Drink Menu

Beverages

Green Tea 1
Fiji Water (500ml) 3
S.Pellegrino (500ml) 3.5
Japanese Soda 3
Choice of flavor: Lemon & lime, Strawberry, Melon
Soda (free refill): Coke, Diet Coke, Ginger Ale, Sprite, Sweet Ice Tea 2.5

Beer

Saporro, Kirin Ichiban, Corona. 5
Lagunitas IPA
Budweiser, Bud Light, Sam Adams, Modelo Especial 4.5

Hot Sake

Hot Sake (small) 5
Hot Sake (large) 10

Cold Sake

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

Cocktail

Mango Mai Tai 9
Zombie 9
Blue Lagoon 9
Scorpion Bowl 16

Wine

William Hill Chardonnay 7 26
A crisp, fresh, minimally oaked style with subtle tropical fruit, pear and citrus blossom hints

Starborough Savignon Blanc 9 33
Smooth and juicy, with fragrant lemongrass, and fresh, grassy notes that mingle nicely.

Robert Mondavi Private Selection Cabernet Sauvignon 9 33
Brims with blackberries, plums and spices, with smooth oak nuances from barrel aging.

Prophecy Rose 7 26
Portillo Savignon Blanc 7 26
Rapido Pinot Grigio 6 23
Maso Canali Pinot Grigio 9 34
Clean Slate Riesling 7 26
Septima Malbec 7 26
Canyon Road Pinot Noir 7 26

Martini

Lychee Martini 9
Citrus vodka, SoHo lychee liqueur, citrus soda and lychee juice
Asian Pear Cosmo 9
Pear vodka, cranberry juice, triple sec, lime juice
Tokyotini 9
Ozeki sake, plum wine, absolut vodka, triple sec, lime juice and splash of cranberry juice
Pomegranate Martini 9
Pomegranate vodka, triple sec, pomegranate and lime juice
Tito's Saket Tini 9
Tito's handmade vodka, sake, and cucumber
**Starters**

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

- **Seafood Miso Soup**
  - Clams, Shrimp, Scallop, Fish Cake, Kani and a Vegetable Medley in a Miso Broth
  - $7

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

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**Lunch Time Signature Rolls**

Served with Soup or Salad

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

(ND: 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

- **Ginza Chef Roll**
  - Salmon, Yellowtail and Asparagus. Topped with Tuna, Avocado, Spicy Mayo and Eel Sauce
  - $12

- **Wintonbury Roll**
  - Tempura Salmon and Asparagus. Topped with Peppered Tuna, Avocado, Spicy Mayo and Eel Sauce
  - $12

- **Seasons Roll**
  - Tuna, Salmon, Yellowtail and Avocado. Topped with a Rainbow of Different Tobiko
  - $12

- **French Dragon Roll**
  - Shrimp Tempura. Topped with Eel, Avocado 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

- **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

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

- **Dirty Salad**
  - Seaweed Salad, Kani, and Cucumber Mixed with Spicy Mayo, Masago and Crunch
  - $7.5

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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 or Spicy Salmon Roll
Salmon Avocado or Cucumber
Tuna Avocado or Cucumber
California Roll
Yellow Tail Scallion Roll
Cucumber or Avocado Roll
Shrimp Tempura Roll
Peanut Avocado Roll
Vegetarian Roll
Shrimp Cucumber or Avocado
Philadelphia Roll
Sweet Potato Tempura Roll
Eel Avocado or Cucumber
Spicy Kani Roll
Boston Roll

Lunch Platter - Sushi Bar
Served with Soup or Salad

Sushi "A" .......................................................... $15
Five Pieces of Assorted Sushi with a Tuna Roll
Sushi "B" .......................................................... $18
Seven Pieces of Assorted Sushi with a Spicy Tuna Roll
Spicy Maki Combo ........................................ $14
Spicy California, Spicy Salmon and a Spicy Tuna Roll. Topped with Tempura Crunch, Masago and Chive
Sashimi Special ............................................... $18
Fifteen Slices of Assorted Sashimi. Served with White or Brown Rice
Unagi don ......................................................... $15
Sushi Rice topped with Broiled Eel, Sliced Avocado, Cucumber, Oshinko and Eel Sauce
Sushi Sashimi Special ....................................... $24
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 ................................................. $12
Tofu or Vegetable Teriyaki ................................ $10
Steak Teriyaki ................................................... $13
Salmon Teriyaki ............................................... $10
Chicken Teriyaki ............................................. $12
Scallop Teriyaki ............................................... $13
Shrimp Teriyaki ............................................... $12
Beef Negimaki ................................................ $13
Sushi Lunch Box ............................................... $13
Duck Teriyaki ................................................ $13
Sashimi Lunch Box ....................................... $15
Shrimp Tempura ............................................. $12

Noodle

Pad Thai ........................................................... $11 $12
Yaki Soba ........................................................ $11 $12
Choice of Vegetable, Chicken or Shrimp Stir-Fried with Rice Noodles, Tofu, Pistachios, Scallions, Bean Sprouts and Egg
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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Vegetable</td>
<td>$11</td>
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<tr>
<td>Salmon</td>
<td>$14</td>
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<tr>
<td>Shrimp</td>
<td>$14</td>
</tr>
<tr>
<td>Lobster Tail</td>
<td>$16</td>
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<tr>
<td>Chicken</td>
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<tr>
<td>Scallop</td>
<td>$14</td>
</tr>
<tr>
<td>Sirloin Steak</td>
<td>$14</td>
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<tr>
<td>Filet Mignon</td>
<td>$16</td>
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**Combination Meal**........$16

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

### General Tso’s Chicken

Deep-fried Chicken Breast with Cauliflower, Snow Peas, Red Pepper, Asparagus, Baby Corn in a sweet, savory and spicy General Tso’s sauce.

SPICY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>General Tso’s Chicken</td>
<td>$11</td>
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### Basil Chicken or Beef

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

<table>
<thead>
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<th>Item</th>
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<tbody>
<tr>
<td>Basil Chicken</td>
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<tr>
<td>Basil Beef</td>
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### Pineapple Shrimp

Fried Shrimp with Pineapple, Broccoli, Red Peppers, Snow Peas, Asparagus and Red Onions in a Sweet and Sour Sauce

<table>
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<tbody>
<tr>
<td>Pineapple Shrimp</td>
<td>$12</td>
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### Side Order

**Fried Rice (Egg, Onion, Peas, Carrot)**

<table>
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<tr>
<td>With Shrimp Or Beef</td>
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<tr>
<td>Chicken</td>
<td>$8</td>
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**Hibachi Noodle**

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<tr>
<td>Chicken</td>
<td>$8</td>
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</table>

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