

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.

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. VEGI TEMPURA  (a,i) / 12

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

V6. VEGI GYOZA  (f,i) (4 pc.) / 7

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

V7. SALAD   (f,h,m) / 10

mixed Salad of season, served with miso sesame dressing

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

stir fried dumplings filled with chicken served with teriyaki sauce

V14. CRISPY CALAMARI  (i,l) / 17

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

V18. EASY DUCK (f,i) / 17

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

V20. YAKITORI (f,i) / 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,i) / 13

king prawns in crispy tempura coating,spicy mayo dip

V23. PARTY DE MER  (a,i) / 14

crispy rolls filled with squid, prawn, crabmeat, vegetable, duo dip

V24. SOFTSHELL CRAB (a,f,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,i) / 13

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

V19. DUCK ROLLS (2 pc.)  (f) / 12

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

(All prices are in euro and include VAT)

CARPACCIO-TATAKI-TATARE

V15. SALMON TARTARE   (a) / 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)

V30. TOFU TUNA TARTARE (a,f)  / 16
soft deep fried tofu, tuna, homemade sauce,
daikon, sakura cress

V10. TUNA TATAKI (f,i) / 22
tuna sashimi briefly grilled, rocket, sakura
cress, mango salsa sauce

V11. BEEF TATAKI (f,i) / 24
grilled roastbeef, mixed salad of season,
ponzu sauce, sakura cress


V8. SALMON CARPACCIO (f,i)  / 17
salmon from the Faroe Islands, salmon
caviar, sakura cress, rocket, ponzu sauce

V9. LOUP DE MER CARPACCIO (f,i) / 18
loup de mer sashimi, salmon caviar, tobico
rocket, sakura cress and ponzu sauce


V27. TUNA CARPACCIO (f,i) / 19
tuna, salmon caviar, tobico, sakura cress,
rocket, ponzu sauce


V28. HAMACHI CARPACCIO (f,i) / 22
kingfish, salmon caviar, tobico, rocket,
sakura cress and ponzu sauce


V29. SALMON TATAKI (f,i) / 20
short grilled salmon, rocket, sakura cress,
mango salsa sauce


V12. SCALLOPS  (f,i) / 22
canadian scallops short grilled, asparagus,
bell pepper, shimeji mushroom, spicy
teriyaki sauce


SASHIMI


SA1. SALMON  / 9
salmon from the Faroe Islands, salmon
caviar, daikon, sakura cress
-small (3 pc.) / 14
-medium (5 pc.) / 28
-big (10 pc.)


SA2. TUNA  (3 pc.) / 12
-yellowfin tuna / 15
-bluefin tuna
served with daikon

SA3. Ō TORO (2 pc.)  / 15
(if available)
bluefin tuna belly

SA4. HAMACHI (3 pc.)  / 15
yellowtail kingfish, daikon, sakura cress

SA5. FLAMBÉED SALMON (8 pc.)  / 26
flambéed salmon, salmon tartare, daikon,
sakura cress

SA6. ZENTO DELI (16 pc.)  / 59
4 salmon, 4 bluefin tuna, 4 hamachi, 2 loup
de mer, 2 scallops, salmon caviar, daikon

SA7. CHEF'S CHOICE (9 pc.)  / 36
3 salmon, 3 bluefin tuna, 3 Hamachi,
salmon caviar, daikon, sakura cress


CHEF'S RECOMMENDATION

(composed by the chef for a special taste experience)












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

SUSHI SET (a,b,d,f)

Compiled dishes according to sushi master way

- SET-1. SURPRISE SET** (i) / 57
daily new creations made especially for you
by the sushi master
for 1 Pers. / 34
for 2 Pers. / 66
for 3 Pers. / 98
for 4 Pers. / 132
- SET-2. OCEAN DRIVER** (i) / 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** (i) / 57
6 sashimi (2 loup de mer, 2 salmon, 2 tuna),
6 tuna tempura, 8 Alaska inside out, 4
nigiri (2 tuna, 2 salmon)
- SET-5. NIGIRI'S LOVER** (i) / 35
5 nigiri (salmon, hamachi, bluefin tuna,
shrimp, loup de mer, each 1 piece), 8
alaska
- SET-6. ZENTO INVASION** (i) / 90
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)

