Soups

**Miso Soup** .................................................. $3
Miso Soybean Broth with Tofu, Seaweed and Scallions

**Mushroom Soup** .................................................. $3
Fresh Mushrooms, Fried Onions and Scallions in a Chicken Broth

**Tom Yum Soup (Chicken or Shrimp or Dumpling (Veggie))**  $6 / $7 / $6
Thai Hot & Sour Broth with Mushroom, Red Bell Pepper, Onion, Napa Cabbage, Milk and Cilantro

**Seafood Miso Soup** .................................................. $9
Clams, Shrimp, Scallop, Kani, Fishcake and a Vegetable Medley in a Miso Broth

Salads

**Seaweed Salad** .................................................. $5.5
Seasoned Seaweed, Sesame Seeds and Red Pepper

**Kani Salad** .................................................. $7
Kani, Cucumber and Masago mixed in our Spicy Mayo Dressing

**Dirty Salad** .................................................. $8
Seaweed Salad, Kani, and Cucumber Mixed with Spicy Mayo, Masago and Crunch

**Green Garden Salad** .................................................. $4 With Avocado $6
Mixed Greens, Cucumber and Tomatoes served with our Housemade Ginger Dressing

**Peppered Tuna Salad** .................................................. $12
Spring Mix and Seaweed Salad topped with Peppered Tuna, Masago and Special Mango Dressing

Starters

**Seasoned Edamame** .................................................. $6.5
Japanese Soy Beans sautéed with Salt, Chili Pepper, Garlic, Butter and Soy Sauce

**Shumai** .................................................. $5.5
Steamed Shrimp Dumplings

**Takoyaki** .................................................. $9
Japanese fried Octopus Fritters, Topped with Spicy Yuzu Mayo, Sweet Soy Sauce and Bonito fish flakes

**Gyoza (Pork or Vegetable)** .................................................. $5.5
Pan Fried or Steamed Dumplings

**Haru Maki** .................................................. $5
Fried Japanese Vegetarian Spring Rolls

**Miso Eggplant** .................................................. $6
Sautéed Eggplant lacquered in our Special Shiro Miso Sauce

**Yakitori** .................................................. $6
Grilled Chicken on Bamboo Skewers topped with Teriyaki Sauce

**Shrimp & Vegetable Tempura** .................................................. $9
with our Housemade Tempura Dipping Sauce

**Beef Negimaki** .................................................. $9
Scallions wrapped in Sirloin Steak grilled and topped with Teriyaki Sauce

**Chicken Lettuce Wraps** .................................................. $11
Diced Chicken, Pine Nuts, Celery, Shiitake Mushrooms sautéed with our own Oyster Sauce in Crisp Lettuce Cups

**Korean Style Calamari** .................................................. $10
Crispy Fried Calamari drizzled with a Sweet Chili Sauce

**Rock Shrimp** .................................................. $12
Crispy Shrimp Tempura tossed in a Creamy Chili Sauce

**Vietnamese Shrimp Summer Rolls** .................................................. $8
Shrimp, Carrots, Lettuce, Asparagus and Cilantro wrapped in a Delicate Rice Paper. Served chilled with a Pistachio Hoisin Sauce

**Peking Duck Roll** .................................................. $10
Peking Duck, Cucumber, Lettuce and Asparagus wrapped in a Crispy Asian Crepe. Served with a Special Hoisin Sauce

**Dim Sum Platter** .................................................. $13
Steamed Shrimp Dumplings, Crispy Fried Pork Gyoza, Shrimp Shumai, Harumaki, Served with Gyoza Sauce and Sweet Chili Sauce

**Fried Oyster** .................................................. $9
Fried Oysters on a bed of Baby Spring Mix served with a Thai Mayo and Tonkatsu Sauce

*18% gratuity may be added to parties of 6 or more*
Sushi Bar Starters

Stuffed Jalapenos ........................................ $9
Tempura Fried Jalapenos Stuffed with Cream
Cheese and Spicy Kani on a Bed of Seaweed Salad
and Cucumber. Citrus Yuzu, Spicy Mayo and Eel
Sauce.

