

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

3 course shared menu for group from 2 persons without drinks

p.p / 69

SOUP

- V1. SHIRO MISO**  (f,m,3) / 6
silken tofu, seaweed, scallions, stick fungi, miso broth
- V2. DOBIN MUSHI** / 12
Prawns, pak choi, enoki mushroom, clear dashi broth

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, avocado, duo dip (spicy teriyaki and truffle mayo)
- V6. SALMON CARPACCIO** / 17
salmon from the Faroe Islands, salmon caviar, sakura cress, rocket, ponzu sauce
- V7. LOUP DE MER CARPACCIO** / 18
Loup de mer sashimi, salmon caviar rocket, sakura cress and ponzu sauce
- V8. SCALLOPS**  / 22
Canadian scallops, asparagus, bell pepper, shimeji mushroom, spicy teriyaki sauce
- V9. TUNA MANGO SALSA** (f) / 19
Tuna sashimi briefly grilled served with mango salsa sauce and rocket
- V10. TOFU TUNA TATARE**  (a) / 22
crispy tofu, tuna tarare, sakura cress, home made sauce
- V11. CRISPY CALAMARIS**  (i,l) / 15
crispy baby calamaris, stuffed with chicken, mushroom, duo dip (spicy mayo and sweet sour sauce)
- V12. SALMON TARTARE**  / 17
Salmon from the Faroe Islands, avocado, daikon, sakura cress, rice crackers, (non spicy optional)
- V13. TUNA TARTARE**  / 19
Yellowfin tuna, avocado, daikon, sakura cress, rice crackers (non spicy optional)
- V14. MIXED TARTARE**  / 18
salmon, yellowfin tuna, avocado, daikon, sakura cress, rice crackers, (non spicy optional)
- V15. YAKITORI** (f) / 11
grilled chicken on skewers served with teriyaki sauce

V16. DUCK TATAKI / 16

Grilled duck breast fillet, scallions, soja base sauce

V17. CHICKEN GYOZA (i) / 8

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

V18. VEGI GYOZA  (i) / 7

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

V19. DUCK ROLLS / 12

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

V20. STEAMED TOFU  (i) / 12

steamed tofu, roasted shallots, scallions, soy sauce, goma wakame, roasted peanut

V21. TOFU ROLLS  / 9

tofu, rice noodles, wild herb salad, cilantro, mint, hoisin peanut sauce

V22. PRAWNS ROLLS / 12

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

V23. CRISPY KING  (a) / 13

King prawns, grated coconut, mango dip

V24. PARTY DE MER  (a,i) / 13

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

V25. SOFTSHELL CRAB (i) / 18

crispy soft shell crab served with Aemono salad and sesame dressing

V26. PAPAYA SALAD (a,h) / 14

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

V27. MANGO SALAD (a,h) / 13

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

VEGI SUSHI

VEG-1. INSIDE OUT  (8 Stk.) / 10

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

VEG-2. VEGI MAKI  (16 Stk.) / 13

8 avocado, 8 cucumber

VEG-3. AVOCADO NIGIRI  (2 Stk.) / 8

avocado

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

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

VEG-5. VEGI SET  (f) / 22

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

VEG-6. CHEESE  (8 Stk.) / 10

avocado, Philadelphia, arugula, sesame

SUSHI SET (a,b,f,i)

Compiled dishes according to ZENTO Art

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.	/ 94
for 4 Pers.	/ 126

SET-2. OCEAN DRIVER / 42

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

SET-3. SUN SET / 26

8 California Inside-Out, 8 Salmon Maki, 2 Tuna Sashimi, 2 Loup de mer Nigiri

SET-4. OSAKA SET / 49

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 / 44

8 nigiri (2 salmon, 2 tuna, 2 shrimp, 2 loup de mer), 8 Dragon fire

SET-6. ZENTO INVASION / 79

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 (5 Stk.) / 15
-big (10 Stk.) / 27

SA-2. TUNA (f)

yellowfin tuna, goma wakame, daikon sakura cress
-small (5 Stk.) / 16
-big (10 Stk.) / 29

SA-3. FLAMBÉED SALMON (8 Stk.)(f) / 23

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

SA-4. ZENTO DELI (16 Stk.)(f) / 43

4 salmon, 4 tuna, 2 scallops, 4 king prawns, 2 loup de mer, salmon caviar, daikon, goma wakame

SA-5. CHEF'S CHOICE (12 Stk.)(f) / 33

4 salmon, 4 tuna, 4 loup de mer salmon caviar, goma wakame, daikon, sakura cress

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

ZENTO SPECIAL ROLLS (8 Stk.)

