

## 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
- SPICY Tom Yum Soup (Chicken or Shrimp or Dumpling (Veggie))** ..... \$5 / \$6 / \$5  
Thai Hot & Sour Broth with Mushroom, Red Bell Peper, Onion, Napa Cabbage, Milk and Cilantro
- Seafood Miso Soup** ..... \$7  
Clams, Shrimp, Scallop, Kani, Fishcake and a Vegetable Medley in a Miso Broth

## Salads

- Dirty Salad** ..... \$8  
Seaweed Salad, Kani, and Cucumber Mixed with Spicy Mayo, Masago and Crunch
- Seafood Salad** ..... \$9.5  
Shrimp, Kani, Scallop Fin, Tobiko, Squid Salad, Cucumber and baby spring mix Tossed with Chef's Special Dressing
- Green Garden Salad** ..... \$4 \$6  
Mixed Greens, Cucumber and Tomatoes served with our Housemade Ginger Dressing, \$ 2 extra with Avocado
- Seaweed Salad** ..... \$5.5  
Seasoned Seaweed, Sesame Seeds and Red Pepper
- 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** ..... \$7  
with our Housemade Tempura Dipping Sauce
- Beef Negimaki** ..... \$9  
Scallions wrapped in Sirloin Steak grilled and topped with Teriyaki Sauce
- Chicken Lettuce Wraps** ..... \$9  
Diced Chicken, Pine Nuts, Celery, Shitake 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, Rice Noodles, Carrots, Lettuce, Asparagus and Cilantro wrapped in a Delicate Rice Paper. Served chilled with a Pistachio Hoisin Sauce
- Peking Duck Roll** ..... \$9.5  
Peking Duck, Cucumber, Lettuce and Asparagus wrapped in a Crispy Asian Crepe. Served with a Special Hoisin Sauce
- Dim Sum Deluxe** ..... \$13  
A Tasty Variety of our most popular appetizers! Steamed Shrimp Dumplings, Crispy Fried Beef Gyoza, Shrimp Shumai, Harumaki and Grilled Yakitori. Served with Teriyaki and Gyoza Sauce
- Fried Oyster** ..... \$9  
Fried Oysters on a bed of Baby Spring Mix served with a Thai Mayo and Tonkatsu Sauce

# Sushi Bar Starters

**Kumamoto Oysters (3pcs)** ..... \$10

Served raw On half Shell with Tomato Onion Salsa,  
Topped with Black Tobiko and Chive

**Sushi Sampler** ..... \$11

Five Pieces of Assorted Sushi

**Sunomono** ..... \$12

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

**Tuna Dumplings** ..... \$12

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

**Tako Salad** ..... \$12

Sliced Octopus with Cucumber, Tobiko and Seaweed  
salad in Yuzu Sauce

**Sashimi Sampler** ..... \$12

Nine Pieces of Assorted Sashimi

**Peppered Tuna Tataki** ..... \$10

Sliced Peppered Tuna topped with Wasabi Mayo,  
Tempura Crunch and Masago. Served with Spring  
Mix

**Yellow Tail Jalapeno** ..... \$12

Sliced Yellowtail topped with Jalapeno and Masago.  
Served with a Grapefruit Yuzu Sauce

## Sushi or Sashimi A La Carte

★ Indicates there is not any raw fish in this item

	SU	SA		SU	SA
<b>Maguro (Tuna)</b> .....	\$3	\$4	<b>Saki (Salmon)</b> .....	\$3	\$4
<b>White Tuna</b> .....	\$3	\$4	<b>Hamachi (Yellowtail)</b> .....	\$3	\$4
<b>Suzuki (Striped Bass)</b> .....	\$3	\$4	<b>Hirame (Fluke)</b> .....	\$3	\$4
★ <b>Hokkigai (Red Clam)</b> .....	\$3	\$4	★ <b>Ebi (Shrimp)</b> .....	\$2	\$3
★ <b>Tako (Octopus)</b> .....	\$3	\$4	<b>Ikura (Salmon Caviar)</b> .....	\$3	\$4
★ <b>Tamago (Egg)</b> .....	\$2	\$3	★ <b>Kani (Mock Crab Meat)</b> .....	\$2	\$3
★ <b>Ika (Squid)</b> .....	\$3	\$4	<b>Spanish Mackerel</b> .....	\$3	\$4
★ <b>Smoked Salmon</b> .....	\$3	\$4	★ <b>Unagi (Eel)</b> .....	\$3	\$4
<b>Tobiko (Flying Fish Roe)</b> .....	\$3	\$4	<b>Amaebi (Raw Sweet Shrimp)</b> .....	\$5	\$5
<b>Uni (Sea Urchin)</b> .....	\$5.5	\$6.5	<b>Toro (Tuna Belly)</b> .....	\$10	\$11