Sashimi Sampler .......................................... $12
Nine Pieces of Assorted Sashimi

Tuna Dumplings .......................................... $12
Tuna Sashimi stuffed with Spicy Kani, Avocado,
Wasabi Tobiko, Tempura Crunch, Eel Sauce and
Wasabi Mayo

Sunomono .................................................. $12
Tuna, Salmon, Yellowtail, Whitefish, Kani and
Shrimp over Cucumber, Avocado and Seaweed
Salad. Served with a Wasabi Yuzu Sauce

Sushi or Sashimi A La Carte

* Indicates there is not any raw fish in this item

Maguro (Tuna) ........................................... $3 $4
Hamachi (Yellowtail) ................................. $3 $4
Hirame (Fluke) .......................................... $3 $4
Ebi (Shrimp) ............................................. $2 $3
Ikura (Salmon Caviar) ............................... $3 $4
Kani (Mock Crab Meat) ......................... $2 $3
Spanish Mackerel ................................. $3 $4
Unagi (Eel) ........................................... $3 $4
Amaebi (Raw Sweet Shrimp) ............... $5 $5
Toro (Tuna Belly) ..................................... $MIP
Saki (Salmon) ........................................... $3 $4
White Tuna ............................................. $3 $4
Suzuki (Striped Bass) .............................. $3 $4
Hokkigai (Red Clam) .............................. $3 $4
Tako (Octopus) ....................................... $3 $4
Tamago (Egg) ......................................... $2 $3
Ika (Squid) ........................................... $3 $4
Smoked Salmon ....................................... $3 $4
Tobiko (Flying Fish Roe) ..................... $3 $4
Uni (Sea Urchin) ................................. $MIP

Roll or Hand Roll

Tuna or Salmon Roll .................................. $5
Tuna Cucumber or Avocado .................... $5.5
Salmon Cucumber or Avocado ............... $5.5
Yellow Tail Scallion Roll ....................... $5
California Roll ....................................... $5
Philadelphia Roll ................................... $5.5
Vegetarian Roll ........................................ $5
Sweet Potato Tempura Roll ............... $4.5
Spicy Tuna or Salmon ......................... $5.5
Spicy Kani Roll ...................................... $5.5
Spicy Tuna Crunch Roll ....................... $6
Spicy Yellow Tail Roll ......................... $6
Eel Cucumber or Avocado .................. $5.5
Peanut Avocado Roll .............................. $4
Shrimp Cucumber or Avocado .......... $5.5
Shrimp Tempura Roll ......................... $7.5

Brown Rice, Soy Bean Nori, and Cucumber Wrap Available for Additional charge
**Sushi Bar Entrée**

Served with Soup or Salad

- **Sushi Dinner**
  - Nine Pieces of Assorted Sushi served with a Tuna Roll or a California Roll
  - $22

- **Sashimi Dinner**
  - Eighteen Pieces of Assorted Sashimi served with White Rice or Brown Rice
  - $25

- **American Sushi**
  - Three Pieces Each of Tuna, Salmon and Yellowtail Sushi with a Salmon Avocado Roll
  - $23

- **American Sashimi**
  - Six Slices Each of Tuna, Salmon and Yellowtail. Served with White or Brown Rice
  - $26

- **Spicy Maki Combo**
  - Spicy Tuna Roll, Spicy Salmon Roll and a Spicy California Roll topped with Spicy Mayo, Masago, Tempura Crunch and Chive
  - $15

- **Unagi Don**
  - Sushi Rice topped with Broiled Eel, Sliced Avocado, Cucumber, Oshinko and Eel Sauce
  - $18

- **Sushi Sahimi Combo**
  - Five Pieces of Assorted Sushi, Nine Slices of Assorted Sashimi with a Spicy Tuna Avocado Roll
  - $27

