

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

Crispy gyoza 4pcs.	5
<i>Dumplings – vegetables – Japanese mayonnaise</i>	
Steamed gyoza 4pcs.	5
<i>Dumplings – vegetables – spicy</i>	
Mini springrolls 6pcs.	4.5
<i>Vegetables – sweet chili</i>	
Shiitake truffle risotto	14
<i>Japanese mushrooms – truffle</i>	
Chestnut mushrooms	7.5
<i>Garlic – teriyaki – sesame</i>	
Cauliflower kara age	6
<i>Cauliflower – crispy – Japanese mayonnaise</i>	
Crispy seaweed chips	5.5
<i>Seaweed – tempura – wasabi</i>	
Edamame	5
<i>Sea salt</i>	
Edamame spicy	6
<i>Lemon salt – spicy herbs</i>	
Edamame black truffle	6
<i>Sea salt – black truffle</i>	
Sweet potato fries	5.5
<i>Spicy Japanese mayonnaise</i>	
Marinated tofu	12.5
<i>Baby spinach – garlic – teriyaki</i>	

SEAFOOD

Spicy lobster soup	10
<i>Slightly spicy – shellfish – crustaceans</i>	

Black tiger garlic	14
<i>Prawns – garlic – teriyaki</i>	

Black tiger tempura	13.5
<i>Prawns – crispy – wasabi mayonnaise</i>	

Grilled scallop	12
<i>Scallop – pearl couscous – miso</i>	

COLD DISHES

Wagyu carpaccio rolls	15
<i>Choice of: wasabi dressing or truffle mayonnaise</i>	

Wagyu tartar truffle	13.5
<i>Raw tartar – wagyu – truffle</i>	

New style sashimi	16
<i>Marinated – salmon sashimi – avocado</i>	

Tuna tataki	14.5
<i>Sesame – chuka wakame</i>	

Crispy taco 2st.	10
<i>Choice of: spicy tuna (+1.5), spicy salmon</i>	

Butterfish carpaccio	13
<i>Smoked butterfish – yuzu – black pepper</i>	


Baby spinach shrimp salad	14.5
<i>Baby spinach – parmesan – truffle – yuzu – black tiger prawns</i>	

Wagyu thai beef salade	18.5
<i>Wagyu – haricoverts – grilled zucchini</i>	

Crispy spicy rice cubes	11
<i>Choice of: spicy tuna (+1.5) of spicy salmon</i>	

SHARED DISHES

MEAT

Iberico skewers <i>Iberico – teriyaki</i>	8
Yakitori skewers <i>Chicken – teriyaki</i>	7.5
Kara age <i>Crispy chicken pieces – garlic – Japanese mayonnaise</i>	7.5
Peking duck springrolls <i>Hoisin – spring onion – sesame</i>	7
Slow roasted porkbelly <i>Porkbelly – baby spinach – garlic – teriyaki</i>	13.5
Beef short rib 75 gram <i>Caramelised onion – chestnut mushrooms</i>	17.5
Wagyu beef 75 gram <i>Rosé – bavette</i>	17.5
BAO bun <i>Choice of: chicken, vegetables or porkbelly</i>	10
100% Japanese wagyu A5  <i>100 gram – trached to share with your table companions</i>	70

ON THE SIDE

Shiitake truffle risotto <i>Japanese champignons – truffle</i>	14
Fried rice <i>Sesame oil</i>	5.5
White rice <i>Choice of: with or without topping</i>	4
Sweet patato fries <i>Japanese mayonnaise</i>	5.5
Chuka wakame <i>Sesame – salad</i>	6.5
Wokvegetables <i>Seasonal greens</i>	7

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 12.5

Chicken – salad – Japanese mayonnaise

Ebi shrimp 7 12.5

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 14.5

Yellowfin tuna – spicy peppers – cucumber – spicy Japanese mayonnaise

SIGNATURE ROLLS

Scallop truffle 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

New style sashimi 16

Marinated – salmon sashimi – avocado

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.

STARTER Choice of:

Spicy lobster soup
*Slightly spicy – shellfish
crustaceans*

Crispy gyoza
*Dumplings – vegetables
Japanese mayonnaise*

SUSHI Selected by the chef

Sushi 15st.
*10 ZIZO uramaki
5 classic uramaki*

**DESSERT
Spekkoek**
*Indonesian layered
cake – vanilla ice*

(vegan possible)

4 COURSE ZIZO LOVER 47.5 P.P.

STARTER Choice of:

Wagyu carpaccio
*Wasabi dressing – lettuce
cashewnoten*

Butter fish carpaccio
Smoked – yuzu

Cauliflower kara age
*Crispy – Japanese
mayonnaise*

**AMUSE
Crispy gyoza**
*Dumplings – vegetables
Japanese mayonnaise*

SUSHI Selected by the chef

Sushi 10st.
*5 ZIZO uramaki
5 classic uramaki*

**MAIN DISH
Choice of:**

Black tiger garlic
Prawns – garlic – teriyaki

Slow roaster porkbelly
Baby spinach – garlic

**DESSERT
Scroppino**
*Lemon ice cream – vodka –
prosecco*

5 COURSE ZIZO ADDICT 58.5 P.P.

**STARTER
Sashimi**
2st salmon – 2st tuna

**SECOND STARTER
Wagyu tartar**
Truffle

**AMUSE
Crispy gyoza**
*Dumplings – vegetables
Japanese mayonnaise*

SUSHI Selected by the chef

Sushi 10st.
10 ZIZO uramaki

**MAIN DISH
Choice of:**

Black tiger garlic
Prawns – garlic – teriyaki

Slow roasted porkbelly
Baby spinach – garlic

**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  70
*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