## Roll or Hand Roll

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

 Brown Rice, Soy Bean Nori, and Cucumber Wrap Available for Additional charge

# Sushi Bar Entrée

Served with Soup or Salad

<b>Sushi Dinner</b> .....	\$22
Nine Pieces of Assorted Sushi served with a Tuna Roll or a California Roll	
<b>Sashimi Dinner</b> .....	\$25
Eighteen Pieces of Assorted Sashimi served with White Rice or Brown Rice	
<b>American Sushi</b> .....	\$23
Three Pieces Each of Tuna, Salmon and Yellowtail Sushi with a Salmon Avocado Roll	
<b>American Sashimi</b> .....	\$26
Six Slices Each of Tuna, Salmon and Yellowtail. Served with White or Brown Rice	
<b>Spicy Maki Combo</b> .....	\$15
Spicy Tuna Roll, Spicy Salmon Roll and a Spicy California Roll topped with Spicy Mayo, Masago, Tempura Crunch and Chive	
<b>Unagi Don</b> .....	\$18
Sushi Rice topped with Broiled Eel, Sliced Avocado, Cucumber, Oshinko and Eel Sauce	
<b>Sushi Sashimi Combo</b> .....	\$27
Five Pieces of Assorted Sushi, Nine Slices of Assorted Sashimi with a Spicy Tuna Avocado Roll	
<b>Sushi for Two</b> .....	\$42
Sixteen Pieces of Assorted Sushi with a Godzilla Roll	
<b>Love Boat (for Two)</b> .....	\$55
Eight Pieces of Assorted Sushi, Twenty Slices of Assorted Sashimi with a Ginza Chef Roll	

## Ginza Signature Rolls

<b>Bonsai Tree</b> .....	\$12
Salmon, Yellowtail, Tuna, Kani and Avocado wrapped in Cucumber only (No Rice). Topped with Ikura and a Ponzu Sauce	
★ <b>Spider Roll</b> .....	\$14
Fried Soft-Shell Crab, Avocado and Cucumber drizzled with Eel Sauce	
★ <b>French Dragon</b> .....	\$15
Crispy Shrimp Tempura. Topped with Eel, Avocado and Eel Sauce	
★ <b>Eel Lover</b> .....	\$15
Eel, Cucumber and Asparagus. Topped with Eel, Avocado and Eel Sauce	

# Ginza Signature Rolls

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

**Godzilla Roll** ..... \$12

Spicy Tuna Inside. Topped with Avocado and Tobiko

**Spicy Girl Roll** ..... \$13

Spicy Salmon, Spicy Kani and Asparagus inside. Topped with Spicy Tuna, Crispy Potato Strings, Spicy Mayo and Eel Sauce.

**Rainbow Roll** ..... \$12

Kani, Cucumber and Avocado inside. Topped with Salmon, Tuna, Whitefish and Avocado

**Angel Roll** ..... \$15

Peppered Tuna inside. Topped with Salmon, Eel, Avocado, Wasabi Mayo, Spicy Mayo and Eel Sauce

**Angry Dragon Roll** ..... \$15

Shrimp Tempura, Spicy Tuna and Papaya. Wrapped in a Soy Nori. Topped with Spicy Kani and served with Ruta and Eel Sauce

**Tuna Amazing Roll** ..... \$14

White Tuna Tempura, Spicy Tuna and Avocado. Topped with Peppered Tuna. Served with a Mango and Eel Sauce

**Ginza Chef Roll** ..... \$15

Salmon, Yellowtail and Asparagus inside. Topped with Tuna, Avocado, Spicy Mayo and Eel Sauce

**Seasons Roll** ..... \$15

Tuna, Yellowtail, Salmon and Avocado inside. Topped with a Rainbow of Different Tobiko

