

Ginger



GINGER A LA CARTE

MIXED SEAWEED SALAD sesame dressing	1 1. 0 0
TUNA TIGERMILK tuna, leche de tigre, caramelized kumquat	2 6. 0 0
CALF`S LIVERPATÉ on crispy rice, marinated pumpkin	1 9. 0 0
HAMACHI TATAKI kingfish, shiso, ponzu sauce, yuzukosho, sweet lemon zest	2 6. 0 0
DO YOUR TEMAKI pickled enokii mushrooms, okra with ume, sushi rice, nori	1 6. 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
GYOZA EBI filled with shrimp, spinach sauce, chili oil	1 8. 0 0
ASARI SAKE clams in dashi-sakestock, ramen, pak choi, bonitoflakes	2 2. 0 0
SATO IMO MISO fried taro root, miso, lime zest	1 8. 0 0
KAMO YUZUKOSHO marinated duck breast and apple, yuzu kosho sauce	2 4. 0 0
RED SNAPPER steamed with chanterelles, leek, sake	2 4. 0 0
ICHIJIKU TEMPURA fried figs with bacon, cream cheese, matcha-seasalt	1 6. 0 0
CREAMED OYSTERS gratinated with tobiko, spinach, garlic	2 2. 0 0
AKI NIKU roasted beef-slices, seasonal mushrooms, sesame-chili sauce	2 8. 0 0
TEMPURA shrimp, fish, seasonal vegetables	2 5. 0 0

TASTING MENU FOR 2 PEOPLE 1 6 4. 0 0

Appetizer „SAKIZUKE“

6 dishes compiled from our menu:

SUSHI, TUNA TIGERMILK, LIVERPATÉ, ICHIJIKU TEMPURA, RED SNAPPER, AKI NIKU

2 MISO SOUPS

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	9.00
2 MOCHI (JAP. RICECAKE)	9.00
2 MOCHI ICE CREAM	9.00

ICE CREAM

yuzu, browntea, black sesam, greentea, sourcream,
chocolate

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%		

UMESHU

OHAKO 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 certified 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 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, DUCK: Poland