GINZA
DINING

Welcome to Ginza Dining — a place where the boundaries of culinary traditions dissolve and the art of fusion cuisine is celebrated.Step into a world where Japanese craftsmanship meets the vibrant diversity of Vietnamese flavors, creating a unique taste experience that reflects our passion and dedication.

Our restaurant is committed to redefining the Japanese sushi tradition by combining it with the lightness and aromatic freshness of Vietnamese cuisine.Our kitchen philosophy is based on carefully selected ingredients, creativity, and the highest craftsmanship — the foundation of every dish we prepare.

At Ginza Dining, you will not only enjoy exceptional dishes, but also the aromas and freshness of Asian cuisine. We serve a range of modern sushi creations, aromatic curries, refined bowls, and grilled specialties — each one crafted with attention to detail and inspired by international culinary art. We value timeless classics just as much as creative reinterpretations so that every visit becomes an unforgettable experience.

Our sushi chefs prepare your sushi specialties freshly and by hand. The aromas of traditional Japanese cuisine blend with the finest nuances of Vietnamese cooking — and you will taste the difference in every bite. Whether delicate fish, premium meat, or high-quality vegetarian compositions — our dishes are prepared lovingly and artfully to spoil our guests with authentic freshness.

We invite you to immerse yourself in the world of Ginza Dining. Let yourself be delighted by our passion for culinary excellence.

INFORMATION ON ALLERGENS AND ADDITIVES

For all dishes, information regarding allergens and additives can be provided upon request.A written documentation is also available.

SOUPS

01. MISO DASHI (b,m)

Traditional Japanese miso soup made with
fermented soybean paste, sesame and spring onions.

- Tofu 6,50
- Salmon 7,50

02. COCO CHARME (c,d)

Creamy coconut soup with cherry tomatoes,
mushrooms, zucchini and coriander.

- Grilled chicken breast 6,50
- Tiger prawns 7,50

SALADS

03. GREEN SEAWEED (c,b,f,n,1,3,8)

Fresh seaweed salad with guacamole, aromatic shiso,
sesame dressing and unagi sauce.

- Green seaweed salad 7,50
- Grilled salmon 10,90
- Flambéed tuna fillet 11,90
- Flambéed scallops 11,90

04. MANGO-SALAD (b,c,f,h,8)

Mango salad with fresh herbs and tomatoes,
served with a house-made fish-lime vinaigrette and roasted peanuts

- Tofu 7,50
- Grilled chicken breast 8,90
- Grilled prawns 9,90

STARTERS

05. OCEAN TRILOGY (a,b,c,f,i)

An exquisite trio of delicately arranged seafood compositions.
Crispy lightness with fresh lemon notes,
tender tuna tartare marinated and topped with roasted sesame,
and creamy salmon tartare on avocado with a touch of chives.

— 10,90 —

06. FRESH SUMMERROLLS (c,f,h,i,8)

Vietnamese summer rolls filled with fresh herbs,
rice noodles, cucumber, lettuce, coriander and roasted peanuts.
Served with homemade fish-lime dip and sweet-sour sauce.

- Tofu 6,50
- Grilled chicken breast 7,90
- Grilled prawns 8,90

07. GREEN POWER (m)

Steamed edamame with sea salt.

— 6,50 —

08. SPRINGROLLS (a,c,h,m,8)

4 Vietnamese fried spring rolls with vegetables and prawns.
Served with sweet-sour sauce.

— 8,50 —

09. CRISPY OCEAN BITES (c,f,h,i,8)

3 crispy prawns coated in a crunchy batter, served with guacamole dip,
fresh salad and sweet-and-sour sauce

— 9,90—

10. GOLDEN CRUNCH TUNA (a,b,f,i)

3 crispy waffle rolls filled with marinated tuna tartare and creamy guacamole.

— 9,50 —

11. PRAWN-DUMPLINGS (c,f,i)

4 steamed dumplings filled with prawns.
Served with sesame dressing.

— 8,50 —

12. GOLDEN GYOZA (f,h,i,8)

5 fried dumplings filled with chicken and vegetables.
Served with soy-chili sauce.

