

# 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** <sup>(1,2,f,m,i)</sup> (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  
shrimp, 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 prawn, Argentinian rib eye (250gr.), asparagus, oyster mushrooms, salad, BBQ sauce

**H2. SALMON STEAK** / 27

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

**H3. TUNA STEAK** / 28

short grilled tuna (sahimi quality), asparagus, bell pepper, salad, home made sauce 🍷

**H4. TAKO** / 28

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

**H5. ZENTO SEAFOOD** / 37

king prawns, octopus, squid, asparagus, bell pepper, salad, cocktail dip 🍷

**H6. LUCKY DUCK** / 24

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

**H7. SCALLOPS** / 27

scallops (sahimi quality), asparagus, bell pepper, salad, cocktail dip 🍷

**H8. KING PRAWNS** / 32

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

**H9. TENDERLOIN** / 35

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

**H10. SAMBA STEAK** / 28

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

**H11. TERIYAKI CHICKEN** / 23

chicken thigh, asparagus, 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 stir fried udon or crunchy sweet potatoes /5

## 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

**N5. TORO** / 15  
bluefin tuna belly

**N6. HAMACHI** yellowtail / 11

**N7. EBI NIGIRI** cooked prawn / 10

**N8. IKURA** salmon's caviar / 13

**N9. 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>