

# **WELCOME AT ZIZO LOUNGE, WE LOVE SHARED DINING!**

IT IS AN AUTHENTIC JAPANESE TRADITION TO SHARE DISHES WITH  
EACH OTHER.

OUR DISHES ARE SERVED ASIAN STYLE. WHICH MEANS WHENEVER YOUR  
DISHES ARE READY, THEY WILL  
BE DIRECTLY SERVED AT YOUR TABLE.

WHAT IS READY IS SERVED. SHARE IT AND ENJOY!

IN ADDITION TO OUR SPECIAL SELECTION OF SUSHI DISHES, OUR MENU  
ALSO OFFERS A NUMBER OF FANTASTIC DISHES FOR GUESTS WHO  
DESIRE SOMETHING OTHER THAN SUSHI.

TOO MANY CHOICES? THEN OPT FOR ONE OF OUR CAREFULLY CURATED  
SET MENUS OR ASK ONE OF OUR COLLEAGUES FOR ADVICE.

ITADAKIMASU!

## SHARED DISHES

### VEGETARIAN


<b>Crispy gyoza 4pcs.</b>	<b>5.5</b>
<i>Dumplings – vegetables – Japanese mayonnaise</i>	
<b>Steamed gyoza 4pcs.</b>	<b>5.5</b>
<i>Dumplings – vegetables – spicy</i>	
<b>Mini springrolls 6pcs.</b>	<b>4.5</b>
<i>Vegetables – sweet chili</i>	
<b>Shiitake truffle risotto</b>	<b>9.5</b>
<i>Japanese mushrooms – truffle</i>	
<b>Chestnut mushrooms</b>	<b>7.5</b>
<i>Garlic – teriyaki – sesame</i>	
<b>Cauliflower kara age</b>	<b>6.5</b>
<i>Cauliflower – crispy – Japanese mayonnaise</i>	
<b>Crispy seaweed chips</b>	<b>6</b>
<i>Seaweed – tempura – wasabi</i>	
<b>Edamame</b>	<b>5</b>
<i>Sea salt</i>	
<b>Edamame spicy</b>	<b>6</b>
<i>Lemon salt – spicy herbs</i>	
<b>Edamame black truffle</b>	<b>6.5</b>
<i>Sea salt – black truffle</i>	
<b>Sweet potato fries</b>	<b>5.5</b>
<i>Spicy Japanese mayonnaise</i>	
<b>Marinated tofu</b>	<b>13.5</b>
<i>Baby spinach – garlic – teriyaki</i>	
<b>Vegetables in tempura</b>	<b>9.5</b>
<i>Tempura – seasonal vegetables</i>	

### SEAFOOD

<b>Spicy lobster soup</b>	<b>10</b>
<i>Slightly spicy – shellfish – crustaceans</i>	
<b>Black tiger garlic</b>	<b>14.5</b>
<i>Prawns – garlic – teriyaki</i>	
<b>Black tiger tempura</b>	<b>14</b>
<i>Prawns – crispy – wasabi mayonnaise</i>	
<b>Grilled scallop</b>	<b>14.5</b>
<i>Scallop – pearl couscous – miso</i>	
<b>COLD DISHES</b>	
<b>Wagyu carpaccio rolls</b>	<b>15</b>
<i>Choice of: wasabi dressing or truffle mayonnaise</i>	
<b>Wagyu tartar truffle</b>	<b>14</b>
<i>Raw tartar – wagyu – truffle</i>	
<b>Tuna tataki</b>	<b>15.5</b>
<i>Sesame – chuka wakame</i>	
<b>Crispy taco 2st.</b>	<b>10</b>
<i>Choice of: spicy tuna (+1.5), spicy salmon</i>	
<b>Butterfish carpaccio</b>	<b>13</b>
<i>Smoked butterfish – yuzu – black pepper</i>	
<b>Baby spinach shrimp salad</b>	<b>14.5</b>
<i>Baby spinach – parmesan – truffle – yuzu – black tiger prawns</i>	
<b>Wagyu thai beef salade</b>	<b>18.5</b>
<i>Wagyu – haricoverts – grilled zucchini</i>	
<b>Crispy spicy rice cubes</b>	<b>11</b>
<i>Choice of: spicy tuna (+1.5) of spicy salmon</i>	

## SHARED DISHES

### MEAT

<b>Iberico skewers</b> <i>Iberico – teriyaki</i>	<b>7.5</b>
<b>Yakitori skewers</b> <i>Chicken – teriyaki</i>	<b>7.5</b>
<b>Kara age</b> <i>Crispy chicken pieces – garlic – Japanese mayonnaise</i>	<b>7.5</b>
<b>Peking duck springrolls</b> <i>Hoisin – spring onion – sesame</i>	<b>7.5</b>
<b>Slow roasted porkbelly</b> <i>Porkbelly – baby spinach – garlic – teriyaki</i>	<b>14.5</b>
<b>Beef short rib 75 gram</b> <i>Caramelised onion – chestnut mushrooms</i>	<b>17.5</b>
<b>Wagyu beef 75 gram</b> <i>Rosé – bavette</i>	<b>17.5</b>
<b>BAO bun</b> <i>Choice of: chicken, vegetables or porkbelly</i>	<b>10</b>
<b>100% Japanese wagyu A5</b>  <i>100 gram – trached to share with your table companions</i>	<b>79</b>

