

SA-2. TUNA (f) (3 pc.)

-yellowfin tuna / 12
-bluefin tuna / 15
served with goma wakame, daikon

SA-3. Ō TORO (2 pc.)(f) / 15 (if available)

bluefin tuna belly

SA-4. OYSTER WITH CAVIAR (2 pc.) / 15 (if available)

*fresh rock oysters, caviar, Lemon,
Sriracha-Mayonnaise*

SA-5. HAMACHI (3 pc.)(f) / 15

*yellowtail kingfish, goma wakame, daikon,
sakura cress*

SA-6. FLAMBÉED SALMON (8 pc.)(f) / 26

*flambéed salmon, salmon tartare, goma
wakame, daikon, sakura cress*

SA-7. ZENTO DELI (16 pc.)(f) / 59

*4 salmon, 4 bluefin tuna, 4 hamachi, 2 loup
de mer, 2 scallops, salmon caviar, daikon,
goma wakame*

SA-8. CHEF'S CHOICE (9 pc.)(f) / 36

*3 salmon, 3 bluefin tuna, 3 Hamachi,
salmon caviar, goma wakame, daikon,
sakura cress*

SA-9. MORIAWASE (6 pc.)(f) / 25

*2 salmon, 2 Hamachi, 2 bluefin tuna,
salmon caviar*

(All sushi dishes are served with soy sauce, wasabi and pickled ginger)

INSIDE-OUT (8 pc.)

IN-1. ALASKA-10 salmon, avocado, Tobico	/ 10	IN-5. HOTATEGAI-10 grilled scallops, avocado, sesame	/ 15
IN-2. MAGURO-10 tuna, cucumber, sesame	/ 10	IN-6. ANAGO-10 sea eel, cucumber, sesame	/ 13
IN-3. EBI TEMPURA-10 crispy king prawns, Philadelphia, cucumber, rocket and sesame	/ 10	IN-7. CALIFORNIA-10 avocado, surimi, tobico	/ 10
IN-4. SAKE HIFU-10 grilled salmon skin, cucumber, mayonnaise, sesame	/ 9	IN-8. SAKE MANGO-10 salmon, mango, Philadelphia, sesame	/ 11

NIGIRI (2 pc.)

N1. KASAI SAKE salmon flambéed salmon	/ 8 / 9	N5. EBI NIGIRI cooked prawn	/ 13
N2. HOTATEGAI flambéed scallops	/ 13	N6. IKURA salmon's caviar	/ 13
N3. UNAGI grilled sea eel	/ 13	N7. SHIROMI loup de mer	/ 10
N4. MAGURO yellowfin tuna bluefin tuna	/ 10 / 13	N8. Ō TORO (if available) bluefin tuna belly	/ 18
		N9. HAMACHI yellowtail kingfish	/ 13

MAKI (8 pc.)

M1. SAKE MAKI salmon	/ 8	M4. EBI TEMPURA MAKI prawns in crispy tempura coating	/ 8
M2. UNAGI MAKI grilled sea eel	/ 10	M5. SALMONSKIN MAKI grilled salmon skin	/ 7
M3. MAGURO MAKI tuna	/ 8	M6. SAKE AVOCADO MAKI salmon and avocado	/ 9

(All sushi dishes are served with soy sauce, wasabi and pickled ginger)

ZENTO SPECIAL ROLLS (8 pc.)