— 8,50 —

13. VEGGIE POCKETS (f,h,i,m,8)

5 fried vegetable dumplings,
served with soy and shallot sauce.

— 8,50 —

14. SWEET STICKS (d,i,8)

Crispy sweet potato fries with homemade cocktail sauce.

— 6,50 —

15. GINZA TAPAS MIX (a,b,c,f,g,h,i,m,8)

A curated selection of small appetizers from our kitchen
ideal for 2 people.(vegetarian option available)

— 21,90 —

MAIN COURSES

WARM KITCHEN

All our dishes are served with fresh lettuce, tomatoes and a sesame dressing.
Meat, fish and tofu dishes are served with our
homemade master sauce.

16. PHO SOUP (g,m,2,8)

Aromatic Vietnamese noodle soup with rich beef broth,
rice noodles, bean sprouts, spring onions and coriander

- with tofu 15,90
- with chicken breast 16,90
- with roast beef 18,90

17. COCONUT HEAVEN (c,d,f,h,8)

Vietnamese coconut curry with lemongrass and vegetables,
served with wild herb salad, tomatoes, peanuts and rice.

- with chicken breast 17,90
- with tiger prawns (c,n) 20,90
- with duck breast 22,90

18. MANGO PARADISE (c,d,f,h,8)

Flat rice noodles with seasonal vegetables, fresh salad,
tomatoes, roasted peanuts and a creamy mango-coconut sauce

- with chicken breast 17,90
- with tiger prawns (c,n) 20,90
- with duck breast 22,90

19. DUCK DELIGHT (d,f,h,8)

Tender roasted Barbary duck breast with hoisin sauce,
fresh salad, roasted peanuts, pak choi, aromatic herbs and rice.

— 24,90 —

20. FLYING NOODELS (c,d,f,h)

Asian noodles served with fresh salad,
tomatoes, vegetables and a refreshing curry-lime sauce.

- with tofu 16,90
- with chicken breast 17,90
- with crispy prawns (c,i,n) 21,90
- with duck breast 23,90

21. BO LUC LAC (f,h,i)

Vietnamese-style sautéed beef cubes in hoisin sauce,
served with wild herb salad, tomatoes, peanuts and rice.

— 23,90 —

22. SCHRIMP SENSATION (c,f,h)

Grilled tiger prawns with vegetables, fresh herbs,
wild herb salad, tomatoes, peanuts and rice.

— 22,90 —

GINZA GRILL

23. GINZA PREMIUM STEAKS (d,i)

Beef steak with French fries, herb butter
and homemade Ginza sauce

- Rump steak 200g 25,90
- Rump steak 300g 33,90

Sweet potato fries instead of french fries

+ 3,00

24. TUNA TANGO (b,h,f)

Tuna steak, briefly grilled and served cold with a herb salad,
Tomatoes, guacamole, peanuts and fragrant rice, served with aromatic sesame sauce

— 25,90 —

25. GINZA SALMON DELUXE (b,h,f,8)

Grilled salmon steak with our special deluxe sauce,
Asparagus and seasonal, high-quality vegetables from the region,
served with wild herb salad, tomatoes, peanuts and rice

— 25,90 —

VEGETARISCH
&
BOWLS

VEGETARIAN

26. COCO TOFU (d,f,h,8)

Braised tofu with seasonal vegetables in a delicious curry coconut sauce,
accompanied by wild herb salad, tomatoes, peanuts and sesame rice

— 15,90 —

27. BUDDHA'S NIGHT (f,h,8)

Braised tofu with seasonal vegetables in our dark Asian
Shallot sauce, served with wild herb salad, tomatoes,
plus peanuts and flat rice noodles

— 15,90 —

HEALTHY BOWLS

28. VEGGIE GARDEN BOWL (f,h)

Tofu with seasonal vegetables, wild herb salad and rice noodles,
served with our shallot sauce

— 13,90 —

29. FULL COLORS BOWL (f,h,m)

Tofu with avocado, cucumber, pepper, seaweed salad, yellow radish,
Edamame served with rice and teriyaki sauce

— 13,90 —

30. SOULFUL SALMON BOWL (b,f,h)

Salmon, tobiko, seaweed salad, avocado, cucumber, mango,
served with rice and sesame dressing

