

SOUP

V1. SHIRO MISO   (f,m,3) / 6

silk tofu, seaweed, scallions, stick fungi, miso dashi broth

R1. RAMEN NOODLE SOUP (i,m)(groß) / 17

thin wheat noodles, pork chashu, egg, packchoi, morels and scallions, bright dashi broth

V2. DOBIN MUSHI  / 12

king prawn, pak choy, shimeiji mushroom, clear dashi broth

R2. UDON NOODLE SOUP (i,m)(groß) / 17

thick wheat noodle, tempura king prawn, egg, packchoi, morels and scallions, dark dashi broth

TAPAS AND SALAD

V3. EDAMAME   / 6


premium green soybeans, sea salt

V4. TOFU WAKAME   (f,i,h) / 14

crispy tofu with spicy teriyaki sauce, wakame, sesame, roasted peanuts

V5. TOFU ROLL  (f,i,h) / 6

Tofu, rice noodles, salad, cilantro, mint, peanut sesame dip

V6. CEVICHE (f,m) (NEW)  / 13

cooked octopus, olive oil, sakura cress, red onion, mango, avocado, cucumber, cocktail tomatoes, cilantro, lime

V7. CRISPY KING (a,i) / 13

king prawns in crispy tempura coating, duo dip

V8. SQUID ON SKEWER (f,i) (NEW) / 12

grilled squid on skewer, served with spicy teriyaki

V9. YAKITORI (f,i) / 11



grilled chicken on skewers served with salad and teriyaki sauce

V10. CHICKEN GYOZA (f,i) (4 pc.) / 8

stir fried dumplings filled with chicken served with teriyaki sauce

V11. VEGI TEMPURA  (a,i) / 12

asparagus, king oyster mushrooms, broccoli, bell peppers, duo dip

V12. SALAD   (f,h,m) / 10

mixed Salad of season, served with miso sesame dressing

V13. VEGI GYOZA  (f,i) (4 pc.) / 8

stir fried dumplings filled with vegetables, served with teriyaki sauce and sesame

V14. SOFTSHELL CRAB (a,f,i) / 18

crispy soft shell crab served with salad and sesame dressing

V15. PRAWNS ROLL  / 7


prawns, rice noodles, salad, coriander, mint, lemon and peanut sesame dip

V16. EASY DUCK (f,i) / 17

grilled duck breast fillet, mixed salad of season, sesame, home made sauce

V17. MANGO DUCK (a,h,i) / 13

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

V18. DUCK ROLL (f)  / 7

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

(All prices are in euro and include VAT)

BEST CHOICE OF ZENTO

(a,f,i)

NEW!!!

B1: WAGYU A5 GRILLED ON THE TABLE

/ 79

100 gr. Jap. Wagyu A5 for grilling by yourself, served with soy-cured egg yolk, scalions, sesame

SET-1. SUSHI SURPRISE SET (a,b,d,f,i)

(daily new creations prepared by the sushi master especially for you)

for 1 Pers.	/ 35
for 2 Pers.	/ 68
for 3 Pers.	/ 100
for 4 Pers.	/ 135

CHEF 1. CHEF'S RECOMMENDATION

/ 69

(3-course menu composed by the chef for a special taste experience)

SPECIALTY OF ZENTO (f,i)

V19. SALMON TARTARE 🍣 (a) / 17

salmon, avocado, daikon, sakura cress, rice crackers, mango salsa sauce

V20. TUNA TARTARE 🍣 / 19

tuna, avocado, daikon, sakura cress, rice crackers, mango salsa sauce

V21. MIXED TARTARE 🍣 / 18

salmon, tuna, avocado, daikon, sakura cress, rice crackers, mango salsa sauce

V22. TUNA TATAKI / 19

tuna sashimi briefly grilled, rocket, sakura cress, mango salsa sauce

V23. BEEF TATAKI

Optional:

- Argentinian beef fillet / 24
- Wagyu A5 (NEW) / 39

briefly grilled. Served with red onions, scalions, sakura cress and homemade sauce.

