

WAGYU SPECIALTY (f,m,i)

W1. WAGYU SASHIMI (3 pc.) / 24

flambéed jap. Wagyu A5 Beef, Zento-BBQ-Soße

W2. WAGYU CARPACCIO / 24

jap. Wagyu A5 wafer thin, truffle mayo, truffle, parmigiano, arugula

W3. WAGYU SUSHI (2 pc.) / 16

nigiri with flambéed jap. Wagyu A5 beef

W4. WAGYU SPECIAL ROLL (4 pc.) / 19

flambéed jap. Wagyu A5, Rucola, Mayonnaise, kruspriger Spagel, Avocado, Gurke, Mango

W5. WAGYU TATAKI / 35

flambéed jap. Wagyu A5, scalions, arugula

W6. WAGYU BEEF ON SKEWER / 29

jap. Wagyu A5 beef on skewer, briefly grilled, served with homemade sauce & onions

W7. WAGYU TORTILLAS ^(1,2,f,m,i) (3 pc.) / 28

flambéed jap. Wagyu A5, daikon cress, Zento BBQ Soße, spring onions, truffle mayo

W8. WAGYU A5 LIVE GRILLED / 79

jap. wagyu A5 (100gr.) live grilled, Zento BBQ sauce, spring onion, onsen egg, sushi rice

W9. WAGYU STEAK / 109

jap. wagyu A5 (200gr.), salad, spring onion, onsen egg, jasmine rice, Zento BBQ

SOUP

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

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

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

thin wheat noodles, pork chashu, Onsen 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)(large) / 17

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

SASHIMI TAQUITOS (a,i,m,l,2) (3 Stück)

V3. YELLOWFIN TUNA / 12

yellowfin tuna, tortilla, jalapeño, cress, truffle mayonnaise, spicy mayonnaise

V4. BLUEFIN TUNA / 17

bluefin tuna, tortilla, jalapeño, cress, truffle mayonnaise, spicy mayonnaise

V5. SAKE / 12

salmon, avocado, tortilla, jalapeño, cress, truffle mayonnaise, spicy mayonnaise

V6. HAMACHI / 17

hamachi kingfish, tortilla, jalapeño, cress, truffle mayonnaise, spicy mayonnaise

V7. TORO / 22

bluefin tuna belly, tortilla, jalapeño, cress, truffle mayonnaise, spicy mayonnaise

V8. MORIAWASE (6 Stück) / 32

salmon, hamachi, toro, jalapeño, cress, truffle mayonnaise, spicy mayonnaise

(All prices are in euro and include VAT)

TAPAS AND SALAD

- V9. EDAMAME**   / 6
premium green soybeans, sea salt
- V10. TOFU WAKAME**   (f,i,h) / 14
crispy tofu, wakame, spicy sauce
- V11. VEGI TEMPURA**  (a,i) / 12
asparagus, king oyster mushrooms, broccoli, bell peppers, duo dip
- V12. CRISPY KING** (a,i) / 13
crispy king prawns, duo dip
- V13. SQUIDS ON SKEWER** (f,i)  / 14
grilled squid on skewer
- V14. YAKITORI** (f,i) (2 pc.) / 11
grilled chicken on skewers served with salad and teriyaki sauce
- V15. POPCORN SHRIMP** (a,f,i) / 14
schrimp, spicy mayonnaise
- V16. SOFTSHELL CRAB** (a,f,i)  / 18
soft shell crab, salad, sesame dressing
- V17. SWEET POTATO** (a,i,m) / 6
crispy sweet potato, jap. mayonnaise
- V18. SALAD**  (f,h,m) / 10
seasonal salad, avocado, sesame dressing
- V19. VEGI GYOZA**  (f,i) (4 pc.) / 8
stir fried dumplings filled with vegetables
- V20. GOMA WAKAME**   (f,i) / 6
seaweed salad with sesame
- V21. CEVICHE** (f,m) / 16
octopus, red onion, mango, avocado, cucumber, cocktail tomatoes, radish
- V22. CHICKEN GYOZA** (f,i) (4 pc.) / 8
stir fried dumplings filled with chicken
- V23. EASY DUCK** (f,i) / 17
grilled duck breast fillet, arugula, home made sauce
- V24. TAKOYAKI** (a,f,i,m) (4 pc.) / 8
octopus ball, served with home made sauce, spring onions and katsuobushi.
- V25. TAKO KARAAGE** (a,f,i,m) / 10
crispy octopus pieces, duo dip
- V26. TORI KARAAGE** (a,f,i,m) (4 pc.) / 8
crispy chicken thigh pieces and duo dip