— 15,90 —

31. TOKYO CHICKEN BOWL (f,h,i,m,8)

Japanese yakitori chicken skewers, cucumber, avocado,
Seaweed salad, edamame, served with rice and teriyaki sauce

— 14,90 —

KIDS MENU

32. **MENU 1** (a,d,h,i)
2 chicken skewers, served with sweet potato fries,
our cocktail sauce and teriyaki sauce

— 9,90 —

33. **MENU 2** (c,f,i,8)
3 tempura shrimps, served with rice, guacamole,
Sweet and sour sauce and teriyaki sauce

— 9,90 —

34. **MENU 3** (f,h,i,8)
4 teriyaki chicken skewers served with rice and teriyaki sauce

— 9,90 —

EXTRAS

Portion of rice 2,00
Portion of sushi rice 2,00
Portion of flat rice noodles 2,00
Mixed salad 4,50
Extra dip 1,00

SUSHI

NIGIRI

2 PIECES (b,c,i,m,8)

Each nigiri sushi is served two pieces.
The rice and the fish lying on it are made by hand into a small, finger-width roll formed

N1. SAKE (b)	salmon	6,90
N2. TUNA (b)	tuna	7,50
N3. EBI (c,n)	boiled shrimps	6,90
N4. SURIMI (c,n)	crab meat	6,50
N5. FLAMGAI (c,n)	flambéed scallops	7,90
N6. UNAGI (b,i,h)	grilled eel from the salt water	7,90
N7. TOFU	fried tofu	5,90
N8. AVOCADO	avocado	5,90

MAKI

8 PIECES (b,c,i,m,8)

Maki sushi are hand-rolled delicacies in which the ingredients are mixed with a Bamboo mat (makisu) can be artfully wrapped.
The filling is wrapped in nori seaweed and sushi rice.

M11. SAKE (b)	salmon	6,50
M12. TUNA (b)	tuna	6,90
M13. EBI (c,n)	cooked prawns	6,50
M14. EBI FRY (i,c,n,8)	crispy fried prawns	7,50
M15. SALMONSKIN (b)	crispy salmon skin	5,90
M16. UNAGI (b,i,8)	grilled eel from the salt water	7,50
M17. AVOCADO	avocado	5,90
M18. KAPPA	cucumbers	5,20

INSIDE-OUT

8 PIECES (a,b,c,d,f,i,m,8)

The Inside-Out sushi roll is characterized by its unique arrangement:
The rice covers the outside of the nori sheet while the fillings make up the inside.
This leads to an exciting taste experience.
The roll is often decorated with sesame seeds or tobiko.

I21. ALASKA I.O (b)	Salmon, avocado and tobiko	12,90
I22. MAGURO I.O (b)	Tuna, cucumber and tobiko	13,90
I23. HOTATEGAI I.O (c,n)	Scallops, avocado and tobiko	13,90
I24. ANAGO I.O (b,f,8)	grilled saltwater eel, cucumber, sesame	13,90
I25. EBI TEMPURA I.O (c,n,8)	baked king prawns, cucumber, sesame	12,90
I26. SALMONSKIN I.O (b)	baked salmon skin, cucumber, sesame	12,90
I27. VEGGIE I.O	baked avocado, mango, cucumber, sesame	12,90
I28. CALIFORNIA I.O	crab meat, avocado and tobiko	12,90

SASHIMI

Sashimi is a special variant of sushi in which thinly sliced,
raw fish slices or other seafood are served without rice.
This exquisite preparation only uses fillet pieces,
which are artfully cut to achieve a delicate texture
and to emphasize the freshness and quality of the fish.
Enjoy it raw or flambéed with our premium sauce.