### ON THE SIDE

<b>Shiitake truffle risotto</b> <i>Japanese champignons – truffle</i>	<b>9.5</b>
<b>Fried rice</b> <i>Sesame oil</i>	<b>6</b>
<b>Sweet patato fries</b> <i>Japanese mayonnaise</i>	<b>5.5</b>
<b>Chuka wakame</b> <i>Sesame – salad</i>	<b>6</b>

## WAGYU



Within our menu you will find the most special beef there is. Connoisseurs and top chefs from all over the world agree that Wagyu beef is the most exclusive as well as best beef you will find. The exceptional Japanese treatment and nutrition gives the Wagyu beef a very tender and extraordinary structure. At ZIZO we serve the real Japanese Wagyu A4 beef. It serves perfectly to share or as a main course.

# SUSHI

## **CLASSIC URAMAKI 5pcs. 10pcs.**

**California roll** 6.5 12

*Crab – avocado – orange masago*

**Chicken** 7 13

*Chicken – salad – Japanese mayonnaise*

**Ebi shrimp** 7 13

*Tempura shrimp – avocado – tempura bites*

**Crunchy** 🌱 6.5 12

*Tempura bites – avocado – Japanese mayonnaise  
(vegan possible)*

**Salad roll** 🌱 6.5 12

*Cucumber – tomato – avocado – salad – Japanese mayonnaise  
(vegan possible)*

**Spicy tuna Blast** 8 15.5

*Yellowfin tuna – spicy peppers – cucumber – spicy Japanese mayonnaise*

## **SIGNATURE ROLLS**

**Scallop truffel Tower | 6pcs.** 19

*Flambéed scallop – crispy rice sushi – teriyaki – truffle*

**Fire Vulcano roll | 6pcs.** 23

*Spicy seafood – scallop – crab – shrimp – crispy rice sushi*

**The Millionair roll 24K | 10pcs.** 35

*Tempura shrimp – bluefin – caviar – 24K gold leaf*

## **NIGIRI 2 pcs.**

**Salmon** 5

**Yellowfin tuna** 5.5

**White fish** 5.5

**Unagi** 5.5

**Bluefin tuna** 7.5

**Tamago** 4

**Avocado** 4

**Flambéed salmon** 5.5

**Flambéed white fish** 6

**Flambéed bluefin toro** 8

## **SASHIMI 3pcs.**

**Salmon** 5

**Yellowfin tuna** 7

**Bluefin tuna** 11

**White fish** 5

**Sashimi mix** 19

*Bluefin tuna – yellowfin tuna – salmon – white fish*

# SUSHI

## **ZIZO URAMAKI** 5pcs. 10pcs.

**Californian Butterfly** 9.5 18.5

*California crab roll – avocado – salmon*

**Tiger roll** 9 17

*Crispy roll – salmon – avocado – cream cheese – tempura*

**Explosion spicy tuna** 9.5 18.5

*Crispy roll – spicy yellowfin tuna tartar – spicy Japanese mayonnaise*

**Salmon Temptation** 9.5 18.5

*Avocado – cucumber – flambéed salmon – Japanese mayonnaise – teriyaki*

**Peking Twist** 9.5 18.5

*Yakitori – hoisin – fried onion*

**Unagi Utopia** 10 19

*Unagi – cream cheese – avocado*

**Rock & roll shrimp** 9.5 18.5

*California crab roll – tempura shrimp on top*

**Tuna truffle Treasure** 9.5 18.5

*Cucumber – avocado – yellowfin tuna – truffle*

**Tuna Temptation** 9.5 18.5

*Tempura shrimp – flambéed yellowfin tuna – Japanese mayonnaise – teriyaki*

**Spicy Coconut shrimp** 9.5 18.5

*Tempura shrimp – avocado – white fish – spicy cocos curry*

**Bluefin toro** 11.5 23

*Avocado – cucumber – flambéed bluefin tuna – Japanese mayonnaise – teriyaki*

**Yuzu king** 9.5 18

*Cucumber – avocado – white fish – yuzu – shiso*

## **BLUEFIN TUNA**

With respect for nature we serve Bluefin tuna from the best fresh fish trader Jan van As.

It is the fish supplier of the higher segment hospitality in the Netherlands. In 2014 Jan van As succeeded to culture a Bluefin tuna from a single fish egg. As a result, Bluefin tuna is very exclusive and is only sold by a few restaurants.