SASHIMI served with daikon, shiso leave

- SA1. SALMON**
salmon (from Faroe Islands)
-small (3 pc.) / 9
-medium (5 pc.) / 14
-big (10 pc.) / 28
- SA2. TUNA** (3 pc.)
-yellowfin tuna / 10
-bluefin tuna / 15
- SA3. TORO** (2 pc.) (if available) / 14
bluefin tuna belly, daikon, shiso leave
- SA4. HAMACHI** (3 pc.) / 15
yellowtail kingfish
- SA5. FLAMBÉED SALMON** (8 pc.) / 26
flambéed salmon
- SA6. ZENTO DELI** (16 pc.) / 59
4 salmon, 4 bluefin tuna, 4 yellowtail, 2 loup de mer, 2 scallops
- SA7. CHEF'S CHOICE** (9 pc.) / 36
3 bluefin tuna, 3 yellowtail kingfish, 3 salmon

BEST CHOICE OF ZENTO

V27. SALMON TARTARE 🍷 (a,f,i) / 17

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

V28. TUNA TARTARE 🍷 (a,f,i) / 19

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

V29. MIXED TARTARE 🍷 (a,f,i) / 18

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

V30. TUNA TATAKI (a,i) / 19

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

V31. SALMON CARPACCIO (f,i) / 17

salmon from the Faroe islands, tobiko, sakura cress, rocket, mango salsa sauce

V32. LOUP DE MER CARPACCIO (f,i) / 18

loup de mer sashimi, tobiko, rocket, sakura cress, mango salsa sauce

V33. TUNA CARPACCIO (f,i)

• bluefin tuna loin / 25

• bluefin tuna belly (Toro) / 27

• yellowfin tuna / 19

V34. YELLOWTAIL CARPACCIO (f,i) / 20

Hamachi yellowtail kingfish, tobiko, rocket, sakura cress and mango salsa sauce

GRILL (a,b,f,i,m,p)

H1. SURF & TURF / 35

king prawns, Argentinian rib eye steak (250gr.), king oyster mushrooms, salad, Zento BBQ sauce

H2. SALMON STEAK / 27

short grilled salmon (sashimi quality), asparagus, bell pepper, salad, home made sauce 🍷

H3. TUNA STEAK / 28

short grilled tuna, asparagus, bell pepper, salad, home made sauce 🍷

H4. TAKO / 28

Pulpo octopus tentacle, asparagus, bell peppers, salad, spicy teriyaki sauce 🍷

H5. ZENTO SEAFOOD / 30

black tiger prawns, green-lipped mussels, squid, asparagus, bell pepper, salad, cocktail dip 🍷

H6. LUCKY DUCK / 25

barbarie duck breast fillet, king oyster mushrooms, salad, teriyaki sauce

H7. SCALLOPS / 25

scallops, asparagus, bell pepper, salad, cocktail dip 🍷

H8. KING PRAWNS / 29

king prawns (300gr.), asparagus, bell pepper, salad, cocktail dip 🍷

H9. TENDERLOIN / 35

Argentinian beef fillet (200gr.), king oyster mushroom, Zento BBQ sauce

H10. SAMBA STEAK / 28

Argentinian rib eye steak (250gr.), king oyster mushroom, Zento BBQ sauce

H11. TERIYAKI CHICKEN / 22

chicken thigh, king oyster mushrooms, salad, spicy teriyaki sauce 🍷

H12. VEGETARIAN GRILL / 19

asparagus, bell pepper, king oyster mushrooms cocktail dip 🍷

We serve all grilled dishes with the following side dishes upon request:

- Jasmine rice or crunchy sweet potatoes /3.50

- Salad or stir fried udon /5.50

ZENTO SPECIAL ROLLS

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

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

SP-1. ZENTO SPECIAL / 23

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

SP-2. YELLOWTAIL SPECIAL / 26

prawns in crispy tempura, yellowtail kingfish, tuna tatare, Philadelphia, avocado, cucumber

SP-3. TORO SPECIAL (4pc.) / 17

bluefin tuna belly, prawns in crispy tempura, cucumber, Philadelphia, avocado

SP-4. BLUFIN SPECIAL / 24

crispy soft shell crab, bluefin tuna, arugula, cucumber, avocado, mayonnaise

SP-5. RIO (cooked) / 20

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

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 / 21

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

SP-10. LACHS TATAR - IN / 21

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

SP-11. MURAKAMI / 22

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

TEMPURA BIG ROLLS

(a,b,d,f,i,n,p),(cooked) (6 pc.)