S31. **SALMON SASHIMI 6 pcs.** (b,d,f)
Salmon sashimi, seaweed salad
— 14,90 —

S32. **TUNA SASHIMI 6 pcs.** (b,d,f)
Tuna sashimi, seaweed salad
— 16,90 —

S33. **GINZA'S SASHIMI DELUXE 13 pcs.** (b,c,d,f,m,n,8)
Salmon, tuna, butterfish, scallops, king prawns, seaweed salad
— 25,90 —

EXQUISITE CREATIONS

8 PCS. (a,b,c,d,f,i,m,8)

Our Special Big Rolls are a testament to outstanding quality
and creative design. Each role is a unique creation,
which was carefully prepared according to the Ginza style.
Enjoy these special delicacies,
which were created with great attention to detail and the highest level of craftsmanship

C41. **ON FIRE ROLLS** (b,d,)
Prawns in tempura coating, mango, avocado
Cream cheese covered with flambéed salmon
— 17,90 —

C42. **MAGURO POWER** (b,d,)
Asparagus in a tempura coating, avocado, cream cheese
Guacamole covered with flambéed tuna
— 17,90 —

C43. **KING KISU** (c,n,d)
Shrimp in a tempura coating, avocado, cream cheese
Guacamole covered with grilled butterfish
— 17,90 —

C44. **KYOTO** (b,c,d,i,8)
baked salmon skin, mango, cucumber, cream cheese
covered with king prawns
— 17,90 —

C45. **JUMBO FUTOMAKI (6 pcs.)** (b,c,d,i,n,8)
A "thick" maki roll filled with salmon, tuna,
Mango, avocado, cucumber and tobiko
— 17,90 —

C46. **BLACK TIGER** (b,c,d)
Crab meat, avocado, cucumber, mango, cream cheese
covered with saltwater eel
— 17,90 —

C47. **DRAGON VEGGIE ROLL** (b,d)
Asparagus in a tempura coating, rocket, cucumber, mango
yellow radish, cream cheese, covered with avocado
— 17,90 —

C48. **CHEF'S CREATION ROLLS** (b,d)
Individual creations based on recommendations
our sushi chef
— 17,90 —

TEMPURA BIG ROLLS

8 pcs. (a,b,c,d,f,i,m,8)

Crispy sushi rolls, baked in a tempura coating
and refined with an exquisite Ginza-style sauce.
Each roll is served with guacamole, sesame seeds and our special sauce

B51. **SALMON TEMPURA** (b,d,i)
Salmon, avocado, cream cheese

— 16,90 —

B52. **TUNA TEMPURA** (b,d,i)
Tuna, avocado, cream cheese

— 17,90 —

B53. **EBI TEMPURA** (c,d,i)
Shrimp, avocado, cream cheese

— 16,90 —

B54. **GINZA TEMPURA** (c,d,i,n)
salmon, tuna, butterfish,
Scallops, asparagus, cream cheese

— 18,90 —

B55. **VEGGIE TEMPURA**
Avocado, cucumber, asparagus, mango

— 16,90 —

SUSHI SETS (a,b,c,d,f,i,m,8)

We serve fresh salad with every sushi set,
our master sauce, wasabi and pickled ginger

MIX MAKI SET (b,d,i)
8 pieces salmon maki, 8 pieces tuna maki, 8 pieces avocado maki
— 15,90 —

CALIFORNIA DREAM (b,d,i)
8 pieces California inside-out rolls, 8 pieces salmon maki,
2 pieces of tuna sashimi and 2 pieces of butterfish sashimi
— 21,90 —

SALMON LOVER SET (b,d,i)
8 pieces salmon maki, 4 pieces salmon sashimi, 2 pieces salmon nigiri
— 16,90 —

FUSHIMI ON PLATE (b,d,i)
8 pcs. inside-out roll with salmon, avocado and tobiko,
3 pieces salmon sashimi, 2 pieces salmon nigiri
— 19,90 —

NIGIRI NINJA SET (b,d,i)
2 pcs. Salmon Nigiri, 2 pcs. Tuna Nigiri, 2 pcs. Ebi Nigiri, 8 pcs.
Special freestyle big rolls
— 30,90 —

TUNA LOVER SET (b,d,i)
8 pcs. inside-out roll with Spicy Tuna,
8 pieces cucumber maki, 3 pieces tuna sashimi
— 26,90 —

CRUNCHY SUMMER SET (b,d,i)
8 pieces Salmon Tempura, 2 pieces Tuna Nigiri,
4 pieces butterfish sashimi (flambéed)
— 24,90 —

