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# Welcome at **Z I Z O** lounge

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## **We love shared dining!**

It is an authentic Japanese tradition to share dishes.

Our dishes are served by following this tradition. Which means  
whenever your dishes are ready,  
they will be directly served at your table.

What is ready is served. Share it and enjoy!

Next to our extraordinary sushi dishes we offer you lots of fantastic  
dishes especially for the guests who seek other than sushi.

Too many choices?  
Let yourself be surprised by one of our carefully selected menu's.

## SELECTED MENU'S

### ZIZO fan

#### 3 COURSES

35

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#### Spicy Lobster soup

*Slightly spicy lobster soup*

or

#### Gyoza 6st

*Crunchy dumplings*

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#### Sushi 15 pieces

*10 ZIZO uramaki  
& 5 classic uramaki  
(3 types, chosen by the chef)*

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#### Spekkoek

*Indian layered cake  
served with ice cream*

*(vegan options)*

### ZIZO lover

#### 4 COURSES

45

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#### Wagyu beef carpaccio

*Served with wasabi mayonnaise*

or

#### Cauliflower Kara Age

*Marinated & packed in a crunchy layer*

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#### Sushi 10 pieces

*5 ZIZO uramaki  
& 5 classic uramaki  
(2 types, chosen by the chef)*

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#### Amuse

*Gyoza*

\*\*\*\*

#### Porkbelly

*Slow roasted*

of

#### Black Tiger prawns

*In a garlic & teriyaki sauce*

\*\*\*\*\*

#### Scopino

*Drink made of lemon ice cream, prosecco  
& a shot of vodka*

### ZIZO addict

#### 5 COURSES

55

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#### Sashimi

*2 pieces of salmon & tuna*

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#### Wagyu Tartare

*Served with truffle*

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#### Amuse

*Gyoza*

\*\*\*\*

#### Sushi 10 pieces

*10 ZIZO uramaki  
(2 types, chosen by the chef)*

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#### Porkbelly

*Slow roasted*

of

#### Black Tiger Shrimps

*In a garlic & teriyaki sauce*

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#### Sharing plate

*Mixed plate of small desserts*

### ZIZO master

#### Signature menu

Starting at 2 persons for 95 each

#### 7 COURSES

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 A4 beef and the most luxurious rolls giving you the best ZIZO experience possible.

### 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 as a starter to share or as a main course.

## ZIZO meat

### MAIN COURSE

#### Chicken with Japanese Curry

Roasted chicken, served with Japanese curry and rice  
We choose free-range chicken with a better life quality mark  
17

#### Wagyu Tartar Truffle

Tartare made of the raw exclusive Wagyu beef,  
served with truffle, sweet potato fries, spinach & lettuce  
23

#### Lambrack

Grilled Lambrack, served with sweet potato fries  
28.5

#### Wagyu Beef *Fan Favorite!*

150 grams of extra tender Wagyu bavette,  
served with sweet potato fries  
35

#### Japanese Wagyu Entrecote A4 Grade

100 grams of extra tender Wagyu beef  
World's most exclusive beef

60

## ZIZO fish

### MAIN COURSE

#### Tunasteak Yellowfin

Rosé roasted Yellowfin tuna, served with rice  
28

#### Coquilles

5 pieces of coquilles with miso yuzu, served with rice  
28

#### Grilled Salmon

Salmon marinated in miso, served with rice  
21

#### Black Tiger Prawns

Grilled on the Teppanyaki, served with rice  
26

#### Surf & Turf *Fan Favorite!*

75 grams of Wagyu | 75 grams of Tuna | Gamba's  
33.5

#### Giant Prawns au gratin

Giant prawns au gratin served with fresh garlic  
& parmesan cheese  
23

## ZIZO selected sushi menu's

#### Sushi menu 1 pers.

2 salmon & 2 tuna sashimi  
2x5 pcs classic uramaki  
2x5 pcs ZIZO uramaki

34

#### Sushi menu 2 pers.

20 pcs classic uramaki  
(4x5 chef choice)  
& 20 pcs ZIZO uramaki  
(4x5 chef choice)

59

#### Sushi veggie menu 1 pers.

5 pcs crunchy roll,  
5 pcs salad roll,  
5 pcs veggie chef choice,  
2 nigiri tamago, 2 nigiri avocado  
*(vegan option)*

25

## ZIZO Vegan Tuesday's



Every Tuesday we are all about Vegan lovers.  
We offer you an extra Vegan menu with  
delighted Vegan dishes!