# **SAMENGESTELDE MENU'S**

## **3 COURSE**

**ZIZO FAN 36.5 P.P.**

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### **STARTER**

**Choice of:**

**Spicy lobster soup**

*Slightly spicy – shellfish  
crustaceans*

**Crispy gyoza**

*Dumplings – vegetables  
Japanese mayonnaise*

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### **SUSHI**

**Selected by the chef**

**Sushi 15st.**

*10 ZIZO uramaki  
5 classic uramaki*

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### **DESSERT**

**Spekkoek**

*Indonesian layered  
cake – vanilla ice*

*(vegan possible)*

## **4 COURSE**

**ZIZO LOVER 47.5 P.P.**

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### **STARTER**

**Choice of:**

**Wagyu carpaccio**

*Wasabi dressing – lettuce  
cashewnoten*

**Butter fish carpaccio**

*Smoked – yuzu*

**Cauliflower kara age**

*Crispy – Japanese  
mayonnaise*

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### **AMUSE**

**Crispy gyoza**

*Dumplings – vegetables  
Japanese mayonnaise*

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### **SUSHI**

**Selected by the chef**

**Sushi 10st.**

*5 ZIZO uramaki  
5 classic uramaki*

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### **MAIN DISH**

**Choice of:**

**Black tiger garlic**

*Prawns – garlic – teriyaki*

**Slow roaster porkbelly**

*Baby spinach – garlic*

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### **DESSERT**

**Scroppino**

*Lemon ice cream – vodka –  
prosecco*

## **5 COURSE**

**ZIZO ADDICT 58.5 P.P.**

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### **STARTER**

**Sashimi**

*2st salmon – 2st tuna*

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### **SECOND STARTER**

**Wagyu tartar**

*Truffle*

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### **AMUSE**

**Crispy gyoza**

*Dumplings – vegetables  
Japanese mayonnaise*

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### **SUSHI**

**Selected by the chef**

**Sushi 10st.**

*10 ZIZO uramaki*

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### **MAIN DISH**

**Choice of:**

**Black tiger garlic**

*Prawns – garlic – teriyaki*

**Slow roasted porkbelly**

*Baby spinach – garlic*

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### **DESSERT**

**Sharing plate**

*Tasting of our best  
desserts!*

**\*\* MENU'S TO BE ORDERD FOR THE ENTIRE TABLE ONLY.**

## **SELECTED MENU'S**

### **7 COURSE ZIZO MASTER MENU 100 p.p.**

*Let our chefs surprise you with the most authentic dishes our restaurant has to offer. We will serve you spectacular dishes in the manner of Wagyu A5 beef and the most luxurious rolls giving you the best ZIZO experience possible.*

*\*\* Starting at 2 persons*

### **ZIZO SUSHI MENU**

**Sushi menu 1 person 36.5**

**Selected by the chef**

*3st. sashimi zalm,*

*2 x 5 classic uramaki*

*2 x 5 ZIZO uramaki*

### **ZIZO SUSHI MENU VEGETARIAN**

**Sushi menu 1 person vegetarian 27.5**

**Selected**

*5 crunchy roll, 5 salade roll,*

*5 vega chef choice,*

*2 nigiri tamago, 2 nigiri avocado*

*(also vegan possible)*

### **VEGAN TUESDAY**



Every Tuesday we are all about Vegan lovers. In addition to our regular menu, we offer you an extra Vegan menu with delighted Vegan dishes!


## MAIN DISHES

### MEAT

**Chicken with Japanese curry** 22  
*Roasted chicken – Japanese curry – white rice*

**Wagyu tartar truffle** 26.5  
*Raw tartar – truffle – salad – sweet potato fries*

**Wagyu beef 150 gram** 36.5  
*Wagyu bavette – sweet potato fries*

**100% Japanese Wagyu A5**  79  
*100 grams of extra tender Wagyu beef  
World's most exclusive beef*

**Beef short rib 150 gram** 35  
*Caramelised onion – chestnut mushrooms  
– teriyaki – white rice*

**Lambsrack** 35  
*Grilled lambsrack – sweet potato fries*

### FISH

**Tunasteak yellowfin** 30  
*Rosé – garlic – white rice*

**Baked scallops** 30  
*Scallops – pearl couscous*

**Grilled salmon** 23.5  
*Salmon – marinated in miso – white rice*

**Truffle risotto** 19.5  
*Supplement: salmon + 6.5*

**Surf & turf** 37  
*75 gram wagyu – 75 gram yellowfin tuna  
– black tiger prawns – white rice – sweet potato fries*



# THERE IS ALWAYS ROOM FOR DESSERT

## DESSERTS

**Crème brûlée** 8.5

*White chocolate*

**Mochi platter 3st.** 8.5

*Selection of our most delicious  
mochi flavors!*

**Pornstar panna cotta** 8.5

*Passionfruit*

**Chocolate pie** 8.5

*Home made*

**Spekkoek met ijs** 7

*Indonesian layered cake –  
vanilla ice cream*

**Madame coco** 9.5

*Cocosmousse – banana –  
oreo crumbles*

**Sharing plate starting at 2p.** 11.5 p.p.

*Tasting of our best dessert*

## AFTER DINNER COCKTAILS

**Pornstar martini** 12

*Passionfruit – passoa – below 42 vodka*

**Espresso martini** 12

*Espresso – kahlúa – below 42 vodka*

**Scroppino** 8.5

*Lemon ice cream – prosecco - vodka*

**Frozen pornstar** 11.5

*Passionfruit – rum – passoa*