GUNKAN MAKI SET (b,d,i)
8 pieces sushi boats: 2 pieces salmon tartare,
2 pcs. tuna tartare, 2 pcs. salmon caviar, 2 pcs., seaweed salad
— 24,90 —

OCEAN COLLECTION SET (b,c,d,i,n)

Seafood bowl with tuna, salmon, scallops,
butterfish, tempura prawns and boiled prawns,
served on sushi rice and seaweed salad, accompanied by master sauce,
Guacamole and sesame dressing

— 20,90 —

VEGGIE RAINBOW

8 pcs. Insideout roll with rocket, peppers, yellow radish, mango,
8 pieces avocado maki, 2 pieces tofu nigiri

— 18,90 —

VEGGIE GRÜNES SET

8 pieces cucumber maki, 2 pieces avocado nigiri,
8 pcs. inside-out roll with baked avocado, cucumber and mango,
served with seaweed salad

— 19,90 —

SHIBUYA CROSSING (for 2 Person) (b,c,d,i,n)

8 pieces of special freestyle big rolls, 8 pieces of salmon tempura big rolls,
8 pieces salmon maki, 2 pieces nigiri, 4 pieces sashimi, seaweed salad

— 49,90 —

GINZA EMOTION SET (for 3 Person) (b,c,d,i,n)

8 pieces of special freestyle big rolls, 8 pieces of tuna tempura big rolls,
8 pcs. Alaska I.O Rolls, 8 pcs. Ebi Fry Maki, 8 pcs. Avocado Maki,
3 pieces nigiri, 6 pieces sashimi, seaweed salad

— 75,00 —

DESSERT

GREEN TEA ICE CREAM (d,h)
2 scoops of ice cream with fresh fruit and peanuts 6,00

MOCHI ICE (d,h)
2 pieces of mochi ice cream with fresh fruit and chocolate sauce 6,50

SESAME BALLS (d,f,h)
3 sesame balls with fresh fruit and chocolate sauce 6,90

ISLAND COCONUT (d)
Creamy coconut ice cream served in a frozen coconut shell – exotic, delicate, and refreshing. 7,00

SWEET HARMONY (d)
Two fine dessert creations served in a glass: vegan ginger pear refined with pecan, and a peach-matcha dessert featuring three varieties of peach, finished with a light raspberry cream. 12,00

DUO DER KONTRASTE (d)
One glass with fruity haskap berries, skyr, and buckwheat meets a second glass featuring an intense composition of cacao fruit and raw cacao 12,00

DRINKS

HOMEMADE LEMONADES (4)

LYCHEE LOVELY
Fresh lime and lychee juice with soda — 6,90

GINGER MAGIC
Fresh limes, ginger, mint, ginger beer — 6,90

VERY BERRY
Fresh limes, berries, wildberries, soda — 6,90

CUTE CUMBER
Fresh cucumber, lime, elderberry, mint and soda — 6,90

LILA WOLKEN
Purple Butterfly Tea, lime, Korean yogurt — 6,90

PASSION ROMANCE
Passion fruit nectar, ginger, lime and soda — 6,90

ABENDROT
Fresh limes, blueberries, currant nectar, soda — 6,90

JUICE & SOFT DRINKS

WATER MORELLI (Natural / Sparkling)	0,25l | 3,00	0,75l | 6,50
COCA COLA / COLA ZERO (1,2,4,7) **FANTA / SPRITE / SPEZI** (1,,2,6,4,7)	0,25l | 2,90	0,50l | 4,90
TONIC WATER / GINGER ALE (1,3,6,4)	0,25l | 2,90	0,50l | 4,90
APPLE BLURRY/ LYCHEE / MANGO CURRANT / PASSION (nectar / spritzer)	0,25l | 2,90	0,50l | 4,90

BEERS

DRAFT BEER (i,2)	0,3l | 3,90	0,5l | 4,90
HEFEWEIZEN (i,2)		0,5l | 4,90
RADLER (sweet/sour) (i,2,1,6,4)	0,3l | 3,90	0,5l | 4,90
LIGHT BEER Alcohol-free (i,2)		0,5l | 4,90
HEFEWEIZEN Alcohol-free (i,2)		0,5l | 4,90

