

Starters

SPICY Tom Yum Soup (Chicken or Shrimp or Dumpling (Veggie)) Thai Hot & Sour Broth with Mushroom, Red Bell Peper, Onion, Napa Cabbage, Milk and Cilantro	\$5 / \$6 / \$5	Seasoned Edamame Japanese Soy Beans sautéed with Salt, Chili Pepper, Garlic, Butter and Soy Sauce	\$6.5
Seafood Miso Soup Clams, Shrimp, Scallop, Fish Cake, Kani and a Vegetable Medley in a Miso Broth	\$6	Dirty Salad Seaweed Salad, Kani, and Cucumber Mixed with Spicy Mayo, Masago and Crunch	\$7.5
Gyoza (Vegetable or Pork) Pan Fried or Steamed Dumplings	\$5	Haru Maki (2Pcs) Crispy Japanese Vegetable Spring Rolls	\$4

Lunch Time Signature Rolls

Served with Soup or Salad

Add One Roll from the Ginza Maki Special for \$4 Extra

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

Godzilla Roll Spicy Tuna. Topped with Avocado and Tobiko	\$10	King Crab Crunch Roll Spicy Kani and White Tuna Roll Tempura Fried and topped with Spicy Tuna. Served with Yuzu and Spicy Mayo Sauce	\$12
Ginza Chef Roll Salmon, Yellowtail and Asparagus. Topped with Tuna, Avocado, Spicy Mayo and Eel Sauce	\$12	Angry Dragon Roll Shrimp Tempura, Spicy Tuna and Papaya. Wrapped in a Soy Nori. Topped with Spicy Kani and served with Ruta and Eel Sauce	\$12
Wintonbury Roll Tempura Salmon and Asparagus. Topped with Peppered Tuna, Avocado, Spicy Mayo and Eel Sauce	\$12	Crazy Friday Roll Shrimp Tempura, Lobster Salad and Mango. Topped with Peppered Tuna, Avocado and Tobiko. Served with an Eel and Lychee Miso Sauce	\$12
Seasons Roll Tuna, Salmon, Yellowtail and Avocado. Topped with a Rainbow of Different Tobiko	\$12	Angel Roll Peppered Tuna inside. Topped with Salmon, Eel, Avocado, Wasabi Mayo, Spicy Mayo and Eel Sauce	\$12
French Dragon Roll Shrimp Tempura. Topped with Eel, Avocado and Eel Sauce	\$12	Springtime Roll Spicy Tuna and Spicy Kani inside. Topped with Seared Salmon, White Tuna, Avocado and Schimi Pepper. Served with Spicy Mayo and Eel Sauce	\$12
Tuna Amazing Roll White Tuna Tempura, Spicy Tuna and Avocado. Topped with Peppered Tuna. Served with a Mango and Eel Sauce	\$13	Crazy Tuna Roll Peppered Tuna, Onion and Avocado. Topped with Spicy Tuna, Spicy Mayo and Eel Sauce	\$13
Terry Roll Salmon, Avocado and Spicy Kani inside. Topped with Peppered Tuna and Oshinko. Served with Miso and Momiji Sauce	\$13		

Paradise Roll

Shrimp Tempura, Spicy Kani and Avocado wrapped with a Soy Nori. Topped with Spicy Salmon Crunch and Spring Mix. Served with Honey Wasabi, Garlic Mayo, Yuzu and Ruta Sauce

\$15

Brown Rice, Soybean Nori and Cucumber Wrap Available for Additional Charge

Ginza Maki Special - \$10

Served with Soup or Salad

Your choice of any two rolls from the following:

Add a 3rd Roll for an additional \$4

Tuna or Spicy Tuna Roll

Salmon Avocado or Cucumber

California Roll

Cucumber or Avocado Roll

Peanut Avocado Roll

Shrimp Cucumber or Avocado

Sweet Potato Tempura Roll

Boston Roll

Salmon or Spicy Salmon Roll

Tuna Avocado or Cucumber

Yellow Tail Scallion Roll

Shrimp Tempura Roll

Vegetarian Roll

Philadelphia Roll

Eel Avocado or Cucumber

Spicy Kani Roll

Lunch Platter - Sushi Bar

Served with Soup or Salad

Sushi "A" \$15

Five Pieces of Assorted Sushi with a Tuna Roll

Spicy Maki Combo \$14

Spicy California, Spicy Salmon and a Spicy Tuna Roll. Topped with Tempura Crunch, Masago and Chive

Unagi don \$15

Sushi Rice topped with Broiled Eel, Sliced Avocado, Cucumber, Oshinko and Eel Sauce

Sushi "B" \$17

Seven Pieces of Assorted Sushi with a Spicy Tuna Roll

Sashimi Special \$17

Fifteen Slices of Assorted Sashimi. Served with White or Brown Rice

Sushi Sashimi Special \$22

5 Pieces of Assorted Sushi, Nine Pieces of Assorted Sashimi with a Godzilla Roll

Ginza Lunch Box

Lunch Box includes: Miso or Mushroom Soup, Salad, Shrimp Shumai, California Roll and White or Brown Rice