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. FUTO MAKI BIG / 18

Salmon, tuna, mango, avocado, Philadelphia, cucumber, tobiko

SP-7. RIO (a) / 18

gegrillte Lachshaut, Mango, Gurke, Mayonnaise, bedeckt mit Garnelen

SP-8. MURAKAMI / 16

Salmon, Philadelphia, avocado, wrapped in shiso leaves

SP-9. LACHS TATAR - 10 (a) / 17

Inside with salmon tartare, cucumber, avocado, mayonnaise, covered with flambéed salmon

TEMPURA BIG ROLLS (6 Stk.) (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, chives

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)

INSIDE-OUT (8 Stk.)

IN-1. ALASKA-10 / 10

salmon, avocado, Tobico

IN-2. MAGURO-10 / 10

tuna, cucumber, sesame

IN-3. EBI TEMPURA-10 / 10

crispy king prawns, Philadelphia, cucumber, rocket and sesame

IN-4. SAKE HIFU-10 / 9

grilled salmon skin, cucumber, mayonnaise, sesame

IN-5. HOTATEGAI-10 / 15

grilled scallops, avocado, sesame

IN-6. ANAGO-10 / 13

sea eel, cucumber, sesame

IN-7. CALIFORNIA-10 / 10

avocado, surimi, tobico

IN-8. SAKE MANGO-10 / 11

salmon, mango, Philadelphia, sesame

MAKI (8 Stk.)

M1. SAKE MAKI / 7

salmon

M2. UNAGI MAKI / 8

grilled sea eel

M3. MAGURO MAKI / 8

tuna

M4. EBI TEMPURA MAKI / 8

prawns in crispy tempura coating

M5. SALMONSKIN MAKI / 7

grilled salmon skin

M6. SAKE AVOCADO MAKI / 8

salmon and avocado

NIGIRI (2 Stk.)

N1. KASAI SAKE

salmon / 8

flambéed salmon / 9

N2. HOTATEGAI / 14

flambéed scallops

N3. UNAGI / 10

gegrillter Salzwasseraal

N4. MAGURO

tuna / 9

flambéed tuna. / 10

N5. EBI NIGIRI / 10

prawn

N6. IKURA / 13

salmon's caviar

N7. SHIROMI / 10

loup de mer

TEPPANYAKI / GRILL

H1. SALMON STEAK ^(f) / 23

salmon, pak choi, king oyster mushrooms, asparagus, bell peppers, black sticky rice and teriyaki sauce

H2. TUNA STEAK ^(f) / 27

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

H3. HONEY BEEF STEAK / 29

Argentinian roast beef, sweet potato, wild herb salad and honey sauce

H4. YUMMY PRAWNS ^(f) / 24

king prawns, lemongrass, bell peppers, chili, soybean sprouts, onions, with jasmine rice

H5. CUBE BEEF STEAK ^(f) / 28

cubes of roast beef, cherry tomatoes, daikon, scallions, black sticky rice

H6. LUCKY DUCK ^(f) / 23

French barbarie duck breast fillet (medium), pak choi, shimeji mushroom, asparagus, bell peppers, jasmine rice and oysters soja sauce

H7. YAKI UDON ^(f,i) / 19

Udon, tofu, pak choi, shimeji mushroom, nori, scallions and sesame

H8. TERIYAKI CHICKEN ^(f) / 22

chicken thighs, vegetables, spicy teriyaki sauce and jasmine rice

SWEET

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

matcha almonds cake, yuzu cream, matcha ice cream and organic buckwheat pops

DE2. BANANA PARADISE ⁽ⁱ⁾ / 12

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

DE3. ICE CREAM

a scoop ice cream of your choice:

matcha, mango, black sesame: /4

yuzu sorbet: /6

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

matcha cream, coconut cake, yuzu sorbet, organic buckwheat pops

DE5. MOCHI SELECTION / 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 pops

GUTEN APPETIT!