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

BIG-1. ZENTO TEMPURA / 15

salmon, 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,b,d,i,f,n)

IN-1. ALASKA-IN  / 13
salmon, avocado, Philadelphia, tobiko

IN-2. MAGURO-IN  / 13
tuna, avocado, cucumber, sesame

IN-3. EBI TEMPURA-IN (cooked) / 13
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  / 12
avocado, crab meat, tobiko

IN-8. SAKE MANGO-IN  / 13
salmon, mango, Philadelphia, sesame

NIGIRI

(2 pc.) (b,i,p,n)

N1. KASAI SAKE
salmon / 7
flambéed salmon / 8

N2. HOTATEGAI flambéed scallops / 12

N3. UNAGI grilled jap. sea eel / 9

N4. MAGURO
yellowfin tuna / 8
bluefin tuna / 10

N6. TORO / 15
bluefin tuna belly

N7. HAMACHI yellowtail / 11

N8. EBI NIGIRI cooked prawn / 10

N9. IKURA salmon's caviar / 13

N10. SHIROMI loup de mer / 9

MAKI

(8 pc.) (b,i,p)

M1. SAKE MAKI  salmon / 7

M2. UNAGI MAKI  (cooked) / 9
grilled jap. sea eel

M3. EBI TEMPURA MAKI (cooked) / 8
prawns in crispy tempura coating

M4. MAGURO MAKI  tuna / 8

M5. SALMONSKIN MAKI  (cooked) / 6
grilled salmon skin

M6. SAKE AVOCADO MAKI  / 8
salmon and avocado

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

CHEF'S RECOMMENDATION

3 COURSE MENU (f,m,i)

/ 69

composed by the chef for a special taste experience

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

(creations prepared by the sushi master especially for you: from 2 pers.)

for: 2 pers./3 pers./4 pers.

68/102/136

VEGETARIAN SUSHI

(a,d,f,i)

- VEG-1. INSIDE OUT**  (8 pc.) / 10
avocado, mango, crispy asparagus,
cucumber, Philadelphia
- VEG-2. VEGI SET**  / 22
8 cucumber maki, 2 avocado nigiri, 8 veggie
inside-out, goma wakame
- VEG-3. CRUNCHY ROLL**  (8 pc.) / 13
cucumber, mango, Philadelphia, crispy
asparagus
- VEG-4. CUCUMBER MAKI**   (8 pc.) / 6
- VEG-5. AVOCADO MAKI**   (8 pc.) / 6
- VEG-6. AVOCADO NIGIRI**   (2 pc.) / 8
- VEG-7. CHEESE**   (8 pc.) / 10
avocado, Philadelphia, rocket, sesame

DESSERT

- DE1. ZENTO SELECTION** (c,d,i) / 12
matcha ice cream cake, yuzu cream, berries,
organic buckwheat puffs
- DE2. BANANA PARADISE** (i) / 12
banana in a crispy batter, yuzu cream,
mango sorbet, honey, berries, buckwheat
puffs
- DE3. MANGO CREAM** (c)  / 9
mango cream, chia seeds, grated coconut,
rice puffs
- DE4. MOCHI SELECTION** (d,i) 
optional in different flavors: chocolate,
strawberry cheesecake, coconut, mango,
matcha
• 2 pc. / 7
• 3 pc. / 9,5
• 5 pc. / 15
- DE5. ICE CREAM** (d) 
a scoop ice cream of your choice:
matcha, black sesame: / 6
yuzu sorbet, mango sorbet / 7
- DE6. CRÈME BRÛLÉE** (a,c,d)  / 8
in vanille flavor

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<dioxide and sulfite> h<peanuts>, i<wheat gluten>, j<lupine>, k<cashew nuts>, m<soybeans>, n<molluscs>, p<Crustaceans>