V24. SALMON CARPACCIO / 17

salmon from the Faroe Islands, salmon caviar, sakura cress, rocket, ponzu sauce

V25. LOUP DE MER CARPACCIO / 18

loup de mer sashimi, salmon caviar, tobico rocket, sakura cress and ponzu sauce

V26. TUNA CARPACCIO / 19

tuna, salmon caviar, tobico, sakura cress, rocket, ponzu sauce

V27. YELLOWTAIL CARPACCIO / 20

yellowtail, salmon caviar, tobico, rocket, sakura cress and ponzu sauce

V28. OCTOPUS CARPACCIO (NEW) / 17

cooked octopus, salmon caviar, olive oil, sakura cress, red onion, mango, tomatoes, sesame, ponzu sauce

V29. SCALLOPS 🍣 / 22

canadian scallops short grilled, asparagus, bell pepper, shimeji mushroom, spicy teriyaki sauce

SASHIMI

SA1. SALMON

salmon from the Faroe Islands, salmon caviar, daikon & shiso leave

- small (3 pc.) / 9
- medium (5 pc.) / 14
- big (10 pc.) / 28

SA2. TUNA (3 pc.)

- yellowfin tuna / 10
 - bluefin tuna / 15
- served with daikon & shiso leave

SA3. TORO (2 pc.) / 14 (if available)

bluefin tuna belly, daikon, shiso leave

SA4. HAMACHI (3 pc.) / 15

yellowtail kingfish, daikon, shiso leave

SA5. FLAMBÉED SALMON (8 pc.) / 26

flambéed salmon, salmon tartare, daikon, shiso leave

SA6. ZENTO DELI (16 pc.) / 59

4 salmon, 4 bluefin tuna, 4 yellowtail, 2 loup de mer, 2 scallops, salmon caviar, daikon, shiso leave

SA7. CHEF'S CHOICE (9 pc.) / 36

3 bluefin tuna, 3 yellowtail kingfish, 3 salmon, salmon caviar, daikon, shiso leave

TEPPANYAKI / GRILL

H1. SURF & TURF (NEW) (f) / 39

octopus, squid, shrimp & entrecôte, served with sweet potato, avocado salad, spicy Teriyaki sauce

H2. SALMON STEAK (a,f,i) / 28

short grilled salmon, king oyster mushrooms, asparagus, bell peppers, jasmine rice and homemade sauce

H3. TUNA STEAK 🌶️ (a,f,i) / 29

short grilled tuna, bell peppers, asparagus, king oyster mushrooms, eggplant, jasmine rice and homemade sauce

H4. TENDERLOIN (NEW) (f) / 39

Argentinian beef fillet (200g), avocado salad, Zento BBQ sauce and sweet potato

H5. SAMBA STEAK (NEW) (f) / 30

Entrecôte (250g), avocado salad, Zento BBQ sauce and sweet potato

H6. TAKO (NEW) (f) / 30


approx. 250gr. big octopus arm, sweet potato, avocado salad & spicy Teriyaki sauce

H7. LUCKY DUCK (a,f,i) / 28

barbarie duck breast fillet (medium), bell peppers, asparagus, king oyster mushrooms, eggplant, jasmine rice, teriyaki sauce

H8. YAKI UDON 🌶️ (f,i)

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

- Tofu:  /19
- Prawns: /26
- Beef: /24

H9. TERIYAKI CHICKEN 🌶️ (a,f,i) / 23

chicken thigh, king oyster mushrooms, asparagus, bell peppers, jasmine rice

H10. YUMMY PRAWNS 🌶️ (f) / 27

king prawns, lemongrass, chili, king oyster mushrooms, asparagus, bell peppers, jasmine rice

ZENTO SPECIAL ROLLS

(8 pc.) (a,b,d,f,i,p)

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

SP-1. ZENTO SPECIAL 🌶️ / 23

soft shell crab in crispy tempura, cucumber, mayonnaise, avocado, tuna tatare

SP-2. YELLOWTAIL SPECIAL 🌶️ / 23

Prawns in crispy tempura, Philadelphia, avocado, yellowtail and tuna tatare

SP-3. WAGYU SPECIAL (4pc.) (NEW) / 19

flambéed Wagyu A5, rocket, asparagus in a crispy tempura, avocado, cucumber, mango, mayonnaise

SP-4. RIO (cooked) / 20

grilled salmon belly with skin, mayonnaise, mango, cucumber, cooked prawn

SP-5. MURAKAMI 🌶️ / 20

salmon, Philadelphia, avocado, shiso leaves, tuna tartare, shrimp chips

SP-6. DRAGON FIRE / 21

prawns in crispy tempura, mango, avocado, Philadelphia, flambéed salmon

SP-7. TUNACADO / 21

prawns in crispy tempura, mango, avocado, Philadelphia, flambéed tuna

SP-8. SATO (cooked) / 21

prawns in crispy tempura, mango, Philadelphia, cucumber, grilled sea eel

SP-9. TUNA TATAR - IN 🌶️ / 20

ituna tartare, cucumber, mango, flambéed tuna, shrimp chips

SP-10. LACHS TATAR - IN 🌶️ / 20

salmon tartare, cucumber, mango mayonnaise, flambéed salmon, shrimp chips

TEMPURA BIG ROLLS

(6 pc.) (a,b,d,i) (cooked)