**Springtime Roll** ..... \$15

Spicy Tuna and Spicy Kani inside. Topped with Schimi Pepper, Avocado, Seared White Tuna, Salmon, Spicy Mayo and Eel Sauce

**Paradise Roll** ..... \$17

Spicy Kani, Avocado and Shrimp Tempura wrapped in a Soy Nori. Topped with Spicy Salmon Balls. Served with Spring Mix and 4 Special Sauces

**Wintonbury Roll** ..... \$14

Tempura Salmon and Asparagus inside. Topped with Peppered Tuna, Avocado, Spicy Mayo and Eel Sauce

**Crazy Tuna Roll** ..... \$15

Peppered Tuna, Onion and Avocado. Topped with Spicy Tuna, Spicy Mayo and Eel Sauce

**King Crab Crunch Roll** ..... \$15

Spicy Kani and White Tuna Roll Tempura Fried. Topped with Spicy Tuna, Spicy Mayo and Ponzu Sauce

**Crazy Friday Roll** ..... \$15

Crispy Shrimp Tempura, Lobster Salad and Mango inside. Topped with Peppered Tuna, Avocado and Tobiko. Served with Eel and Lychee Miso Sauce

**Allen Roll** ..... \$15

Shrimp, Kani, Spicy Salmon, Avocado and Asparagus wrapped in a Soy Nori. Topped with Schimi Pepper, Seared Yellowtail, Honey Wasabi and Lychee Miso Sauce

**Sashimi Roll** ..... \$18

Yellowtail, Spicy Tuna, Seaweed Salad, Avocado and Asparagus wrapped in only Soy Nori ( No Rice). Topped with Salmon, Eel, Avocado and 5 Special Sauces

**Dynamite Roll** ..... \$18

Fried Soft-Shell Crab, Spicy Salmon, Asparagus, Avocado and Jalepeno inside. Topped with Spicy Tuna, Crispy Fried Kani, and 5 Special Sauces

**Ocean Garden Roll** ..... \$20

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

# Kitchen Fusion Entrée

Entrées Served with Soup or Salad and White or Brown Rice

<b>Stuffed Shrimp</b> ..... \$20 Broiled Jumbo Shrimp Stuffed with a delicious Kani Minxture. Served with Stir-Fried Vegetable Soba Noodles and a Sweet Chili Sauce	<b>Florida Meets Japan</b> ..... \$19 Broiled Jumbo Shrimp with Lacquered Japanese Eggplant and Baby Bok Choy in a Creamy Kimchi Sauce
<b>Pineapple Chicken or Shrimp</b> ..... \$15 \$17 Baby Corn, Red Bell Peppers, Onion, Snow Peas, Brocoli, and Pineapple	<b>Pan Roasted Filet Mignon</b> ..... \$26 Confit Fingerling Potato Gratin, Grilled Asparagus and a Red Wine Demi
<b>Chilean Sea Bass</b> ..... \$25 Ginza's Signature Dish ! Miso Glaze, Oyster Mushrooms, Sugar Snow Peas, Asparagus and Red Bell Peppers	<b>Miso Broiled Atlantic Salmon</b> ..... \$20 Baby Bok Choy & Peruvian Corn Grain with a Miso and Sweet Chili Sauce. An All-time Favorite Ginza Dish!

## All-Time-Classics

Served with Soup or Salad and White or Brown Rice

<b>Teriyaki -- Chicken \$16 / Duck \$18/ Steak \$18 / Shrimp \$18/ Salmon \$18</b> Pick Your Favorite to be Cooked Perfectly then set on top of a Bed of Sweet Caramelized Onions Drenched in Our Special Teriyaki Sauce.
<b>Tempura -- Vegetable / Chicken / Shrimp</b> ..... \$14 \$16 \$17 Classic Fried Dish with our Housemade Tempura Dipping Sauce
<b>Ginger Chicken / Shrimp</b> ..... \$16 \$18 Chicken Breast or Shrimp Stir-Fried in our Housemade Ginger Sauce with Seasonal Vegetables.
<b>Basil Chicken or Beef</b> ..... \$15 Chicken Breast or Sirloin Beef Wok Stir-Fried with Fresh Basil, Snow Peas, Asparagus, Red Onions, Broccoli and Red Peppers in our Housemade Basil Sauce

