

## 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	12
Eye of the Tiger	Scallop, Shiitake, Burdock Root	10
Royal Crab	King Crab, Cucumber, Tobiko	14
The Zeppelin	Specialty of the House	12
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		9
Spicy Tuna	Tuna, Masago, Scallions, Cucumber	6	7
Soft Shell Crab	Avocado, Tobiko, Cucumber	7	8
Salmon Skin	Burdock Root, Cucumber, Scallions, Kaiware	5	6
Una Kyu	Eel, Cucmber	7	8
Negi Hama	Yellowtail and Scallion	6	7
Negi Toro	Fatty Tuna and Scallion	11	12
Sake	Salmon	5	6
Tekka	Tuna	6	7
Uni	Sea Urchin	11	12

## VEGETABLE ROLLS

		Hand Roll	Cut Roll
Asparaguas	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		5	6
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 \$25 per person

Wagyu Beef 6 oz \$50 per person

**GINKŌ** 銀行  
RESTAURANT

## 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	10
Blistered Shishito Peppers	Sesame, Soy and Yuzu Salt, Bonito	8
Unagi/Foie Gras/Oshi Sushi	Shiso Tempura, Ume Boshi	14
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
Tempura Fish Roll	Yuzu, Soy, Jalepeno Foam, Pickled Shiitake	12
Tsukuri Tataki	Seared Tuna and Hamachi, Vegetable Ribbons	18
Chilled Maine Lobster	Ginger Vinaigrette, Mango, Avocado, Watercress	20
Miso Soup	Wakame, Tofu, Scallions	3
Truffled Miso Soup	Edamame, Lobster, Hon-Shimeji Mushrooms	6

## GUNKAN SUSHI

Price per piece

Ikura	Salmon Roe	4
Masago	Smelt Roe	3
Tobiko	Flying Fish Roe	4
Uni	Sea Urchin	6
Ebi Mayo Masago	Shrimp, Smelt Roe	4
Ika Okura	Squid and Okra	5
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	5
Ebi	Cooked Shrimp	3
Hamachi	Yellowtail	5
Hirame	Fluke	4
Hokkigai	Surf Clam	3
Hotate	Scallop	4
Ika	Squid	3
Madai	Japanese Snapper	5
Maguro	Tuna	5
Saba	Mackeral	4
Sake	Salmon	4
Sake Kunsei	Smoked Salmon	4
Shiro Maguro	White Tuna	4
Tako	Octopus	3
Tamago	Japanese Omelet	3
Taraba Kani	King Crab	6
Toro	Fatty Tuna	8
Tsubugai	Whelk	3
Unagi	Fresh Water Eel	5
Zuwai Kani	Snow Crab	4

## 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	7
Ika Aburi	Seared Squid	4
Sake Toro Aburi	Seared Salmon Belly	5
Nasu	Eggplant	3
Kamo/Foie/Ume	Duck/Foie/Plum	7