

Ginger



GINGER A LA CARTE

MIXED SEEWEEDSALAD with house dressing	1 1. 0 0
LOUP DE MER CARPACCIO sea bass, chili-sesam sauce	2 3. 0 0
BEEFTATAR HOTATEGAI beef tatar, scallop, lemon zest, soy-honey sauce	2 6. 0 0
EDAMAME TOFU homemade edamame tofu, pickled cherry tomatoes, eggplant	1 8. 0 0
HAMACHI CEVICHE kingfish, kumquat, cherry tomatoes, cucumber, peppers, garlic, chili, celery, orange-lime sauce	2 5. 0 0
SALMON TATAKI MANGO salmon, scallop, cicorino rosso, mango sauce, garlic chips	2 4. 0 0
IKA UME squid sashimi, plum sauce, fennel and shiso strips	2 0. 0 0
SASHIMI VARIATION a variation of fishes	2 5. 0 0
MISOSOUP fish stock, sojabean paste, tofu, spring onions, seaweed	9. 0 0
SARDINES UME TEMPURA sardines, plum paste, shiso, matcha seasalt	1 8. 0 0
TORI MISO YAKI roasted chicken breast, miso marinade, radish pickles	2 3. 0 0
BACALHAU oca, leek, hot dashi-soyasauc	2 4. 0 0
KARDAMON TOFU fried silktofu, cardamom coat, sesame-limesauce	1 8. 0 0
CREAMED SCALLOP scallop, tobiko, enokii mushroom, garlic, with cream cheese gratinated	2 4. 0 0
TAKO TENTACEL grilled octopus, yuzu kosho, celery puree	2 5. 0 0
TEMPURA shrimp, fish, seasonal vegetables	2 3. 0 0
SAUTED BEEF on ponzu sauce	2 6. 0 0

TASTING MENU FOR 2 PEOPLE 1 3 4. 0 0

Appetizer „Sakizuke“ and 6 dishes compiled from our menu

1 Beeftatar Hotategai, 1 Edamame Tofu, 1 Ika Ume, 1 Tori Miso Yaki, 1 Bacalhau, & 1 special of the day

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	1 49. 0 0
SUSHI PLATE LARGE mixed Sashimi, 16 Nigiri, 12 Uramaki, 12 Hosomaki	2 18. 0 0
SUSHI PLATE URAMAKI 12 Uramaki (Salmonskin, Tobiko Kani, Tempura Ebi)	4 4. 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
MATCHA BROWNIE with tempura banana	13.00
2 MOCHI (JAP. RICECAKE)	9.00
2 MOCHI ICE CREAM	9.00

SORBETTO ICE CREAM

Ingwer-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, Gerste, Beniotome (Kurume, Fukuoka) 8cl / 25%		
TOKI NO CHOETSU VENTO	9.00
Gerste, Beniotome (Kurume, Fukuoka) 8cl / 25%		

UMESHU

OHAKU UMESHU	10.50
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
MACKEREL FILET: Netherlands, captured in the wild, MSC certified PULPO: mediterranean sea BACALHAU: northeast atlantic
MSC certified SCALLOP: Netherlands, MSC certified SALMON: Norway LOUP DE MER: Greece GILTHEAD: Greece
TROUT: Switzerland ANCHOVIES: Italy BEEF/LIVER: Switzerland, CHICKEN: Switzerland, PORK: Switzerland