

Ginger

est. 2000

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

MISO SOUP (vegan)
with tofu, spring onions, seaweed
. 9 . 0 0

COLD DISHES

EGGPLANT WITH IBURIGAKKO (vegan, gluten)
smoked eggplant, iburigakko, ginger,
edamame, soy dashi sauce
. 1 4 . 0 0

DAIKON TSUKEMONO (vegan)
pickled daikon, yuzu vinegar marinade, shio kombu
. 1 2 . 0 0

VEGETABLE AGEBITASHI (vegetarian, gluten)
lightly fried and marinated vegetables,
onsen egg, dashi sauce
. 2 1 . 0 0

UNAGI (gluten)
grilled eel, soy dashi sauce, smoked eggplant,
mushroom cream, ginger, sansho
. 2 6 . 0 0

SALMON ABURI (gluten)
flambéed salmon, yuzu ponzu sauce, kumquat,
sugar peas, grated ginger
. 2 4 . 0 0

RAW MARINATED TUNA (gluten)
marinated tuna, pickled daikon, spring onions,
tomato dashi sauce, ginger, umibudo
. 2 6 . 0 0

VEAL TATAKI (gluten)
veal tataki, snack cucumbers, shiso, tomatoes,
homemade yuzu ponzu sauce
. 2 6 . 0 0

PULLED CHICKEN (gluten, sesame)
pulled chicken breast, marinated egg,
americano grape miso sauce
. 2 7 . 0 0

HOT DISHES

CHANTERELLE MUSHROOMS
sautéed chanterelle mushrooms, chives,
americano grape miso sauce
. 2 3 . 0 0

WILD BROCCOLI (vegan, sesame)
Bimi broccoli, sesame dressing, roasted miso cashews
. 1 8 . 0 0

YAKI NASU (vegan, sesame)
oven-roasted Japanese eggplant, shiso, sesame,
ginger, homemade chili pepper miso sauce
. 2 3 . 0 0

CROQUETTES (gluten, lactose)
potato croquettes, cabbage, homemade tonkatsu sauce
. 2 3 . 0 0

BRAISED PORK BELLY (gluten)
pork belly, saikyo miso, apricot sauce,
apricot chips, spring onion oil
. 2 6 . 0 0

TSUKUNE SKEWERS (2 PCS.) (gluten)
homemade chicken meatballs, teriyaki sauce,
egg yolk, chives
. 1 5 . 0 0

TORI KARAAGE (gluten)
crispy deep-fried chicken
. 2 4 . 0 0

GYUNIKU NIKOMI (gluten)
braised beef cheek, sugar peas, miso sauce, green chili oil
. 2 6 . 0 0

TERIYAKI-SANSO CHICKEN (gluten)
chicken, shimeji mushrooms, teriyaki sansho sauce
. 2 4 . 0 0

MADAI (gluten)
Japanese sea bream, Bimi broccoli, lime dashi sauce,
kombu oil, rice cracker with nori salt
. 3 2 . 0 0

TERIYAKI SALMON FILLET (gluten)
pan-fried salmon fillet, homemade teriyaki sauce
. 2 8 . 0 0

HOMEMADE GYOZA (sesame, gluten)
filled with pork OR tofu-spinach,
Chinese cabbage, ginger, sesame oil
. 1 9 . 0 0

TASTING MENU (FISH/MEAT)

. 1 1 0 . 0 0

UNAGI

grilled eel, soy dashi sauce, smoked eggplant,
mushroom cream, ginger, sansho

RAW MARINATED TUNA

marinated tuna, pickled daikon, spring onions,
tomato dashi sauce, ginger, umibudo

PULLED CHICKEN

pulled chicken breast, marinated egg,
americano grape miso sauce

BRAISED PORK BELLY

pork belly, saikyo miso, apricot sauce,
apricot chips, spring onion oil

MADAI

Japanese sea bream, Bimi broccoli, lime dashi sauce,
kombu oil, rice cracker with nori salt

MATCHA PANNA COTTA

with blueberry sauce

TASTING MENU (VEGETARIAN)

. 8 9 . 0 0

EGGPLANT WITH IBURIGAKKO

smoked eggplant, iburigakko, ginger,
edamame, soy dashi sauce

VEGETABLE AGEBITASHI

lightly fried and marinated vegetables,
onsen egg, dashi sauce

CHANTERELLE MUSHROOMS

sautéed chanterelle mushrooms, chives,
americano grape miso sauce

CROQUETTES

potato croquettes, cabbage, homemade tonkatsu sauce

YAKI NASU

oven-roasted Japanese eggplant, shiso, sesame,
ginger, homemade chili pepper miso sauce

MATCHA PANNA COTTA

with blueberry sauce

SUSHI PLATES

SMALL

sashimi, 4 nigiri, 4 uramaki, 6 hosomaki

. 7 5 . 0 0

MEDIUM

sashimi, 12 nigiri, 8 uramaki, 6 hosomaki

. 1 4 9 . 0 0

LARGE

sashimi, 16 nigiri, 12 uramaki, 12 hosomaki

. 2 1 8 . 0 0

If needed, please ask our staff about allergens in our dishes.

All prices are in CHF, including 8.1% VAT.

YELLOWFIN TUNA: Philippines SALMON: Norway

EEL: China SEA BREAM: Japan SALMONE ROE: USA

BEEF: Switzerland CHICKEN: Switzerland PORK: Switzerland