

## 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  
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 choi, 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, 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, shimeiji 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
- VII. 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  
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, 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 <sup>(f)</sup> / 23

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

### H2. TUNA STEAK <sup>(f)</sup> / 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 <sup>(f)</sup> / 24

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

### H5. CUBE BEEF STEAK <sup>(f)</sup> / 28

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

### H6. LUCKY DUCK <sup>(f)</sup> / 23

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

### H7. YAKI UDON <sup>(f,i)</sup> / 19

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

### H8. TERIYAKI CHICKEN <sup>(f)</sup> / 22

chicken thighs, vegetables, spicy teriyaki sauce and jasmine rice

## SWEET

### DE1. MATCHA SELECTION <sup>(c,d)</sup> / 11

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

### DE2. BANANA PARADISE <sup>(i)</sup> / 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 <sup>(c,d,f)</sup> / 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 <sup>(c,i)</sup> / 8

mango cream, chia seeds, grated coconut, oat pops