Special sushi rolls with home made ZENTO style sauce (slightly hot)

SP-1. DRAGON FIRE (a,i) / 19
prawns in crispy tempura, mango, avocado, Philadelphia, covered with flambéed salmon

SP-2. TUNACADO (a,i) / 19
prawns in tempura, mango, avocado, Philadelphia, covered with flambéed tuna

SP-3. SATO / 19
prawns in tempura, mango, Philadelphia, cucumber, covered with sea eel

SP-4. TUNA TATAR - 10 / 18
inside with tuna tartare, cucumber, chilli, lime leaves covered with flambéed tuna

SP-5. ZENTO SPECIAL (a,i) / 20
soft shell crab in crispy tempura, cucumber, mayonnaise, avocado

SP-6. BIG FUTO MAKI / 18
salmon, tuna, mango, avocado, Philadelphia, cucumber, tobiko

SP-7. RIO (a) / 18
grilled salmon skin, mango, cucumber, mayonnaise, covered with shrimp

SP-8. MURAKAMI / 16
salmon, Philadelphia, avocado, wrapped in shiso leaves

SP-9. LACHS TATAR - 10 (a) / 17
inside with salmon tartare, cucumber, mayonnaise, covered with flambéed salmon

TEMPURA BIG ROLLS (6 pc.) (a,b,i)

premium rolls in crispy tempura coating and home made ZENTO style sauce (slightly spicy)

BIG-01. ZENTO TEMPURA / 15
salmon, tuna, scallops, asparagus, avocado, cucumber, Philadelphia

BIG-02. TUNA TEMPURA / 14
tuna, avocado, Philadelphia

BIG-03. SALMON TEMPURA / 14
salmon, avocado, Philadelphia

BIG-04. GENDA / 15
scallops, avocado, mango, Philadelphia,

BIG-05. CHICKEN TEMPURA / 13
grilled chicken breast fillet, avocado, Philadelphia

BIG-06. BIG EBI TEMPURA / 14
avocado, prawns in crispy tempura, mango, Philadelphia

(All sushi dishes are served with soy sauce, wasabi and pickled ginger)

TEPPANYAKI / GRILL

H1. SALMON STEAK ^(f) / 23

short grilled salmon, pak choy, king oyster mushrooms, asparagus, bell peppers, jasmine rice and teriyaki sauce

H2. TUNA STEAK ^(f) / 27

short grilled tuna, bell peppers, asparagus, shimeji mushroom, jasmine rice and spicy teriyaki sauce

H3. HONEY BEEF STEAK / 29

argentinian roast beef, sweet potato, asparagus, shimeji mushroom, and honey sauce

H4. YUMMY PRAWNS ^(f) / 24

king prawns, lemongrass, bell peppers, chili, fresh vegetables, with jasmine rice

H5. CUBE BEEF STEAK ^(f) / 28

cubes of roast beef, king oyster mushrooms, fresh vegetables, jasmine rice

H6. LUCKY DUCK ^(f) / 23

barbarie duck breast fillet (medium), king oyster mushrooms, fresh vegetables, jasmine rice and teriyaki sauce

H7. YAKI UDON ^(f,i)

udon, fresh vegetables, nori, scallions and sesame, optional with:

- Tofu: /19
- Prawns: /24
- Beef: /23

H8. TERIYAKI CHICKEN ^(f) / 22

chicken thighs, fresh vegetables, spicy teriyaki sauce and jasmine rice

SWEET

DE1. MATCHA SELECTION ^(c,d) / 11

matcha almonds cake, yuzu cream, matcha ice cream, seasonal fruits and organic buckwheat puffs

DE2. BANANA PARADISE ⁽ⁱ⁾ / 12

banana in a crispy batter, yuzu cream, mango ice cream, honey, seasonal fruits organic buckwheat puffs

DE3. ICE CREAM ^(d)

a scoop ice cream of your choice:

- matcha, mango, black sesame: /4
- Yuzu: /6

DE4. ZENTO SELECTION ^(c,d,f) / 12

matcha cream, coconut cake, yuzu ice, seasonal fruits, organic buckwheat puffs

DE5. MOCHI SELECTION ^(d) / 15

5 pcs. Japanese ice cream (sticky rice flour pralines filled with ice cream) in different flavors: chocolate, strawberry cheesecake, coconut, mango, matcha

DE6. MANGO CREAM ^(c,i) / 8

mango cream, chia seeds, grated coconut, oat puffs