- **Sushi for Two**
  - Sixteen Pieces of Assorted Sushi with a Godzilla Roll
  - $42

- **Love Boat (for Two)**
  - Eight Pieces of Assorted Sushi, Twenty Slices of Assorted Sashimi with a Ginza Chef Roll
  - $55

**Ginza Signature Rolls**

- **Bonsai Tree**
  - Salmon, Yellowtail, Tuna, Kani and Avocado wrapped in Cucumber only (No Rice). Topped with Ikura and a Ponzu Sauce
  - $12

- **Spider Roll**
  - Fried Soft-Shell Crab, Avocado and Cucumber drizzled with Eel Sauce
  - $14

- **French Dragon**
  - Crispy Shrimp Tempura. Topped with Eel, Avocado and Eel Sauce
  - $15

- **Eel Lover**
  - Eel, Cucumber and Asparagus. Topped with Eel, Avocado and Eel Sauce
  - $15

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## Ginza Signature Rolls

(Majority of our Signature Rolls are Garnished w/Tempura Crunch, Masago, Radish Sprouts and Chive)

<table>
<thead>
<tr>
<th>Roll Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Godzilla Roll</td>
<td>$12</td>
<td>Spicy Tuna Inside. Topped with Avocado and Tobiko</td>
</tr>
<tr>
<td>Spicy Girl Roll</td>
<td>$13</td>
<td>Spicy Salmon, Spicy Kani and Asparagus inside. Topped with Spicy Tuna, Crispy Potato Strings, Spicy Mayo and Eel Sauce.</td>
</tr>
<tr>
<td>Rainbow Roll</td>
<td>$12</td>
<td>Kani, Cucumber and Avocado inside. Topped with Salmon, Tuna, Whitefish and Avocado</td>
</tr>
<tr>
<td>Angel Roll</td>
<td>$15</td>
<td>Peppered Tuna inside. Topped with Salmon, Eel, Avocado, Wasabi Mayo, Spicy Mayo and Eel Sauce</td>
</tr>
<tr>
<td>Angry Dragon Roll</td>
<td>$15</td>
<td>Shrimp Tempura, Spicy Tuna and Papaya. Wrapped in a Soy Nori. Topped with Spicy Kani and served with Ruta and Eel Sauce.</td>
</tr>
<tr>
<td>Tuna Amazing Roll</td>
<td>$14</td>
<td>White Tuna Tempura, Spicy Tuna and Avocado. Topped with Peppered Tuna. Served with a Mango and Eel Sauce.</td>
</tr>
<tr>
<td>Ginza Chef Roll</td>
<td>$15</td>
<td>Salmon, Yellowtail and Asparagus inside. Topped with Tuna, Avocado, Spicy Mayo and Eel Sauce</td>
</tr>
<tr>
<td>Seasons Roll</td>
<td>$15</td>
<td>Tuna, Yellowtail, Salmon and Avocado inside. Topped with a Rainbow of Different Tobiko</td>
</tr>
<tr>
<td>Springtime Roll</td>
<td>$15</td>
<td>Spicy Tuna and Spicy Kani inside. Topped with Schimi Pepper, Avocado, Seared White Tuna, Salmon, Spicy Mayo and Eel Sauce.</td>
</tr>
<tr>
<td>Paradise Roll</td>
<td>$17</td>
<td>Spicy Kani, Avocado and Shrimp Tempura wrapped in a Soy Nori. Topped with Spicy Salmon Balls. Served with Spring Mix and 4 Special Sauces.</td>
</tr>
<tr>
<td>Wintonbury Roll</td>
<td>$14</td>
<td>Tempura Salmon and Asparagus inside. Topped with Peppered Tuna, Avocado, Spicy Mayo and Eel Sauce.</td>
</tr>
<tr>
<td>Crazy Tuna Roll</td>
<td>$15</td>
<td>Peppered Tuna, Onion and Avocado. Topped with Spicy Tuna, Spicy Mayo and Eel Sauce.</td>
</tr>
<tr>
<td>King Crab Crunch Roll</td>
<td>$15</td>
<td>Spicy Kani and White Tuna Roll Tempura Fried. Topped with Spicy Tuna, Spicy Mayo and Ponzu Sauce.</td>
</tr>
<tr>
<td>Sashimi Roll</td>
<td>$18</td>
<td>Yellowtail, Spicy Tuna, Seaweed Salad, Avocado and Asparagus wrapped in only Soy Nori (No Rice). Topped with Salmon, Eel, Avocado and 5 Special Sauces.</td>
</tr>
<tr>
<td>Ocean Garden Roll</td>
<td>$20</td>
<td>Lobster Tail Tempura, Mango, Romaine Lettuce, Chive and Asparagus wrapped in a Soy Nori. Topped with Baked Kani, Scallop, Parmesan Cheese and 4 Special Sauces.</td>
</tr>
</tbody>
</table>

