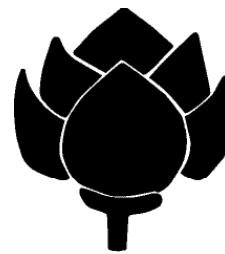


Ginger

生
姜



GINGER MENU

..... 1 3 4 . 0 0

for 2 persons

SAKIZUKE
Chef- Special

JAPANESE BEEFTATAR
beeftatar soja-honey sauce with
scallops and lemon zest

BONITO TATAKI
Bonito sashimi, fried briefly
in ponzu sauce und yuzu kosho

SARDINES UME TEMPURA
sardines with plum paste and shiso dipped in Japanese
dough and deep fried with matcha seasalt

POWANFILET KARASHI MISO
roasted swiss powanfilet, with sweet-chilly
mustard-miso sauce and celery

BUTABARA
in vegetable stewed bacon
with pumpkin and chestnuts

SHAKE NO UNI
salmonfilet with sea urchin roasted, carrots
and shiso-julienne

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
..... 1 2 . 0 0

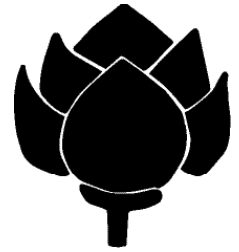
SUSTAINABILITY

Ethically unequivocal quality of the products we serve in our restaurant is vitally important to us. Thats the reason why we strictly use fish from partners which garantie 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 BONITO: Spain ANCHOVIES: Italy BEEF: Switzerland, CHICKEN: Switzerland, PORK: Switzerland

Ginger

生姜



MIXED SEAWEEDESALAD

with japanese dressing

..... 1 1 . 0 0

MISOSOUP

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

..... 9 . 0 0

COLD DISHES

SPICY LOUP DE MER CARPACCIO

sea bass in hot chilly-sesame souce

..... 2 3 . 0 0

JAPANESE BEEFTATAR

beeftatar soja-honey sauce with
scallops and lemon zest

..... 2 5 . 0 0

TOFU KIMCHI

marinated tofu with spicy pickled cabbage topping,
carrots and okra

..... 1 8 . 0 0

BONITO TATAKI

Bonito sashimi, fried briefly
in ponzu sauce und yuzu kosho

..... 2 0 . 0 0

SALMON TATAR GRAPEFRUIT

raw Salmon with pinkgrapefruit and ikura

..... 2 3 . 0 0

MASHROOM- SPINACH SALAT

lukewarm mashroom on spinach salat
with yuzu Sauce and crispy nori

..... 1 8 . 0 0

SASHIMI VARIATION

a variation of fish cutted by
japanese mastercraft

..... 2 5 . 0 0

WARM DISHES

SARDINES UME TEMPURA

sardines with plum paste and shiso dipped in Japanese
dough and deep fried with matcha seasalt

..... 1 8 . 0 0

BEEF FILET

bocuse Beef on butter-ponzusauce
with sweet potato

..... 2 5 . 0 0

FRIED SILKTOFU

wrapped in crusty cardamom coat,
on a sesame-limesauce

..... 1 8 . 0 0

POWANFILET KARASHI MISO

roasted swiss powanfilet, with sweet-chilly
mustard-miso sauce and celery

..... 2 5 . 0 0

CREAMED SCALLOP

scallop with tobiko, enokii mashroom,
cream cheese, ouched by garlic, gratiné

..... 2 3 . 0 0

SHAKE NO UNI

salmonfilet with sea urchin roasted, carrots
and shiso-julienne

..... 2 5 . 0 0

BUTABARA

in vegetable stewed stewed bacon
with pumpkin and chestnuts

..... 2 3 . 0 0

TEMPURA

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

..... 2 3 . 0 0