

DRINKS

MIXED \$7

Lychee Sake Tini

sake, lychee juice

Sake Sunrise

sake, oj, grenadine

Samurai

sake, cucumber, elderflower water, green apple and lemon juice

Umeshu Fizz

plum wine with sparkling yuzu

BEER

Asahi (lager) 5

Sapporo (lager) 5

Kawaba Snow (wheat) 10

Kawaba SR (ale) 10

WINES

Sparkling

Prosecco/Rapido/Veneto/Italy 8 32

White

Sauvignon Blanc/Mapmaker/Marlborough 9 36

New Zealand/2014

Pinot Grigio/Swanson/Napa/2014 11 42

Chardonnay/Elizabeth Rose/Napa/2012 11 42

Chardonnay/Back Story/California/2013 8 32

Riesling/Dr.H. Thanisch/Mosel/Germany/2014 9 36

Red

Pinot Noir/Fire Road/Marlborough 8 30

New Zealand/2013

Merlot/Ancient Peaks/Paso Roblea 11 42

California/2013

Cabernet Sauvignon/Medlock Ames 16 64

Alexander Valley/2013

Zinfandel/Tortoise/Lodi/California/2012 8 32

Malbec/Andeluna/Mendoza/Argentina/2014 9 36

SAKE

Oni No Shitaburui 7 90 (1.8 ltr)

Honjozo/Tottori - Very Dry & Smooth

Otokoyama 9 70 (720 ml)

Junmai/Hokkaido - Very Dry & Rich

Mizbasha 7 23 (300 ml)

Junmai Ginjo/Gunwa - Floral & Bright

Hakutsuru 10 25 (300 ml)

Junmai Daiginjo/Hyogo - Smooth & Fragrant

Hana Awaka - 12 (250 ml)

Junmai Sparkling/Hyogo - Light & Fresh

Sayuri 7 12 (300 ml)

Nigori/Hyogo - Creamy & Sweet Unfiltered

Choya Sarari 9 35(720 ml)

Plum wine/Osaka - Light & Fresh

Sake Flight 15

Sayuri/Mizbasha/Otokoyama

Hot Sake 6

BEVERAGE

Lychee Iced Tea 4.00

Lemonade 4.00

Regular Iced Tea 3.50

Hot Green Tea 3.00

Soda (Coke, Diet Coke, Sprite) 3.00

S.Pellegrino 5.00

APPETIZERS

Edamame 5.95

salted or garlic - soy sauce

Agedashi Tofu 6.95

crusted silken tofu, bonito flakes, seaweed and fresh grated

daikon with tentsuyu sauce

Chicken Kara-age 7.95

japanese style popcorn chicken

Gyoza 6.95

pan-fried vegetable dumplings, served with ponzu sauce

Shrimp & Veggie Tempura 8.95

shrimps & vegetable served with tentsuyu sauce

Fried Squid Legs 7.95

Tomodashi Tartare 12.95

maguro tuna and salmon tartare, avocado, black tobiko, citrus

ponzu and spicy oil, served with gyoza chips

Beef Tataki 10.95

seared beef strip loin, spicy wsabi pickle

Hamachi Carpaccio 11.95

thinly sliced yellowtail, daikon sprout, red onion and yuzu

vinaigrette

SALADS

Seaweed Salad 6.95

Cucumber Sesame 6.95

Chicken Karaage Salad 9.95

served with sriracha aioli dressing

Rainbow Poki Salad 14.95

tuna, yellowtail and salmon with house spicy sauce

SUSHI & SASHIMI

Moriawase

chef's choice nigiri and sashimi selection 30 / 50

Chirashi 16.95

chef's choice sashimi, house-marinated ikura, pickled vegetables, served over rice

Hon Maguro - Blue Fin Tuna (Japan) 9 / 20 (seasonal)

Toro - Blue Fin Belly 10/ 22 (seasonal)