VEGETARIAN SUSHI

- VEG-1. INSIDE OUT**   (d,f) / 10
avocado, mango, crispy asparagus,
cucumber, Philadelphia (8 pc.)
- 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**   (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 (i), wasabi and pickled ginger)

ZENTO SPECIAL ROLLS (8 pc.) (a,b,d,f,i)

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

SP-1. DRAGON FIRE / 20
prawns in crispy tempura, mango, avocado, Philadelphia, covered with flambéed salmon

SP-2. TUNACADO / 20
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 - IN 🌶️ / 18
inside with tuna tartare, cucumber, chilli, lime leaves covered with flambéed tuna

SP-5. ZENTO SPECIAL / 22
soft shell crab in crispy tempura, cucumber, mayonnaise, avocado

SP-6. BIG FUTO MAKI / 19
salmon, tuna, mango, avocado, Philadelphia, cucumber, tobiko

SP-7. RIO / 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 - IN 🌶️ / 17
inside with salmon tartare, cucumber, mayonnaise, covered with flambéed salmon

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

INSIDE-OUT

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

IN-1. ALASKA-IN  / 11

salmon, avocado, Philadelphia, Tobico

IN-2. MAGURO-IN  / 11

tuna, avocado, Philadelphia, cucumber, sesame

IN-3. EBI TEMPURA-IN (i) / 11

crispy king prawns, Philadelphia, cucumber and sesame

IN-4. SAKE HIFU-IN  / 10

grilled salmon skin, cucumber, mayonnaise, sesame

IN-5. HOTATEGAI-IN  / 15


grilled scallops, avocado, sesame

IN-6. ANAGO-IN  / 13

grilled sea eel, cucumber, sesame

IN-7. CALIFORNIA-IN  / 10

avocado, surimi, tobico

IN-8. SAKE MANGO-IN  / 11

salmon, mango, Philadelphia, sesame

NIGIRI

(2 pc.)

N1. KASAI SAKE 

salmon / 8

flambéed salmon / 9

N2. HOTATEGAI  / 13

flambéed scallops

N3. UNAGI  / 13

grilled sea eel


N4. MAGURO 

yellowfin tuna / 10

bluefin tuna / 13

N5. EBI NIGIRI  / 13


cooked prawn

N6. IKURA  / 13

salmon's caviar

N7. SHIROMI  / 10

loup de mer

N8. Ō TORO (if available)  / 18

bluefin tuna belly

N9. HAMACHI  / 13

yellowtail kingfish

MAKI

(8 pc.)

M1. SAKE MAKI  / 8

salmon

M2. UNAGI MAKI  / 10

grilled sea eel

M3. MAGURO MAKI  / 8

tuna

M4. EBI TEMPURA MAKI (i) / 8

prawns in crispy tempura coating

M5. SALMONSKIN MAKI  / 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)

TEPPANYAKI / GRILL

H1. SALMON STEAK (a,f,i) / 26

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

H2. TUNA STEAK 🌶️ (a,f,i) / 29

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

H3. HONEY BEEF STEAK 🌾 (f) / 29

argentinian roastbeef, sweet potato, asparagus, shimeji mushroom, honey sauce

H4. YUMMY PRAWNS 🌶️ (f) 🌾 / 25

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

H5. CUBE BEEF STEAK (f) 🌾 / 28

cubes of roastbeef, king oyster mushrooms, fresh vegetables, jasmine rice, honey sauce

H6. LUCKY DUCK (a,f,i) / 26

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: /25

-Beef: /24

H8. TERIYAKI CHICKEN 🌶️ (a,f,i) / 23

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

SWEET

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

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 sorbet, honey, seasonal fruits organic buckwheat puffs

DE3. ICE CREAM (d) 🌾

a scoop ice cream of your choice:

matcha, mango, black sesame: /5

yuzu sorbet, mango sorbet: /6

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

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

DE5. MOCHI SELECTION (d,i) / 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 (optional with gluten free)

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>, 1 <acidifier>, 2<caffeinated>, 3<with flavor enhancers>