

## GINKO OMAKASE TASTING

5 course Chef's tasting menu

## OTSUKURI OMAKASE

Chef's daily selection

## GINKO NIGIRI

9 pieces served with oto-shi and miso soup

## SPECIALTY ROLLS

**Ginko Roll** Tuna, Salmon, Hamachi, Avocado, Cucumber, Kaiware, Romaine Lettuce, Daikon, Tobiko

**Eye of the Tiger** Scallop, Shiitake, Burdock Root

**Royal Crab** King Crab, Cucumber, Tobiko

**The Zeppelin** Whitefish, Tuna, Wasabi Mayo  
Salmon, Avocado, Cucumber

**Lobster Roll** "Popcorn" Lobster, Romaine. Mango

## SUSHI ROLLS

**California "Sunshine"** Snow Crab, Cucumber, Avocado, Tobiko

**Jumbo Shrimp Tempura** Shrimp, Asparagus, Tobiko

**Spicy Tuna** Tuna, Masago, Scallions, Cucumber

**Soft Shell Crab** Avocado, Tobiko, Cucumber

**Salmon Skin** Burdock Root, Cucumber, Scallions, Kaiware

**Una Kyu** Eel, Cucumber

**Negi Hama** Yellowtail and Scallion

**Negi Toro** Fatty Tuna and Scallion

**Sake** Salmon

**Tekka** Tuna

**Uni** Sea Urchin

## VEGETABLE ROLLS

**Asparagus** Asparagus

**Kappa** Cucumber

**Ume-Kyu** Plum, Shiso, Cucumber

**Avocado Cucumber**

**Yama Gobo** Pickled Burdock Root

**Vegetable Tempura**

**Garden Vegetables**

## 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**

**Wagyu Beef 6 oz**



## APPETIZERS

Edamame		
Spicy Scallop Chips	Tobiko, Scallions, Pringles	
3 Styles of Oysters	Horseradish Ponzu, Spicy Yuzu, Tempura	
Sunomono and Tosaka	Shrimp, Snow Crab or Combination	
Wakame Salad	Green Tea Noodles, Seaweed	
Blistered Shishito Peppers	Sesame, Soy and Yuzu Salt, Bonito	
Aji Otsukuri	Whole Japanese Mackerel, Ginger, Scallion	
Tartar	Served with quail egg, wasabi tatare sauce	
tuna or hamachi		
toro		
salmon		
with American Caviar \$50 supplement, with Uni \$10 supplement		
Ginko Usuzukuri	Thin-sliced fish with yuzu kosho	6 pieces
tuna		
hamachi		
suzuki		
sake		
Miso Soup	Wakame, Tofu, Scallions	
Truffled Miso Soup	Edamame, Lobster, Hon-Shimeji Mushrooms	

## OSHI SUSHI

Unagi and Foie Gras
Red and White Tuna
Smoked Salmon, Shiso, Ikura

## GUNKAN SUSHI

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

## SUSHI NIGIRI OR OTSUKURI

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

## SPECIALTY NIGIRI

Maguro Tataki	Seared Tuna
Toro Tataki	Seared Fatty Tuna
Wagyu Tataki	Seared Japanese Wagyu Beef
Hotate Aburi, Uni Nose	Seared Scallop with Sea Urchin
Ika Aburi	Seared Squid
Sake Toro Aburi	Seared Salmon Belly
Nasu	Eggplant