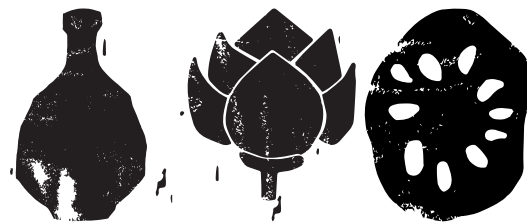


# Ginger



All dishes are served in smaller portions.  
Our recommendation for 2 people is 5 to 6 plates.

## HOT DISHES

### AGEDASHI TOFU

golden brown fried tofu cubes  
with enoki mushrooms, grated ginger / daikon,  
radish and dashi sauce  
..... 2 2 . 0 0

### TAKO

poached squid with monk's beard, soy-caramel  
almonds and karashi-su-miso sauce  
..... 2 6 . 0 0

### SUZUKI UROKO-YAKI

crispy fried sea bass with ikura, wakame, yuzu zest  
and tomato-wakame-dashi sauce  
..... 2 7 . 0 0

### ENTRECOTE

entrecote, almond-praline-miso sauce, jus,  
himeji mushrooms and piment d'espelette  
..... 3 0 . 0 0

### GYUNIKU MISO NIKOMI

braised beef chuck, miso sauce, karashi,  
miso-cacao powder and wild broccoli  
..... 2 6 . 0 0

### EBI

pan-fried wild river prawns with okra,  
shiso julienne, arare and homemade  
soy-vanilla mayo  
..... 2 6 . 0 0

### NASU DENGAKU

cooked eggplant, yuzu-miso paste,  
pimientos de padron and pickled ginger  
..... 2 0 . 0 0

### KOUSHI HOHONIKU

braised veal cheeks with sansho pepper,  
kombu-shiitake jus and physalis  
..... 2 4 . 0 0

## MISO SOUP

with tofu, spring onions and seaweed  
..... 9 . 0 0

## PEA SHIRO MISO SOUP

creamed soup with peas,  
light miso paste and chives  
..... 1 2 . 0 0

## COLD DISHES

### SPRING SALAD

Kombu, lettuce, monk's beard,  
homemade dressing and arare  
..... 1 4 . 0 0

### TAKUAN

pickled daikon radish with avocado,  
nori and watermelon radish pickles  
..... 1 6 . 0 0

### MAGURO HANDROLL (2 PCS.)

marinated tuna with shichimi-sesame-soy,  
egg yolk sauce, sushi rice, nori  
..... 2 4 . 0 0

### HAMACHI SASHIMI

kingfish sashimi with hijiki, green chili, pickled yellow  
beets and sudachi-dashi shoyu dressing  
..... 2 6 . 0 0

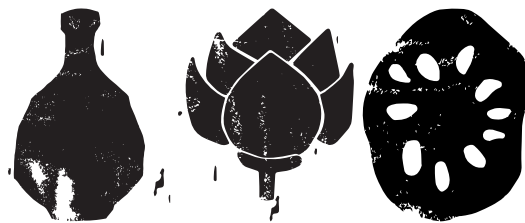
### ABURI HOTATE

flambéed scallops, lime caviar,  
pickled red onions and ginger oil  
..... 2 5 . 0 0

### GYUNIKU NIGIRI (2 PCS.)

beef nigiri with kombu and grated ginger  
..... 1 4 . 0 0

# Ginger



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## TASTING MENU per person

### 6 COURSE MENU

fish and meat

..... 1 1 5 . 0 0

### 6 COURSE MENU

vegetarian

..... 9 5 . 0 0

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## SUSHI PLATE

### SMALL

sashimi mixed,

4 nigiri, 4 uramaki, 6 hosomaki

..... 7 5 . 0 0

### MEDIUM

sashimi mixed,

12 nigiri, 8 uramaki, 6 hosomaki

..... 1 4 9 . 0 0

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## DESSERT

### 2 DAIFUKU MOCHI

with adzuki beans

..... 9 . 0 0

### 2 MOCHI GLACÉ

please ask our staff for the available flavors

..... 9 . 0 0

### CHEESECAKE

with raspberry sauce

..... 1 6 . 0 0

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## SORBETTO GLACÉ

please ask our staff for the available flavors

### 1 SCOOP

..... 5 . 0 0

### 2 SCOOPS

..... 9 . 5 0

### + ADZUKI BEANS

..... 2 . 5 0

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## ORIGIN

YELLOWFIN TUNA: Philippines, wild-caught, FOS certified SALMON: Norway  
KINGFISH: Australia, farm-raised, FOS certified WILD RIVER PRAWNS: Argentina OCTOPUS: Morocco, wild-caught  
SALMON ROE: USA, wild-caught, MSC certified SCALLOPS: Canada, wild-caught  
LOUP DE MER: Greece BEEF: Switzerland VEAL: Switzerland