

Ginger



GINGER A LA CARTE

MIXED SEAWEED SALAD sesame dressing	1 1. 0 0
HAMACHI TATAKI kingfish, ponzusauce, yuzu-kosho, shiso, caramelized lemon zest	2 6. 0 0
TUNA ZUKE NORI tuna marinated, seaweed sauce, avocado	2 5. 0 0
SOBA cold buckwheat noodles, kizami wasabi, chia seeds	1 8. 0 0
BEEFTATAR NATO beef, fermented sojabean, quail egg, spring onions	2 6. 0 0
EDAMAME TOFU pickled cherrytomatoes, eggplant	1 8. 0 0
SASHIMI VARIATION a variation of raw fish	2 5. 0 0
Miso Soup fish stock, sojabean paste, tofu, spring onions, seaweed	9. 0 0
KAKIAGE shrimp, edamame, corn and onion fried, matcha seasalt	2 5. 0 0
BUTABARA braised pork belly, nashipear, green bean, karashi-mustard	2 3. 0 0
GINDARA black Cod poached, butter- ponzusauce, wild asparagus, cabbage, shimeji	2 6. 0 0
CREAMED SCALLOP gratinated with tobiko, enokii, garlic	2 4. 0 0
GYOZA pork or vegetables, pak choi, shiso-oil	1 6. 0 0
TORI KARAAGE fried chicken with garlic, soy chili sauce	2 3. 0 0
TEMPURA shrimp, fish, seasonal vegetables	2 5. 0 0

TASTING MENU FOR 2 PEOPLE 1 3 4. 0 0

Appetizer „Sakizuke“ and 6 dishes compiled from our menu

SUSHI, 1 KINGFISH TATAKI, 1 SOBA, 1 GYOZA, 1 GINDARA, 1 TORI KARAAGE

SUSHI PLATE SMALL mixed Sashimi, 4 Nigiri, 4 Uramaki, 6 Hosomaki	75. 0 0
SUSHI PLATE MEDIUM mixed Sashimi, 12 Nigiri, 8 Uramaki, 6 Hosomaki	149. 0 0
SUSHI PLATE LARGE mixed Sashimi, 16 Nigiri, 12 Uramaki, 12 Hosomaki	218. 0 0
SUSHI PLATE URAMAKI 12 Uramaki (Salmonskin, Tobiko Kani, Tempura Ebi)	44. 0 0

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GINGER DESSERT

SESAM PUDDING with maple syrup	13.00
CHEESECAKE with raspberry sauce	14.00
TEMPURA ICE CREAM greentea	6.50
2 MOCHI (JAP. RICECAKE)	9.00
2 MOCHI ICE CREAM	9.00

SORBETTO ICE CREAM

ginger-lime, black sesam, greentea, sourcream,
chocolate, wasabi, montly special

1 SCOOP	4.50
2 SCOOPS	8.00
3 SCOOPS	12.00
WITH SWEET AZUKIBEANS	+2.50

SHOCHU

SUPERIORE	16.00
10 years Barrique, Barley, Beniotome (Kurume, Fukuoka) 8cl / 25%		
TOKI NO CHOETSU VENTO	9.00
Barley, Beniotome (Kurume, Fukuoka) 8cl / 25%		

UMESHU

OHAKU UMESHU	14.00
Plumwine, Beniotome (Kurume, Fukuoka) 10cl / 18%		

SUSTAINABILITY

Ethically unequivocal quality of the products we serve in our restaurant is vitally important to us. That's the reason why we strictly use fish from partners which guarantee us certificate fishing methods.

YELLOW FIN TUNA: Phillipines, captured in the wild, FOS certified KINGFISH: Australia, farm, FOS certified
SHRIMP: Vietnam, farm, golden Shrimp Label SALMROE: USA, captured in the wild, MSC certified MUSSELS: Italy
MACKEREL FILET: Netherlands, captured in the wild, MSC certified PULPO: mediterranean sea BLACKCOD: northeast atlantic
MSC certified SCALLOP: Netherlands, MSC certified SALMON: Scotland LOUP DE MER: Greece GILTHEAD: Greece
TROUT: Switzerland ANCHOVIES: Italy BEEF/LIVER: Switzerland, CHICKEN: Switzerland, PORK: Switzerland