

Ginger



GINGER A LA CARTE

MIXED SEEWEED SALAD with house dressing	1 1. 0 0
LOUP DE MER CARPACCIO sea bass, chili-sesam sauce	2 3. 0 0
BLACK AND WHITE SESAM TOFU homemade, with avocado- miso creme	1 8. 0 0
SALMON WANTAN marinated salmon slices, crispy wheat leaves, lemon- orange vinaigrette, ikura	2 4. 0 0
SPICY TUNA TATAR on crispy sushi rice	1 8. 0 0
SASHIMI VARIATION a variation of fishes	2 5. 0 0
HAMACHI CEVICHE kingfish, kumquat, cherry tomatoes, cucumber, peppers, garlic, chili, celery, orange-lime sauce	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
DAIKON OKAYU liquefied rice, steamed with shrimp in a radishring	2 0. 0 0
TEMPURA shrimp, fish, seasonal vegetables	2 3. 0 0
TORI KARAAGE crispy fried chicken with garlic, soy chili sauce	2 3. 0 0
SATSUMAIMO DANGO sweet potatoe puree with edamame& lotusroot fried, with mixed autumn mushrooms in dashifond	1 8. 0 0
JAPANESE BOUILLABAISSE mussels, clams, seabream, shrimp, sepia, coriander, spinach, chili, garlic	2 5. 0 0
KARDAMON TOFU fried silktofu, cardamom coat, sesame-limesauce	1 8. 0 0
TAKO TENTACEL grilled octopus, yuzu kosho, celery puree	2 6. 0 0
CREAMED SCALLOP scallop, tobiko, enokii mushroom, garlic, with cream cheese gratinated	2 4. 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
sushi, 1 salmon wantan, 1 tsesam tofu, 1 daikon okayu, 1 tori karaage & 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 MUSSELS: Italy
MACKEREL FILET: Netherlands, captured in the wild, MSC certified PULPO: mediterranean sea BACALHAU: 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, PORK: Switzerland