## ZIZO Bluefintuna

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.  
This is unique because it still protects the  
endangered Bluefin tuna population

## ZIZO hot shared dishes

### vegetarian

<b>Crunchy Gyoza 4pcs</b> <i>Crunchy dumplings served with Japanese mayonnaise</i>	4	<i>Fan Favorite!</i>
<b>Steamed Gyoza 4pcs</b> <i>Steamed spicy dumplings</i>	4	
<b>Miso soup</b> <i>Dashibouillon &amp; miso paste</i>	5	
<b>Avocado sesam tataki</b> <i>Grilled avocado with sesame seeds</i>	7	
<b>Vegetable's in tempura</b> <i>Vegetables baked in crunchy tempura</i>	9	
<b>Wok Vegetables</b> <i>Stir-fried vegetables with garlic &amp; ginger</i>	7	
<b>Baked Mushrooms</b> <i>Mushrooms with teriyaki &amp; garlic</i>	7	
<b>Cauliflower kara age 4pcs</b> <i>Marinated &amp; packed in a crunchy layer</i>	5.5	

### meat

<b>Iberico Skewers 2pcs</b> <i>Iberico skewers with teriyaki sauce</i>	6	
<b>Yaki Tori 2pcs</b> <i>Japanese chicken skewers with teriyaki sauce</i>	5.5	
<b>Porkbelly</b> <i>Slow roasted porkbelly served with spinach &amp; garlic</i>	11	<i>Fan Favorite!</i>
<b>Kara age</b> <i>Marinated chicken packed in a crunchy layer with Japanese mayonnaise</i>	6.5	
<b>Wagyu beef 75 grams</b> <i>Medium grilled Wagyu bavette</i>	16	
<b>100% Japanese Wagyu A4</b> <i>100 grams of trached Wagyu to share with your table companions</i>	60	
<b>Steamed bun 2pcs</b> <i>Filled with marinated chicken or roasted porkbelly</i>	8	

### fish

<b>Spicy lobster soup</b> <i>Slightly spicy lobster soup</i>	7	<i>Fan Favorite!</i>
<b>Black Tiger in Garlic</b> <i>In a garlic &amp; teriyaki sauce</i>	13	<i>Fan Favorite!</i>
<b>Black Tiger tempura</b> <i>Baked in crunchy tempura served with a wasabi mayonnaise</i>	12	
<b>Tempura mix</b> <i>Mixed selection of fish and vegetables baked in crunchy tempura</i>	13	
<b>Giant prawn au gratin</b> <i>Served with fresh garlic &amp; Parmesan</i>	12	
<b>Grilled coquilles 2pcs</b> <i>With miso yuzu</i>	11	

## ZIZO snacks & bites

<b>Edamame</b> <i>Steamed and served with seasalt</i>	4
<b>Spicy Edamame</b> <i>Steamed and served with seasalt &amp; spicy peppers</i>	4.5
<b>Black Truffle Edamame</b> <i>Steamed and served with seasalt &amp; truffle</i>	5
<b>Kroepoek</b> <i>Deep fried crackers served with satay sauce</i>	4
<b>Crispy Seaweed</b> <i>Crunchy seaweed baked in a spicy wasabi tempura</i>	5
<b>Mini springrolls 4 pcs</b> <i>Filled with vegetables &amp; served with chili sauce</i>	3
<b>Peking duck springrolls 4pcs</b> <i>Filled with peking duck &amp; served with hoisin sauce</i>	6.5
<b>Ebi Fry 2 pcs</b> <i>Fried prawns in panko</i>	3.5
<b>Sweet potato fries</b> <i>Served with spicy mayonnaise</i>	5