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

BIG-1. ZENTO TEMPURA / 15

salmon, tuna, scallops, asparagus, avocado, cucumber, Philadelphia

BIG-2. TUNA TEMPURA / 14

tuna, avocado, Philadelphia

BIG-3. SALMON TEMPURA / 14

salmon, avocado, Philadelphia

BIG-4. GENDA / 15

scallops, avocado, mango, Philadelphia,

BIG-5. CHICKEN TEMPURA / 13

grilled chicken breast fillet, avocado, Philadelphia

BIG-6. BIG EBI TEMPURA / 14

avocado, prawns in crispy tempura, mango, Philadelphia

(We also have gluten-free soy sauce upon request)

INSIDE-OUT

(8 pc.) (a,d,d,f)

IN-1. ALASKA-IN  / 12

salmon, avocado, Philadelphia, Tobico

IN-2. MAGURO-IN  / 12

tuna, avocado, Philadelphia, cucumber, sesame

IN-3. EBI TEMPURA-IN (i) (cooked) / 12

crispy king prawns, Philadelphia, cucumber and sesame

IN-4. SAKE HIFU-IN  (cooked) / 10

grilled salmon skin, cucumber, mayonnaise, sesame

IN-5. HOTATEGAI-IN  / 15

grilled scallops, avocado, sesame

IN-6. ANAGO-IN  (cooked) / 13

grilled sea eel, cucumber, sesame

IN-7. CALIFORNIA-IN  / 10

avocado, surimi, tobico

IN-8. SAKE MANGO-IN  / 12

salmon, mango, Philadelphia, sesame

NIGIRI

(2 pc.)



N1. KASAI SAKE

salmon / 8

flambéed salmon / 9

N2. HOTATEGAI / 12

flambéed scallops

N3. UNAGI (cooked) / 12

grilled sea eel

N4. MAGURO

yellowfin tuna / 10

bluefin tuna / 12

N5. WAGYU A5 (1 pc.) (NEW) / 8

flambéed Wagyu A5

N6. TORO (1 pc.) / 8

bluefin tuna belly

N7. HAMACHI yellowtail / 12

N8. EBI NIGIRI cooked prawn / 12

N9. IKURA salmon's caviar / 13

N10. SHIROMI loup de mer / 10

MAKI

(8 pc.)

M1. SAKE MAKI  / 8

salmon

M2. UNAGI MAKI  (cooked) / 9

grilled sea eel

M3. MAGURO MAKI  / 8

tuna

M4. EBI TEMPURA MAKI (i) (cooked) / 8

prawns in crispy tempura coating

M5. SALMONSKIN MAKI  (cooked) / 7

grilled salmon skin

M6. SAKE AVOCADO MAKI  / 9

salmon and avocado

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

VEGETARIAN SUSHI

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

avocado, mango, crispy asparagus, cucumber, Philadelphia

VEG-2. VEGI MAKI   / 13

8 avocado, 8 cucumber (16 pc.)

VEG-3. AVOCADO NIGIRI   / 8

avocado (2 pc.)

VEG-4. CRUNCHY ROLL  (a,d,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

SIDES

SRIRACHA CHILI SAUCE, WASABI, GARI SUSHI GINGER each / 2

SUSHI RICE, JASMIN RICE, SWEET POTATOES, SOY CURED EGG YOLK each / 5

WAGYU A5 100gr / 70

SWEET

DE1. ZENTO SELECTION (c,d,i) / 12

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

DE2. BANANA PARADISE (i) / 12

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

DE3. MANGO CREAM (c)  / 9

mango cream, chia seeds, grated coconut, rice puffs

DE4. MOCHI SELECTION (d,i)

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

- 2 Stk. / 7
- 3 Stk. / 10
- 5 Stk. / 15

DE5. ICE CREAM (d) 

a scoop ice cream of your choice:
matcha, mango, black sesame: /6
yuzu sorbet: /7

Dear Guests!

In case of getting more information about ingredients of our dishes, which may content allergies or incompatibility, please don't hesitate to ask our service staffs. (glutenfree soy sauce is available)

-Your Zento Team-

a<eggs>, b<fish>, c<cream>, d<milk>, e<celery>, f<sesame>, g<dioxite and sulfite> h<peanuts>, i<wheat gluten>, j<lupine>, k<cashew nuts>, m<soybeans>, n<molluscs>, p<Crustaceans>