

GINKŌ OMAKASE TASTING

6 course Chef's tasting menu \$79 per person

OTSUKURI OMAKASE

Chef's daily selection \$60 per person

GINKŌ NIGIRI

9 pieces served with oto-shi and miso soup \$55 per person

SPECIALTY ROLLS

Ginko Roll	Tuna, Salmon, Hamachi, Avocado, Cucumber, Kaiware, Romaine Lettuce, Daikon, Tobiko	13
Eye of the Tiger	Scallop, Shiitake, Burdock Root	10
Royal Crab	King Crab, Cucumber, Tobiko	14
The Zeppelin	Whitefish, Tuna, Wasabi Mayo Salmon, Avocado, Cucumber	13
Nippon Roll	Squid, Cucumber, Burdock Root, Shiso, Plum	9

SUSHI ROLLS

		Hand Roll	Cut Roll
California "Sunshine"	Snow Crab, Cucumber, Avocado, Tobiko	9	10
Jumbo Shrimp Tempura	Shrimp, Asparagus, Tobiko		12
Spicy Tuna	Tuna, Masago, Scallions, Cucumber	7	8
Soft Shell Crab	Avocado, Tobiko, Cucumber	9	10
Salmon Skin	Burdock Root, Cucumber, Scallions, Kaiware	6	7
Una Kyu	Eel, Cucumber	9	10
Negi Hama	Yellowtail and Scallion	7	8
Negi Toro	Fatty Tuna and Scallion	11	12
Sake	Salmon	6	7
Tekka	Tuna	7	8
Uni	Sea Urchin	11	12

VEGETABLE ROLLS

		Hand Roll	Cut Roll
Asparagus	Asparagus	4	5
Kappa	Cucumber	3	4
Ume-Kyu	Plum, Shiso, Cucumber	4	5
Avocado Cucumber		4	5
Yama Gobo	Pickled Burdock Root	3	4
Vegetable Tempura		6	7
Garden Vegetables			8

SHABU SHABU

(served at the tables only)

Strip loin, Napa cabbage, green onion, shiitake, enoki, momiji oroshi, ponzu, goma dare

Certified Angus Beef 6 oz \$30 per person

Wagyu Beef 6 oz \$50 per person



APPETIZERS

Edamame		5
Spicy Scallop Chips	Tobiko, Scallions, Pringles	12
3 Styles of Oysters	Horseradish Ponzu, Spicy Yuzu, Tempura	12
Sunomono and Tosaka	Shrimp, Snow Crab or Combination	12
Wakame Salad	Green Tea Noodles, Seaweed	8
Blistered Shishito Peppers	Sesame, Soy and Yuzu Salt, Bonito	8
Maine Lobster	Miso Eggplant, Sesame	15
Tartar	Served with quail egg and ginger onion ponzu	
tuna or hamachi		15
toro		20
salmon		12
	with American Caviar, \$50 supplement, with Uni, \$10 supplement	
Ginko Usuzukuri	Thin-sliced fish with yuzu kosho	6 pieces
tuna		14
hamachi		15
hirame		12
sake		12
Miso Soup	Wakame, Tofu, Scallions	3
Truffled Miso Soup	Edamame, Lobster, Hon-Shimeji Mushrooms	6

OSHI SUSHI

Unagi and Foie Gras		16
Shrimp, Cucumber		9
Smoked Salmon, Shiso, Ikura		12

GUNKAN SUSHI

		Price per piece
Ikura	Salmon Roe	5
Tobiko	Flying Fish Roe	4
Uni	Sea Urchin	6
Mentai Mayo Cucumber	Cod Roe, Mayo, Cucumber	6
Ika Mentai	Squid and Cod Roe	6
Maguro Yamaimo Uzura	Tuna, Yam, Quail Egg	6
Uni Ikura Kani	Sea Urchin, Salmon Roe, Crabmeat	7
Spicy Hotate Tobiko	Scallop, Flying Fish Roe	5

SUSHI NIGIRI OR OTSUKURI

		Price per piece
Anago	Sea Eel	6
Botan-Ebi	Sweet Shrimp	6
Ebi	Cooked Shrimp	3
Hamachi	Yellowtail	5
Hirame	Fluke	4
Hokkigai	Surf Clam	4
Hotate	Scallop	5
Ika	Squid	3
Madai	Japanese Snapper	5
Maguro	Tuna	5
Saba	Mackerel	4
Sake	Salmon	4
Sake Kunsei	Smoked Salmon	4
Shiro Maguro	White Tuna	5
Tako	Octopus	4
Tamago	Japanese Omelet	3
Taraba Kani	King Crab	7
Toro	Fatty Tuna	8
Tsubugai	Whelk	4
Unagi	Fresh Water Eel	5
Zuwai Kani	Snow Crab	5

SPECIALTY NIGIRI

		Price per piece
Maguro Tataki	Seared Tuna	6
Toro Tataki	Seared Fatty Tuna	9
Niku Tataki	Seared Beef	5
Hotate Aburi, Uni Nose	Seared Scallop with Sea Urchin atop	8
Ika Aburi	Seared Squid	4
Sake Toro Aburi	Seared Salmon Belly	6
Nasu	Eggplant	3
Kamo/Foie/Ume	Duck/Foie/Plum	7