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Throughly cooking meats, poultry, seafood, shellfish or egg reduces the risk of food borne illness.
Hibachi

Comes with Fried Noodles, Vegetable Medley, Mushroom Soup and a Salad with our Ginger Dressing. Option of: Fried Rice, Plain White Rice or Plain Brown Rice

**Single Item**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable</td>
<td>$15</td>
</tr>
<tr>
<td>Sirloin Steak</td>
<td>$22</td>
</tr>
<tr>
<td>Scallop</td>
<td>$23</td>
</tr>
<tr>
<td>Chicken</td>
<td>$19</td>
</tr>
<tr>
<td>Shrimp</td>
<td>$22</td>
</tr>
<tr>
<td>Salmon</td>
<td>$22</td>
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</table>

**Combination**

<table>
<thead>
<tr>
<th>Combination</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken &amp; Shrimp</td>
<td>$24</td>
</tr>
<tr>
<td>Chicken &amp; Steak</td>
<td>$24</td>
</tr>
<tr>
<td>Chicken &amp; Salmon</td>
<td>$24</td>
</tr>
<tr>
<td>Chicken &amp; Scallop</td>
<td>$24</td>
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</tbody>
</table>

**Emperor's Dinner**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filet Mignon</td>
<td>$26</td>
</tr>
<tr>
<td>Filet Mignon &amp; Chicken</td>
<td>$26</td>
</tr>
<tr>
<td>Filet Mignon &amp; Shrimp</td>
<td>$28</td>
</tr>
<tr>
<td>Filet Mignon &amp; Lobster Tail</td>
<td>$32</td>
</tr>
</tbody>
</table>

**Emperor's Deluxe**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filet Mignon, lobster, shrimp and scallop</td>
<td>$39</td>
</tr>
</tbody>
</table>

**Kid's Hibachi**

*For Children under 12 only*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable</td>
<td>$9</td>
</tr>
<tr>
<td>Steak or Salmon</td>
<td>$12</td>
</tr>
<tr>
<td>Filet Mignon</td>
<td>$15</td>
</tr>
<tr>
<td>Chicken</td>
<td>$11</td>
</tr>
<tr>
<td>Shrimp or Scallops</td>
<td>$12</td>
</tr>
<tr>
<td>Lobster</td>
<td>$15</td>
</tr>
</tbody>
</table>

**Hibachi Sides**

*Accommodated with Complete Hibachi Dinner Only*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable</td>
<td>$5</td>
</tr>
<tr>
<td>Sirloin Steak</td>
<td>$8</td>
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<tr>
<td>Scallop</td>
<td>$8</td>
</tr>
<tr>
<td>Lobster Tail</td>
<td>$13</td>
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<tr>
<td>Chicken</td>
<td>$6</td>
</tr>
<tr>
<td>Shrimp</td>
<td>$7</td>
</tr>
<tr>
<td>Salmon</td>
<td>$8</td>
</tr>
<tr>
<td>Filet Mignon</td>
<td>$10</td>
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</tbody>
</table>

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