## Ginza Noodle Entrées

<b>Yaki Soba</b> ..... \$14 Choice of Vegetable, Chicken, Beef, Shrimp or Smoked Salmon Stir-Fried with Japanese Buckwheat Noodles and a Vegetable Medley	<b>Nabeyaki Udon</b> ..... \$15 Japanese Thick Udon Noodle Soup with a Fish Stock, Kani, Chicken, Fish Cakes, Poached Egg and Vegetables. Served with Two Pieces of Shrimp Tempura
<b>Yaki Udon</b> ..... \$18 Stir-Fried Shrimp, Scallops, Kani, Fish Cake and Seasonal Vegetables with Japanese Thick Wheat Udon Noodles	<b>Pad Thai</b> ..... \$10 \$12 \$15 Choice of Vegetable, Chicken or Shrimp Stir-Fried with Rice Noodles, Tofu, Pistachios, Scallions, Bean Sprouts and Egg

## Kid's Menu

<b>Yakitori (1 piece)</b> ..... \$2.5 Chicken on a skewer with Teriyaki sauce	<b>Kid's Fried Noodle</b> ..... \$4 Hibachi Soba Noodle
<b>Teriyaki</b> ..... \$10 Choice of Chicken, Steak or Salmon, with Steamed Shrimp Dumpling, Edamame and White Rice	<b>Tempura (Chicken or Shrimp)</b> ..... \$10 Tempura Fried Shrimp or Chicken. Served with Edamame, Shrimp Dumplings and White Rice
<b>Chicken Katsu</b> ..... \$10 Panko (Japanese Bread Crumbs) Crusted Fried Chicken Breasts served with Edamame, Shrimp Dumpling and White Rice	<b>Kid's Sushi</b> ..... \$10 California Roll, 1 Shrimp Sushi, 1 Kani Sushi and 1 Tomago Sushi served with Edamame and Shumai

# 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

<b>Vegetable</b> .....	\$15	<b>Chicken</b> .....	\$19
<b>Sirloin Steak</b> .....	\$22	<b>Shrimp</b> .....	\$22
<b>Scallop</b> .....	\$23	<b>Salmon</b> .....	\$22

## Combination

<b>Chicken &amp; Shrimp</b> .....	\$24	<b>Steak &amp; Scallop</b> .....	\$24
<b>Chicken &amp; Steak</b> .....	\$24	<b>Steak &amp; Shrimp</b> .....	\$24
<b>Chicken &amp; Salmon</b> .....	\$24	<b>Steak &amp; Salmon</b> .....	\$24
<b>Chicken &amp; Scallop</b> .....	\$24	<b>Shrimp &amp; Scallop</b> .....	\$24

## Emperor's Dinner

<b>Filet Mignon</b> .....	\$26	<b>Lobster Tails</b> .....	\$29
<b>Filet Mignon &amp; Chicken</b> .....	\$26	<b>Lobster Tail &amp; Chicken</b> .....	\$28
<b>Filet Mignon &amp; Shrimp</b> .....	\$28	<b>Lobster Tail &amp; Steak</b> .....	\$28
<b>Filet Mignon &amp; Lobster Tail</b> .....	\$32	<b>Lobster Tail &amp; Shrimp</b> .....	\$28
 <b>Emperor's Deluxe</b> .....	\$39	 <b>Seafood Ginza</b> .....	\$35
Filet Mignon, lobster, shrimp and scallop		shrimp, scallops & lobster tails	

## Kid's Hibachi

For Children under 12 only.

<b>Vegetable</b> .....	\$9	<b>Chicken</b> .....	\$11
<b>Steak or Salmon</b> .....	\$12	<b>Shrimp or Scallops</b> .....	\$12
<b>Filet Mignon</b> .....	\$15	<b>Lobster</b> .....	\$15

## Hibachi Sides

Accommodated with Complete Hibachi Dinner Only

<b>Vegetable</b> .....	\$5	<b>Chicken</b> .....	\$6
<b>Sirloin Steak</b> .....	\$8	<b>Shrimp</b> .....	\$7
<b>Scallop</b> .....	\$8	<b>Salmon</b> .....	\$8
<b>Lobster Tail</b> .....	\$13	<b>Filet Mignon</b> .....	\$10