

GINGER MENU

We offer a selected menu with various warm and cold dishes served in a sequence determined by the head cook. Allow yourself to be convinced by the versatility of Japanese cuisine.

MENU AOZORA

1 5 9 . 0 0

for 2 persons

Kaiseki Box with 9 small appetizers

3 cold & 2 warm dishes and ice cream

KAISEKI BOX

Kaiseki Box with 9 small appetizers

53.00

DO YOUR TEMAKI

wrap your own Temaki with
salmon, tuna, kingfish, sea urchin

(23.00)

CHASHU KIZAMI WASABI

delicately stewed pork belly, cold served with sweet
sauce, fresh wasabi stripes and red cabbage

(20.00)

SCALLOPS CARPACCIO

thinly sliced scallops on a bed of cucumbers,
dusted with red pepper

(23.00)

JAPANESE SUMMER ROLL

fried salmon with avocado, shiso and mint
wrapped in ricepaper

(18.00)

HAMACHI KAMA

grilled kingfish head with grated radish and lime

(22.00)

KAISEKI BOX

Kaiseki Box with 9 small appetizers

..... 5 3 . 0 0



MENU NOHARA

7 9 . 0 0

for 1 Person

2 cold & 2 warm dishes and ice cream

SHABUSHABU SALAD

planed pork with fresh leaf salad, fried ricenoodles and
sesame sauce (18.00)

RENKON MANJU

fried lotus root-, edamame-, shiitake- balls,
in bouillon with yuzu-pepper and spring onions

(18.00)

KING OF THE FISH

raw vegetables with shiso rolled in king mackerel,
garnished with cress and ponzu-jelly

(23.00)

OCHAZUKE

flambéed sea bass on fried rice, in a hot dashisud

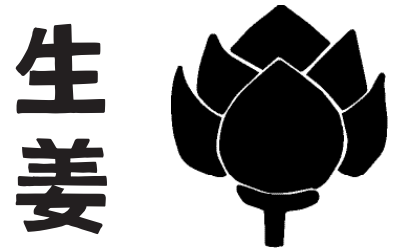
(23.00)

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 BEEF: Switzerland, CHICKEN: Switzerland, PORK: Switzerland

Ginger



KAISEKI BOX

Kaiseki box with 9 small
appetizer

..... 5 3 . 0 0

COLD DISHES

LOTUS ROOT SALAD

served with sesame sauce

..... 1 1 . 0 0

A CHOICE OF SASHIMI

variety of fish cut by
Japanese master hand

..... 2 5 . 0 0

MIXED SEAWEEDSALAD

with japanese dressing

..... 1 1 . 0 0

SPICY LOUP DE MER CARPACCIO

sea bass in hot chilly-sesame sauce

..... 2 3 . 0 0

WARM DISHES

MISOSOUP

fish stock and sojabeanpaste, with
tofu, spring onions and seaweed

..... 9 . 0 0

TEMPURA

shrimp, fish and seasonal vegetables
dipped in Japanese dough and deep
fried

..... 1 8 . 0 0

TENDER BEEF

roasted, in ponzu sauce and
mushrooms

..... 2 5 . 0 0

FRIED SILKTOFU

wrapped in crusty cardamom coat,
on a sesame-limesauce

..... 1 8 . 0 0

CREAMED SCALLOP

with tobiko, enokii mushrooms,
cream cheese and a slight touch of
garlic

..... 2 3 . 0 0

2 YAKITORI

small swiss chicken skewers

..... 1 8 . 0 0

TEMPURA HOTATEGAI

scallop, bacon and lotus
dipped in Japanese dough and deep
fried

..... 2 3 . 0 0

SUSHI 2 STK. NIGIRI

MAGURO_TUNA

..... 1 3 . 0 0

HAMACHI_KINGFISH

..... 1 3 . 0 0

EBI_SHRIMPS

..... 1 3 . 0 0

SABA_MAKEREL

..... 1 3 . 0 0

IKA_SQUID

..... 1 3 . 0 0

TAKO_OCTOPUS

..... 1 3 . 0 0

SHAKE_SALMON

..... 1 3 . 0 0

KAIWARE_CRESS

..... 1 1 . 0 0

INARI_FRIED TOFU

..... 1 1 . 0 0

TAMAGO_OMELETTE

..... 1 3 . 0 0

SUSHI 4 STK. URAMAKI

TOBIKO KANI

crab with avocado, sprinkled with
fligh fish roe

..... 1 3 . 0 0

SALMONSKIN

insideout salmon, avocado,
salmonskin

..... 1 8 . 0 0

TEMPURA EBI

shrimp, cucumber sprinkled
with sesame

..... 1 3 . 0 0

SHISO VEGI

vegetables, omelette wrapped in
shisoleaf

..... 1 3 . 0 0

SOFTSHELL CRAB

softshell crab with avocado,
cucumber and tobiko
sprinkled with sesame

..... 1 8 . 0 0

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

2 portion Sashimi,
16 Nigiri, 12 Uramaki
12 Hosomaki

..... 2 1 8 . 0 0