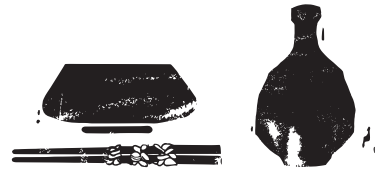


Ginger Dinner Menu



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, yellow leek, cherry tomatoes,
tomato-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,
nameko mushrooms, chives, cornflowers
..... 2 1 . 5 0

CORNFED CHICKEN
roasted cornfed chicken breast with pumpkin puree,
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, spaghetti squash,
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

CHAMPIGNONS-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