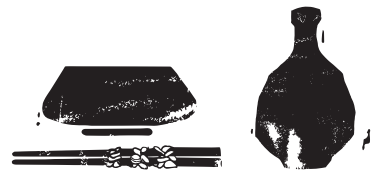


Ginger Dinner Menu



TASTING MENU PER PERSON

fish and meat

6 COURSE MENU 1 1 0 . 0 0

AMUSE BOUCHE

Chef-Special

EDAMAME-MISO SOUP

with chives

TUNA SASHIMI

optional tuna or salmon sashimi
with hijiki, green chili, pickled kohlrabi
and sudachi-dashi shoyu dressing

TSUKEMONO / BABY-SEPIA

Pickles: radish, watermelon radish,
lotus root with yuzu shoyu,
Jerusalem artichokes with miso

sautéed baby sepia with soy-spiced almonds,
chives, capuchin cress

CORNFED CHICKEN

roasted cornfed chicken breast with barba di frate,
homemade teriyaki jus, chili, fried onions

POTATO SALAD/ KOUSHI HOHONIKU

cucumber, potato, carrot, egg, mayo,
chives and sprout mix

braised veal cheeks with sansho pepper,
kombu-shiitake jus and physalis

CHESTNUT PANNACOTTA

with matcha sauce and crumble

TASTING MENU PER PERSON

vegetarian

6 COURSE MENU (v) 9 5 . 0 0

AMUSE BOUCHE

Chef-Special

EDAMAME-MISO SOUP

with chives

VEGETARIAN NIGIRI / TSUKEMONO

2 vegetarian nigiri

Pickles: radish, watermelon radish,
lotus root with yuzu shoyu,
Jerusalem artichokes with misoo

YAKI NASU

oven-baked eggplant, soy-yuzu sauce, shiso,
sesame, pickled ginger, pimentos de padron

TOFU BRÛLÉE

tofu, caramelized yuzu-miso paste,
romanesco, chives, cornflowers

POTATO SALAD / GYOZA

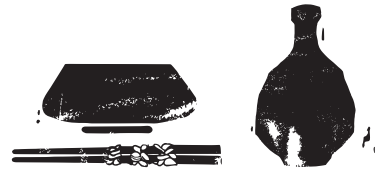
cucumber, potato, carrot, egg, mayo,
chives and sprout mix

tofu, china cabbage, ginger, sesame oil
with homemade yuzu sauce

CHEESCAKE

with raspberry sauce

Ginger Dinner Menu



All dishes are served in smaller portions.
Our recommendation for 2 people is 5 to 6 plates.

COLD DISHES

SHIRASU SALAD (v)
salad with shirasu, julienne vegetables, kombu, shiso,
arare and house dressing
..... 1 5 . 0 0

TUNA OR SALMON SASHIMI
optional tuna or salmon sashimi
with hijiki, green chili, pickled kohlrabi
and sudachi-dashi shoyu dressing
..... 2 6 . 0 0

SALMON HANDROLL (2 PCS.) (v)
marinated salmon with shichimi-sesame-soy,
ikura, sushi rice, nori and gari
..... 2 4 . 0 0

TSUKEMONO (v)
Pickles: radish, watermelon radish,
lotus root with yuzu shoyu,
Jerusalem artichokes with miso
..... 1 5 . 0 0

JAPANESE POTATO SALAD (v)
cucumber, potato, carrot, egg, mayo,
chives and sprout mix
..... 1 3 . 0 0

GYUNIKU NIGIRI (2 PCS.) (v)
beef nigiri with kombu and grated ginger
..... 1 4 . 0 0

SPECIALS

SUZUKI UROKO-YAKI
crispy fried loup de mer, spinach, cherry tomatoes, to-
mato-kombu-dashi sauce and lime caviar
..... 2 8 . 5 0

KOUSHI HOHONIKU
braised veal cheeks with sansho pepper,
kombu-shiitake jus and physalis
..... 2 4 . 0 0

WARM DISHES

TERIYAKI SALMON
fried salmon, homemade teriyaki sauce,
carrot salad, sesame seeds, chives
..... 2 8 . 0 0

TOFU BRÛLÉE (v)
tofu, caramelized yuzu-miso paste,
romanesco, chives, cornflowers
..... 2 1 . 5 0

CORNFED CHICKEN
roasted cornfed chicken breast with barba di frate,
homemade teriyaki jus, chili, fried onions
..... 2 6 . 5 0

BABY-SEPIA
sautéed baby sepia with soy-spiced almonds,
chives, capuchin cress
..... 2 6 . 0 0

ENTRECÔTE
with sukiyaki sauce, onions, rocket salad,
shimeji mushrooms, egg yolk sauce
..... 3 0 . 0 0

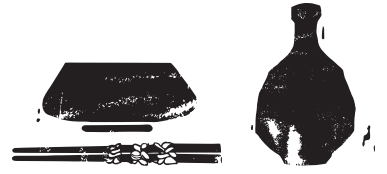
WILDRIVER PRAWNS
with shiso-sesame pesto,
snack cucumber and grapes
..... 2 7 . 0 0

ABURI HOTATE
flambéed scallops with lime caviar,
pickled red onions, spinach,
ginger oil and dashi-butter sauce
..... 2 5 . 0 0

YAKI NASU (v)
oven-baked eggplant, soy-yuzu sauce, shiso,
sesame, pickled ginger, pimentos de padron
..... 2 0 . 0 0

HOMEMADE PORK OR TOFU GYOZA (v)
filled with pork or tofu, china cabbage, ginger, sesame oil
with homemade yuzu sauce
..... 1 8 . 0 0

Ginger Dinner Menu



SMALL SOUPS

MISO SOUP (v)
with tofu, spring onions and seaweed
..... 9 . 0 0

EDAMAME-MISO SOUP (v)
with chives
..... 1 2 . 0 0

SUSHI PLATE

SMALL (v)
sashimi mixed,
4 nigiri, 4 uramaki, 6 hosomaki
..... 7 5 . 0 0

MEDIUM
sashimi mixed,
12 nigiri, 8 uramaki, 6 hosomaki
..... 1 4 9 . 0 0

(v) vegetarian or vegetarian option available

ORIGIN

YELLOWFIN TUNA: Philippines, wild-caught, FOS certified SALMON: Norway
KINGFISH: Australia, farm-raised, FOS certified WILD RIVER PRAWNS: Argentina BABY-SEPIA: Italy, wild-caught OCTOPUS: Morocco, wild-caught
SALMON ROE: USA, wild-caught, MSC certified SHIRASU: China SCALLOPS: Canada, wild-caught LOUP DE MER: Greece
BEEF: Switzerland VEAL: Switzerland PORK: Switzerland CORN CHICKEN: Switzerland