Ginger Chicken \$11

Steak Teriyaki \$12

Chicken Teriyaki \$10

Shrimp Teriyaki \$12

Sushi Lunch Box \$12

Sashimi Lunch Box \$14

Tofu or Vegetable Teriyaki \$10

Salmon Teriyaki \$12

Scallop Teriyaki \$12

Beef Negimaki \$12

Duck Teriyaki \$11

Shrimp Tempura \$11

Noodle

Pad Thai \$10 / 12

Choice of Vegetable, Chicken or Shrimp Stir-Fried with Rice Noodles, Tofu, Pistachios, Scallions, Bean Sprouts and Egg

Yaki Soba \$12

Choice of Vegetable, Chicken, Beef or Shrimp Stir-Fried with Japanese Buckwheat Noodles and Seasonal Vegetables

Hibachi Lunch

Served with Mushroom Soup, Fried Rice & Hibachi Noodle

Vegetable	\$10	Chicken	\$12
Filet Mignon	\$15	Salmon	\$13
Scallop	\$14	Shrimp	\$13
Sirloin Steak	\$13	Lobster Tail	\$15

Combination Meal.....\$15

Choice of Any Two Items Listed: Chicken, Steak, Shrimp, Salmon or Scallop

Any Combination including Filet Mignon OR Lobster Tail is \$4.00 Extra

Woki Lunch

Served with Soup or Salad and a choice of White or Brown Rice

Basil Chicken or Beef \$9 / 10

Stir-Fried Chicken Breast, Fresh Basil, Red Peppers, Snow Peas, Asparagus and Red Onions in a Basil Sauce

Pineapple Chicken or Shrimp \$9 / 11

Choice of Shrimp or Chicken Stir-Fried with Pineapple, Broccoli, Red Peppers, Snow Peas, Celery and Red Onions in a Sweet and Sour Sauce

Side Order

Fried Rice (Egg, Onion, Peas, Carrot) \$5

With Shrimp Or Beef \$9 Chicken \$8

Hibachi Noodle \$5

With Shrimp Or Beef \$9 Chicken \$8

Thoroughly cooking meats, poultry, seafood, shellfish or egg reduces the risk of food borne illness



Drink Menu

Beverages

<i>Fiji Water(500ml)</i>	3
<i>S.Pellegrino (small/Large)</i>	3.5/6.5
<i>Japanese Soda</i> Choice of flavor :Lemon & lime, Strawberry, Melon	3
<i>Soda (free refill):Coke, Diet Coke, Ginger Ale, Sprite,Sweet Ice Tea, Lemonade, Root beer</i>	2.5

Beer

<i>Saporro, Kirin Ichiban light, Tsing Tao, Corona</i>	4.5
<i>Budweiser, Bud Light, Sam Adams</i>	4

Hot Sake

<i>Hot Sake (small)</i>	5
<i>Hot Sake (large)</i>	10

Cold Sake

<i>Ozeki Nigori (unfiltered sake)</i> 6/glass Fresh flavor with a crisp, Vibrant presence
<i>Karatamba</i> 7/glass Dry Sake from the Tamba Region of Japan
<i>Kaori</i> 9/glass Kaori means Fragrance,This sake has Aromas of Muscato Grape&Banana

Cocktail

<i>Mango Maitai</i>	9
<i>Zombie</i>	9
<i>Blue Lagoon</i>	9
<i>Scorpion Bowl</i>	16

Wine

glass bottle

<i>William Hill Chardonnay</i>	7	26
A crisp,fresh,minimally oaked style with subtle tropical fruit,pear and citrus blossom hints		
<i>Starborough Savignon Blanc</i>	9	33
Smooth and juicy, tith fragrant lemongrass, and fesh, grassy notes that mingle nicely.		
<i>Robert Mondavi Private Selection Cabernet Sauvignon</i>	9	33
Brimms with blackberries,plums and spices, with smooth oak nuances from barrel aging.		
<i>Portillo Savignoon Blanc</i>	7	26
<i>Giorgio&Gianni Pinot Grigio</i>	6	23
<i>Alice White Riesling</i>	6	23
<i>Black Stone Merlot</i>	9	33
<i>Tamari Reserve Malbec</i>	8	30
<i>Tripiche Pinot Noir</i>	7	26

Martini

<i>Lychee Martini</i>	9
Citrus vodka,soho lychee liqueur,citrus soda and lychee juice	
<i>Asian Pear Cosmo</i>	9
Pear vodka, cranberryjuice, triple sec,lime juice	
<i>Tokytotini</i>	9
Ozeki sake, plum wine, absolut vodka, triple sec, lime juice and splash of cranberry juice	
<i>Pomegranate Martini</i>	9
Pomegranate vodka, triple sec, pomegranate and lime juice	
<i>Tito's Saket Tini</i>	9
Tito's handmade vodka,sake, and cucumber	