



Soup and Salad

Miso Soup \$3

Soybean broth with seaweed, tofu and scallion.

Vegetable Tofu Soup \$3

Cabbage, mushrooms and tofu, simmered together.

Green Garden Salad \$4

Fresh lettuce with tomato and cucumber drenched in our famous ginger dressing.

Alex's Secret Salad \$12

Seaweed salad, Squid Salad, Scallop Fin Salad and baby greens, finished with a tangy miso dressing, and tempura avocado on top.

Tuna Salad \$12

Pepper tuna with fresh organic spring mix, top it off with tobiko and a mango dressing.

Mushroom Soup \$3

chicken broth with mushrooms and scallion.

Seafood Miso Soup \$7

Clams, shrimp, and crab mixed with sliced ginger in a miso broth.

Seaweed Salad \$5

Fresh seaweed seasoned to perfection in sesame seeds & red pepper.

Kani Salad \$6

Crab and cucumber mixed with a tobiko spicy mayonnaise blend.

Avocado Garden Salad \$5

Our house salad topped with avocado and sesame seeds.

Appetizer

Edamame \$4

Japanese Soy Beans with Sea Salt.

Vegetable or Beef Gyoza \$5

Half moon shaped pan fried dumpling

Miso Eggplant \$5

Eggplant marinated in shira miso sauce.

Soft Shell Crab \$8

Lightly fried soft shell crab with Katsu sauce.

Beef Negimaki \$7

Broiled sliced steak rolled with fresh scallion, smothered in teriyaki sauce.

Steamed Asparagus \$5

Steamed asparagus with teriyaki sauce.

Shrimp Shumai \$5

Steamed Shrimp Dumplings

Chicken Yakitori (2) \$6

Grilled Chicken on skewers with teriyaki sauce

Haru Maki (2) \$5

Deep fried Spring Rolls with plum wine sauce.

**Vegetable, Chicken, or Shrimp ... \$7
Tempura**

Black Cod Miso.....\$12

Bake black cod marinated in a sweet miso sauce.



Sushi Bar Appetizer

Sushi Sampler \$10
5 Pieces of assorted sushi.

Sashimi Sampler \$10
9 pieces of assorted slices of fresh raw fish.

Tuna Dumplings (2) \$10
Tuna sashimi stuffed with avocado, wasabi tobiko, crunch, drizzled with wasabi olive oil.

Peppered Tuna Tataki \$10
Peppered tuna Tataki drizzled with wasabi mayonnaise sauce and crunch.

Yellow Tail Jalapeño \$12
Fatty Yellow Tail with sliced Jalapeño on top, mix with a grapefruit and orange Yuzu sauce.

Salmon Toro Tartar \$12
Diced Salmon & mango served with crunches, caviar, and fruity Nuta sauce.

Shanchi White Tuna \$12
Pan Fried Shichimi crusted White Tuna served with Wild Ginger Sauce.

Bonsai Tree \$10
Salmon, Yellowtail, Tuna, Crab, Avocado, and Ikura, wrapped in cucumber in Ponzu sauce.

Sushi or Sashimi A La Carte By Piece

indicates the menu item is NOT raw.


- Maguro (Tuna)** \$2.5
- Sake (Salmon)** \$2.5
- Tamago (Egg)** \$2
- Hirame (Fluke)** \$2.5
- Ika (Squid)** \$2.5
- Hokkigai (Red Clam)** \$2.5
- Ikura (Salmon Caviar)** \$3
- Spanish Mackerel** \$2.5
- Tobiko** \$2.5
- Uni (Sea Urchin)** \$\$/P












- Ebi (Shrimp)** \$2
- Hamachi (Yellowtail)** \$3
- White Tuna** \$2.5
- Unagi (Freshwater Eel)** \$3
- Suzuki (Sea Bass)** \$2.5
- Tako (Octopus)** \$3
- Kani (Mock Crab meat)** \$2
- Smoked Salmon** \$2.5
- Amaebi (Sweet Shrimp)** \$3
- Toro (Tuna Belly)** \$\$/P

18% gratuity may be added to parties of 6 or more.



Maki Roll or Hand roll


 Indicates there is no raw fish in this menu item.

Tuna Roll \$4.5	Salmon Roll \$4.5
Tuna Cucumber or Avocado \$4.5	Salmon Cucumber or Avocado . \$4.5
Spicy Tuna Roll \$5	Spicy Salmon Roll \$5
Spicy Tuna Crunch Roll \$7	 Salmon Skin Roll \$4
Yellowtail Scallion Roll \$4.5	 Eel Cucumber or Avocado Roll \$5
Spicy Yellowtail Roll \$5.5	 Shrimp Cucumber or Avocado .. \$4.5
 California Roll \$4.5	 Philadelphia Roll \$5
 Avocado or Cucumber Roll \$3.5	 Peanut Avocado Roll \$3.5
 Vegetarian Roll \$4.5	 Sweet Potato Tempura Roll \$4
 Shrimp Tempura Roll \$7.5	 Boston Roll \$5

A tempura shrimp with cucumber, avocado, tobiko, and mayonnaise wrapped in nori.

Shrimp, Cucumber, Lettuce and Mayonnaise.

Ginza Special Roll

Godzilla Roll \$10
Spicy tuna inside with avocado & tobiko on top.
Crazy Roll \$10
Sea bass, asparagus, avocado, and crab wrapped in nori then deep fried, and topped with tobiko, scallion, spicy mayo, and more Crunches.
Rainbow Roll \$10
Crab, Cucumber, Avocado inside with Tuna, Salmon, sea bass and Yellowtail draped on the outside, topped with tobiko.
 Spider Roll \$12
Fried Maryland soft shell crab w. cucumber, avocado, tobiko, and mayonnaise.



