Ginger

生姜

A LA CARTE MENU

MISO SOUP tofu / spring onions / wakame	9
CREAMY SOUP porcini / miso	12
OSHIZUSHI with unagi / cucumber / lemon zest	26
GINGER MIX vegetables julienne: carott-beetroot-kohlrabi / house dressing / watermelon radish	12
TUNA marinated / passionfruit-ponzu dressing / yellow beetroot pickles / kaffir-lime	26
KANISU SALAD crab meat with dashi-vinegar / mango / yuzu sirup / green chili	27
ABURI SCALLOP flambé / lime caviar / shiso / ginger-oil	25
OCTOPUS ARM fried / pointed cabbage / dashi / homemade yuzu-kosho mayonnaise	26
NASU DENGAKU Eggplant with Meyer-Lime miso paste / Pimientos de Padron / pickled ginger	20
KOUSHI HOHONIKU NIKOMI braised veal cheeks with sansho pepper / kombu-soja jus / physalis	24
IWANA tempered char with wakame-pesto / char roe / shiso / tomato-seaweed-dashi foam	25
ENTRECOTE with a kombu-shiitake jus / shimeji mushrooms	30
SUSHI PLATE small	75
SUSHI PLATE medium	149

5 COURSE MENU per person	100
vegetarian per person	80

Our kitchen team has free rein to serve you their favorites dishes from the menu.

Origin meat / BEEF, VEAL: Switzerland
Origin fish / CHAR: Switzerland OCTOPUS: Portugal CRAB MEAT (MSC): Canada
TUNA (wild captured, FOS certified): Philippines SCALLOPS: Canada

Please ask about our ingredients if you have any intolerances or allergies.

All prices incl. 8.1% Mwst.