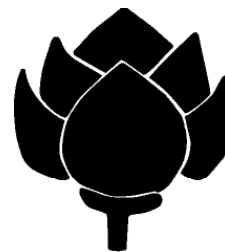


Ginger

生姜



GINGER MENU

for 2 persons

..... 1 3 4 . 0 0

SAKIZUKE

Chef- Spezial

BEEF TATAR UNI

beef tatar combined with sea urchin and soy-honey sauce

EDAMAME TOFU

homemade edamame tofu, served with sweet pickled cherry tomatoes and eggplant

IKA UME

Squid sashimi marinated in plum sauce with fennel and shiso strips

CRISPY MISO CHICKEN

Crispy roasted chicken breast in miso marinade, served with radish pickles

SESAM TROUT

Swiss trout fillet fried in a crispy sesame coat, with lotus root and marinated leek strips

DORADE OCHAZUKE

Dorade on rice, doused with hot dashi

SUSHI PLATES

SMALL

mixed Sashimi,
4 Nigiri, 4 Uramaki,
6 Hosomaki

..... 7 5 . 0 0

MEDIUM

mixed Sashimi,
12 Nigiri, 8 Uramaki,
6 Hosomaki

..... 1 4 9 . 0 0

LARGE

mixed Sashimi,
16 Nigiri, 12 Uramaki,
12 Hosomaki

..... 2 1 8 . 0 0

URAMAKI PLATTE

12 Uramaki
(4 Salmonskin, 4 Tobiko Kani,
4 Tempura Ebi)

..... 4 4 . 0 0

DESSERT

SESAMEPUDDING

with maplesyrup

CHEESECAKE

with raspberry sauce

FRUITGRATIN

with Grand Marnier

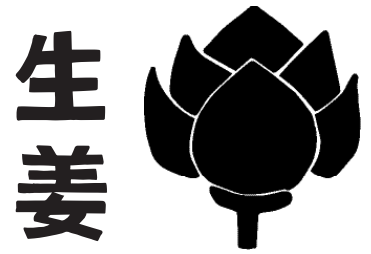
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SUSTAINABILITY

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 MACKEREL FILET: Netherlands, captured in the wild, MSC certified SCALLOP: Netherlands, MSC certified SALMON: Norway LOUP DE MER: Greece GILTHEAD: Greece TROUT: Switzerland ANCHOVIES: Italy BEEF: Switzerland, CHICKEN: Switzerland, PORK: Switzerland

Ginger



MISOSOUP
fish stock and sojabeanpaste, with
tofu, spring onions and seaweed
..... 9 . 0 0

WARME GERICHTE

SARDINES UME TEMPURA
sardines with plum paste and shiso dipped in japanese
dough and deep fried with matcha seasalt
..... 1 8 . 0 0

CRISPY MISO CHICKEN
Crispy roasted chicken breast in miso marinade,
served with radish pickles
..... 2 3 . 0 0

FRIED SILKTOFU
wrapped in crusty cardamom coat,
on a sesame-limesauce
..... 1 8 . 0 0

SESAM TROUT
Swiss trout fillet fried in a crispy sesame coat,
with lotus root and marinated leek strips
..... 2 5 . 0 0

CREAMED SCALLOP
scallop with tobiko, enokii mashroom,
cream cheese, ouché by garlic, gratinéé
..... 2 3 . 0 0

DORADE OCHAZUKE
dorade on rice, doused with hot dashi
..... 2 5 . 0 0

FRIED BEEF
on ponzusauce and enokii mushrooms
..... 2 5 . 0 0

TEMPURA
shrimp, fish and seasonal vegetables
dipped in japanese dough and deep fried
..... 2 3 . 0 0

MIXED SEEWEEDESALAD
with japanese dressing
..... 1 1 . 0 0

COLD DISHES

SPICY LOUP DE MER CARPACCIO
sea brass in hot chilly-sesam sauce
..... 2 3 . 0 0

JAPANESE BEEFTATAR
beeftatar soja-honey sauce with
scallops and lemon zest
..... 2 5 . 0 0

EDAMAME TOFU
homemade edamame tofu, served with sweet pickled
cherry tomatoes and eggplant
..... 1 8 . 0 0

SABA SAHIMI
mackerel sashimi with roasted nuts, watercress and
yuzu dressing
..... 2 3 . 0 0

HAMACHI CEVICHE
kingfish mixed with kumquat, cherry tomatoes, cucum-
ber, peppers, celery and dill-orange-lime sauce
..... 2 5 . 0 0

ASPARGUS NATTO WASABI
green asparagus, fermented soybeans and salmon roe
with wasabi pepper sauce
..... 1 8 . 0 0

IKA UME
squid sashimi marinated in plum sauce with fennel and
shiso strips
..... 2 0 . 0 0

MENTAIKO SOMEN
Somen spaghetti with spicy tobiko-mentaiko-butter
sauce and crispy strips of nori
..... 2 0 . 0 0

SASHIMI VARIATION
a variation of fish cutted by
japanese mastercraft
..... 2 5 . 0 0