

Ginger

LUNCH MENU

BENTO BOX

served with miso soup & a bowl of rice

YUAN YAKI BENTO 3 2

fried salmon with yuanji sauce, shimeji mushrooms,
okra, kakiage: deep-fried veggies julienne, sushi

NIMONO BENTO 2 9

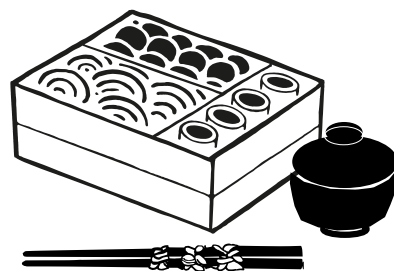
braised veal, miso-onion sauce, shichimi, broccoli,
kakiage: deep-fried veggies julienne, sushi

NASU DENGAKU BENTO veggie 2 6

cooked eggplant & green peppers, miso sauce,
kakiage: deep-fried veggies julienne, sushi

BUSINESS BENTO 4 8

fried salmon with yuanji sauce,
braised veal with miso-onion sauce,
cooked eggplant & green peppers with miso sauce,
kakiage: deep-fried veggies julienne, sushi, sashimi



DONBURI

served with miso soup

EBI DON 2 8

Rice bowl with pan-fried wild river prawns, nori,
okra, panko, homemade soy-vanilla mayo

GYU MISO DON 2 8

Rice bowl with braised beef chuck,
miso sauce, miso-cacao powder, egg, onions

NASU DENGAKU DON veggie 2 6

Rice bowl with cooked eggplant,
pimientos de padron, miso sauce, pickled ginger

+ sashimi (5 pieces) 1 3

ORIGIN

YELLOWFIN TUNA: Philippines, wild-caught, FOS certified SALMON: Norway KINGFISH: Australia, FOS certified
WILD RIVER PRAWNS: Argentina OCTOPUS: Morocco, wild-caught
SALMON ROE: USA, wild-caught, MSC certified SCALLOPS: Canada, wild-caught
LOUP DE MER: Greece BEEF: Switzerland VEAL: Switzerland

If needed, please consult our staff for informations on allergens in our dishes.

All prices are in CHF and include 8.1% VAT.