## ZIZO cold shared dishes

<b>Wagyu Carpaccio</b> <i>served with wasabi sauce &amp; sesame seeds or with truffle oil &amp; truffle mayonnaise (+0,5)</i>	10
<b>Wagyu Steak Tartare Truffle</b> <i>Raw tartare made of exclusive Wagyu beef</i>	11.5
<b>Baby Spinach Shrimp</b> <i>Baby spinach salad served with parmesan, truffle oil, yuzu, citrus, walnuts &amp; shrimps</i>	11
<b>Chuka Wakame</b> <i>Japanese seaweed salad</i>	5
<b>Poké Bowl Salad</b> <i>Edamame, sesame seeds, avocado, tomato, salad chuka wakame, cashew nuts &amp; wasabi sauce</i>	8.5
<b>Crispy Rice Spicy Salmon Tartare</b> <i>Spicy Salmon tartare served with crunchy rice cubes</i>	10

## ZIZO sashimi 3 pcs

- Salmon	4
- Yellowfin tuna	6
- Bluefin tuna <i>limited stock</i>	10
- Sea bass	4
- Sashimi mix <i>Yellowfin 2pcs, Bluefin 2pcs, Sea bass 2pcs &amp; Salmon 2pcs</i>	14

# ZIZO sushi

Classic Uramaki	5 pcs	10 pcs	ZIZO Uramaki	5 pcs	10 pcs
<b>California</b> <i>Crab with avocado &amp; masago</i>	6	11	<b>Tiger roll Salmon</b> <i>Slightly warm and baked in tempura, filled with salmon, avocado &amp; creamcheese</i>	8.5	16
<b>Chicken</b> <i>Chicken with salad, Japanese mayonnaise &amp; spring onion</i>	6.5	11.5	<b>Shrimp on top</b> <i>Filled with avocado, topped with tempura shrimp and homemade cocktail sauce</i>	9	17
<b>Salmon Avocado</b> <i>Salmon with avocado &amp; crispy quinoa on top</i>	7	12	<b>Salmon Philadelphia</b> <i>Filled with avocado &amp; creamcheese, topped with salmon</i>	8.5	16
<b>Ebi Shrimp</b> <i>Tempura shrimp &amp; avocado</i>	6.5	11.5	<b>Dragon roll Spicy</b> <i>Filled with tempura shrimp, topped with avocado &amp; spicy sauce</i>	8.5	16
<b>Spicy Tuna</b> <i>Raw Yellowfin tuna with spicy peppers, spicy mayonnaise &amp; tempura bites</i>	7.5	13	<b>Spicy Salmon</b> <i>Filled with avocado &amp; spicy salmon tartare, topped with salmon &amp; spicy sauce</i>	9	17
<b>Crunchy</b> <i>Vegetarian roll with crunchy tempura bites, Japanese mayonnaise &amp; avocado (vegan option)</i>	6	11	<b>Salmon Torch</b> <i>Filled with avocado, topped with seared salmon &amp; Japanese mayonnaise</i>	9	17
<b>Salad Roll</b> <i>Fresh vegetarian roll with cucumber, tomato, avocado, salad and Japanese mayonnaise (vegan option)</i>	6	11	<b>Tuna Truffle</b> <i>Filled with cucumber &amp; avocado, topped with raw Yellowfin tuna &amp; truffle mayonnaise</i>	9	17
<b>Nigiri (2 pcs)</b>			<b>Explosion Spicy Tuna</b> <i>Slightly warm and rolled in kataifi, filled with spicy Yellowfin tuna tartare</i>	9	17
- Avocado		3.5	<b>Unagi Roll</b> <i>Filled with avocado, topped with unagi &amp; creamcheese</i>	9	18
- Tamago Japanese omlet		3.5	<b>Coquille Rock &amp; Roll</b> <i>California roll, topped with tempura baked coquilles &amp; sea bass</i>	9.5	17
- Unagi Eel		4	<b>Yellowfin Tuna Torch</b> <i>Filled with avocado, topped with seared Yellowfin tuna &amp; Japanese mayonnaise</i>	9	17
- Salmon		4	<b>Bluefin Toro Tuna Torch</b> <i>The most delicate piece of Bluefin tuna Inside avocado, outside flambeed Toro Bluefin tuna &amp; Japanese mayonnaise</i>	11	22
- Flambeed salmon		4.5	<b>Mister Ebi</b> <i>Filled with tempura shrimp, topped with Serrano ham &amp; creamcheese</i>	9	17
- Sea bass		4	<b>Hosomaki/Temaki</b>	on request	
- Flambeed sea bass		4.5			
- Yellowfin tuna		4.5			
- Bluefin tuna <i>Limited stock</i>		7			
- Flambeed Bluefin Toro <i>with truffle &amp; truffle mayonnaise</i>		7			