Special Roll

-  **French Dragon Roll** **\$14**
 Our shrimp tempura inside topped with eel and avocado.
- Angry Dragon** **\$14**
 Shrimp Tempura, Spicy Tuna, Sliced Papaya, King Crab Salad on top. Served with Nuta Sauce.
- Angel Roll** **\$14**
 A Ginza Favorite! Peppered tuna, tempura crunches, radish sprouts, and wasabi on the inside. Salmon, eel, avocado, and spicy mayo on the top.
- Ginza Chef Roll** **\$14**
 Salmon, Yellowtail, radish sprout, asparagus, and avocado on the inside. Then we top this delicacy with tuna, spicy mayonnaise, Tobiko, and Crunches.
- Seasons Roll** **\$14**
 Tuna, yellow tail, salmon, and avocado on the inside, with a rainbow of colors of tobiko on the outside.
-  **Eel Lover Roll** **\$14**
 Generous amounts of fresh water eel, cucumber, radish sprouts & asparagus on the inside, and more eel & avocado on the top.
- Spring Time Roll** **\$14**
 Spicy tuna and king crab leg meat on the inside and avocado with seared white tuna and seared salmon on the top.
- Crazy Tuna Roll** **\$14**
 Inside is peppered tuna with onion, avocado, and wasabi mayo. Outside spicy tuna and tempura crunchy.
- Summer Roll** **\$14**
 Tempura salmon, spicy tuna, mango inside, Shanchi white tuna and avocado on top.
- Wintonbury Roll** **\$14**
 Tempura salmon, asparagus, radish sprout inside with peppered tuna and avocado on the top.
- King Crab Crunch Roll** **\$15**
 King crab, white tuna, and spicy tuna lightly panko fried served with a light Ponzu sauce.
- Number 14** **\$18**
 Deep fried soft shell crab, Mozzarella Cheese, Jalapeño, and sweet basil inside, with spicy tuna, black caviar and gold flake on top, with eel and nuta sauce.



Kitchen Entrées

All entrées served with miso soup.

Tuna Steak \$21

Sushi grade tuna seared to your liking in a sake soy butter sauce placed eloquently on a bed of fresh sugar snap peas, and mushrooms.

Filet Mignon \$24

8oz. grain fed mid- west filet beef in special mushroom sauce, served with Baby Corn, Asparagus and Mushroom.

Chilean Sea Bass \$24

Juicy Chilean Sea Bass piled high on a bed of seasonal vegetables w. mango miso sauce, topped with Osetra caviar.

Vegetable/Chicken/ Duck Teriyaki \$11/15/17

Seasonal Vegetables, a Duck Breast, or a Chicken Breast served sizzling hot on a bed of caramelized sweet onions drenched in our teriyaki sauce.

Steak, Scallop, Shrimp or Salmon Teriyaki \$18

Pick your favorite from the above choices, cooked it perfectly then place it on a bed of sweet caramelized onions drenched in our special teriyaki sauce, served on a sizzling hot skillet plate.

Vegetable/Chicken/Shrimp Tempura \$11/15/16

Japanese classic deep fried dish with a light and delicious tempura batter accompanied w sweet tempura sauce.

Salmon Shogayaki \$16

Take two generous pieces of salmon filet broil them with just salt, pepper, and butter and put them on a bed of seasonal vegetables.

Ginger Chicken/Shrimp \$15/16

Fresh chicken breast or gulf coast tiger shrimp cooked in a Japanese ginger sauce then placed on bed of onions.

Sake Marinated Short Ribs \$16

Served with baby green spring mix with a pomegranate miso dressing.

Florida meets Japan \$18

Jumbo Gulf Shrimp surrounding Asian pan fried Spinach served in a delicious miso cream sauce.



Ginza Japanese Noodle Entrées

- Yaki Soba** \$12
Your choice of beef, chicken, shrimp, smoke salmon or vegetables pan-fried with a light yet wholesome wheat noodle.
- Yaki Udon** \$14
Japanese Udon noodle pan fried with shrimp, crab sticks, scallops, fish cake and seasonal vegetables.
- Nabeyaki Udon** \$14
Japanese Udon noodles in a chicken stock with crab sticks, chicken, Japanese fish cake, one poached egg and two pieces of our shrimp tempura.

Sushi Bar Entrées

All Sushi entrées are the chefs choice, NO SUBSTITUTIONS. All entrées served with miso soup.

- Sushi Dinner** \$19
9 pieces assorted sushi served with a tuna roll or California roll.
- Sashimi Dinner** \$22
18 pieces of assorted raw fish.
- American Sushi** \$20
3 pieces of tuna, 3 pieces of yellowtail, and 3 piece of salmon sushi with a salmon avocado roll.
- American Sashimi** \$22
6 pieces of tuna, 5 yellowtail, and 6 salmon sashimi.
- Sushi & Sashimi Combo** \$24
5 pieces of assorted sushi & 9 pieces of assorted sashimi with a Spicy Tuna Avocado roll
- Spicy Maki Combo** \$14
1 spicy tuna, 1 spicy salmon, and 1 spicy California roll.
- Sushi For Two** \$36
16 pieces of assorted sushi with a Godzilla roll.
- Love Boat (For Two)** \$45
8 pieces sushi & 20 pieces sashimi served with a Chef Special roll.
- Party Boat** \$75
15 pieces of sushi & 36 pieces of sashimi served with a tuna, and a Chef Special roll in a boat.

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