Beni Toro - Seared Salmon Belly 7.5/ 16

Ocean trout - Scotland Salmon 7.5/ 16

Maguro - Tuna 6.5/ 14

Sake - Salmon 6.5/ 14

Unagi - Fresh Water Eel 6.5/ 14

Ankimo - Monkfish Foie 7.5/ 16

WHITEFISH

Hamachi - Yellowtail 6.5/ 14

Buri Toro - Yellowtail Belly 8 / 18

Shiro Maguro - Albacore 6.5/ 14

Bincho Toro - Albacore Belly 7.5/ 16

Kanpachi - Amberjack 7.5/ 16

Hirame - Halibut 7 / 16

BLUE SKIN

Aji - Horse Mackerel 7.5/ 16

SHELLFISH

Mushi Ebi - Tiger Prawn 6 / 14

Botanebi - Sweet Shrimp 7.5/ 16

Hotate - Scallop 6.5/ 16

Zuwaigani - Snow Crab 6.5/ 14

CAVIAR

Uni - Sea Urchin 7.5/ 16 (seasonal)

Ikura - Salmon Roe 6.5/ 14

Tobiko - Flying Fish Roe 6 / 13

EGG

Tamago - Egg Omelette 4 / 9

ROLLS

Chef Signature Rolls

Ginza	12.95
yellowtail, cucumber, kaiware, topped with seared yellowtail, avocado, jalapeno, spicy aioli, squid ink tobiko	
Akairo	11.95
tuna, crab, avocado wrapped with seared scallop, ginza style spicy sauce, green onion and tobiko	
Katsura	10.95
shrimp tempura, sea eel, cucumber, kaiware and salsa	
Kazan	12.95
crab, avocado, cucumber roll with salmon wrapped & baked then topped with house special tobiko cream sauce	
Sayuri	12.95
soy paper, maguro, cucumber, avocado, tobiko, wrapped with snow crab, spicy tuna, ponzu and tongarachi	
Kaiyo	13.95
spicy tuna, cucumber, topped with salmon, yellowtail, fried potato, green onion, squid ink tobiko and house special sauce	
Daburu	10.95
salmon, cucumber, kaiware, topped with salmon, sliced lemon, micro cilantro and yuzu tobiko	
Suisei	9.95
fried crab, avocado, cucumber roll topped with unagi sauce, green onion and tobiko	
Bakuhatsu	10.95
spicy tuna, cucumber deep fried with house special spicy tobiko sauce	

Classic Rolls

California	7.95
snow crab meat, avocado, cucumber	
Spicy Tuna	7.95
spicy tuna and kaiware	
Dragon	10.95
eel, cucumber wrapped with avocado and tobiko on top	
Rainbow	11.95
assorted fish over shrimp tempura and avocado	
Spider	10.95
whole soft shell crab, kobo and kaiware topped with house sauce	
Salmon Skin	7.95
grilled salmon skin, cucumber, gobo, kaiware & ponzu	
Philadelphia	8.95
salmon, cream cheese, avocado & cucumber	

Vegetable Rolls

Jiyugaoka	9.95
sweet yam tempura, cucumber wrapped with mango, momiji oroshi, cilantro	
Kyoto	9.95
Inari, cucumber, topped with avocado, kaiware and miso cream sauce	
Tera	9.95
soy paper, asparagus tempura, cucumber, kaiware topped with sweet potato and lotus chips	
Avocado Roll	4.95
Avocado and toasted sesame	
Kappa Roll	4.95
Cucumber and toasted sesame	
Oshinko Roll	4.95
pickled radish and toasted sesame	

ENTREES

Tori Ginger Chicken	14
japanese style sauteed chicken with asparagus, mushroom in ginger soy sauce	
Gyu Steak	16
grilled rib-eye steak serve on hot stone topped with shitake mushroom sauce	
Black Cod Saikyo Yaki	17
grilled miso marinated cod	
Salmon Miso Cream Sauce	16
pan seared salmon with seasonal vegetables in miso-cream sauce reduction	
Garlic Butter Scallops	16
seared hokkaido scallops and einoki mushroom garlic soy sauce	
Tofu Steak	12
tofu(lightly battered) sauteed with asparagus, shitake mushroom and ginger-soy reduction	

SIDES

White Rice	2.50
Brown Rice	3.00
Sushi Rice	3.00
Miso Soup	3.00
House Salad	5.00

DESSERTS

Green Tea Cheesecake	6.00
Fried Vanilla Ball (fried ice cream)	6.00

Vegetarian version available upon request
Gluten Free Menu available upon request
Substitute with Brown rice \$1.50
Substitute with Soy paper \$1.00
18% gratuity added to parties of six or more

*Many of our items are served raw or undercooked. Please be advised that consuming raw or undercooked meats, eggs & seafood may increase the risk of food-borne illness.



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