## ZIZO signature rolls

### Scallop Truffle Tower

6pcs seared coquille served with truffle on crispy rice

17.5

### Millionair roll 24k Golden Leafs

10pcs filled with exclusive Bluefin tuna topped with more exclusive Bluefin tuna, black caviar, jalapeno pepper & 24k Golden leafs

32

## There's always room for dessert!

### ZIZO desserts

#### Signature Sharing Plate 9 each

*Suprising platter with 5 different kinds of desserts  
homemade by the chef starting from 2 persons*

<b>Mochi ice (3 flavors)</b>	7.5
<i>Following flavors: Mango, Vanilla, Coconut Strawberry cheesecake &amp; Chocolate</i>	
<b>Cheesecake Yuzu</b>	7
<i>New York style cheesecake with citrus touch</i>	
<b>Pandan Spekkoek</b>	6.5
<i>Indian layered cake, served with ice cream</i>	
<b>Creme Brulée with Japanese Twist</b>	7
<i>A slight hint of green tea</i>	
<b>Scropino</b> <i>Fan Favorite!</i>	7
<i>Lemon ice cream, prosecco &amp; a shot of vodka</i>	
<b>Madame Coco</b>	7.5
<i>Coconut mousse with Oreo, chocolate &amp; banana</i>	
<b>Mister Choco</b>	7
<i>Chocolate mousse with strawberry</i>	

### ZIZO cocktails

<b>Frozen Pornstar</b>	9
<i>Rum, passionfruit liquor &amp; passionfruit</i>	
<b>Espresso Martini</b>	9
<i>Vodka, coffee liquor &amp; espresso</i>	
<b>Sweet Apple</b>	9
<i>Applejuice, cinnamon, lime, Malibu &amp; rum</i>	
<b>Coconut Kiss</b>	9.5
<i>Pineapple juice, coconut, cream, Malibu &amp; rum</i>	
<b>Gin Tonic Mojito</b>	9
<i>Tonic, rum, gin, fresh mint &amp; lime</i>	

### ZIZO coffee & special beverages

#### Alcoholic

<b>Baileys iced coffee</b> <i>Fan Favorite!</i>	8.5
<i>Iced cappucino with caramel, caramel sauce, caramel chips, baileys &amp; whipped cream</i>	
<b>Tiramisu iced coffee</b>	8.5
<i>Iced cappucino, tiramisu syrup, chocolate sauce, chocolate chips, amaretto liqour &amp; whipped cream</i>	
<b>Kaluha coffee</b>	7.5
<i>coffee with Kaluha &amp; whipped cream</i>	
<b>Amaretto hot chocolate</b>	7.5
<i>Hot chocolate with amaretto &amp; whipped cream</i>	
<b>Hazelnut hot chocolate</b>	7.5
<i>Hot chocolate with Frangelico &amp; whipped cream</i>	
<b>Black rum hot chocolate</b>	7.5
<i>Hot chocolate with black rum &amp; whipped cream</i>	

#### Non-Alcoholic

<b>Caramel iced coffee</b> <i>Fan Favorite!</i>	5.5
<i>Iced capuccino with caramel, caramel sauce, caramel chips &amp; whipped cream</i>	
<b>Tiramisu iced coffee</b>	6
<i>Iced cappucino, tiramisu syrup, chocolate sauce, chocolate chips, amaretto syrup &amp; whipped cream</i>	
<b>Caramelicino</b>	5
<i>Cappucino, caramel syrup, caramel sauce, caramel chips &amp; whipped cream</i>	
<b>White chocolate dream</b>	5
<i>Cappucino, white chocolate syrup, white chocolate sauce, chocolade chips &amp; whipped cream</i>	