ALCOHOLIC COCKTAILS

SHOCHU LEMON
Japanese shochu with fresh lemon juice and soda 7,50

MATCHA MOJITO (1,6,4)
Rice wine, Japanese matcha, lime, mint and ginger ale 7,50

SPARKLING APERITIFS

LADY LILET (1,4,g)
Lillet Blanc, Wild Berry, berries and mint 8,50

HUGO (1,4,g)
Kessler Brut with elderflower syrup, fresh lime juice, and mint. 9,50

APEROL SPRITZ (1,g)
Aperol, Kessler Brut, orange 9,50

ROSATO PEACH (1,g)
Ramazzotti Rosato with rosé, Kessler Brut, limes and peaches 9,50

LONG DRINKS

HENRY'S G&T (3,6,1)
Hendrick's Gin, Tonic Water 8,50

GINZA MULE (1,6)
Three Sixty Vodka, mixed berries and ginger beer 8,50

MANGO WHISKEY
Bourbon whiskey, mango nectar, lemon and lime 7,50

ASIAN SPIRITS

SAKE RICE WINE 0.2l (warm or cold) 6,50

RICE liquor 3cl 3,50

OPEN WINES

WHITE WINE

RIESLING QBA (g) — 0,20l | 6,50 — 1,00l | 23,50
Affaltrach - Württemberg
off-dry | fruity | refreshing acidity

SAUVIGNON BLANC & CHARDONNAY (g) — 0,20l | 7,50 — 0,75l | 25,50
Bodegas Alconde, Optimo - Spain
Semi-dry | fresh | fruity and aromatic

COLOMBARD & SAUVIGNON BLANC (g) — 0,20l | 8,50 — 0,75l | 26,50
Horgelus, Côtes de Gascogne - France
Dry | Floral aromas & tropical fruits| fine acidity

JUNGFRAU v. STETTEN - RIESLING (g) — 0,20l | 9,50 — 0,75l | 28,90
Kabinett | Württemberg - DE
Fruity and smooth with a lively freshness.

KLEINER KREIS QbA - CUVÉE (g) — 0,20l | 10,50 — 0,75l | 35,90
Württemberg - DE | Full-bodied and creamy with an elegant structure.Chardonnay and
Pinot Blanc (60/40) with subtle oak barrel notes.

RED WINE

TROLLINGER QBA — 0,20l | 6,50 — 0,75l | 23,50
Affaltrach - Württemberg
off-dry | juicy| lively and fresh

MERLOT & CABERNET SAUVIGNON — 0,20l | 7,50 — 0,75l | 23,50
Horgelus Rouge, Côte de Gascogne - France
Blackberries & Cassis| spicy aromas with soft tannins (g)

CABERNET SAUVIGNON & MERLOT (g) — 0,20l | 8,50 — 0,75l | 26,50
Bodegas Alconde, Optimo Crianza - Spain
concentrated | ripe notes of cassis, blackberries (g) & cherries

GRAF ADELMANN QbA - TROCKEN (g) — 0,20l | 8,50 — 0,75l | 29,90
Württemberg - DE | Hearty and fruity with a fine balance and refreshing lightness.An elegant style without an overpowering tannin structure.

ROSÉ

ROSÉ MERLOT (g) 0,20l | 7,50 0,75l | 25,50
Bodegas Alconde, Optimo - Spain
Semi-dry | fruity | fine acidity

PINK HALLELUJAH (g) 0,20l | 8,50 0,75l | 27,50
Hammel Winery - Palatinate
Dry | fine aroma | fine fruit acid

WINE SCORING

WHITE / ROSE / RED (sweet / sour) (g,4) 0,20l | 4,50

KESSLER SEKT

KESSLER BRUT (g) 0,10l | 4,50 0,75l | 27,00
Delicate aromas of fresh apples, pears,
and light blossoms.Lively and finely balanced
with a fresh, subtle acidity.

KESSLER BRUT ROSÉ (g) 0,10l | 4,50 0,75l | 27,00
Beautiful, expressive fruit aromas dominated
by strawberry, wild raspberry, rhubarb, and rosehip.
Delicate fruit, finely balanced, and pleasantly smooth to drink.

KESSLER HOCHGEWÄCHS (g) 0,75l | 30,00
Aromas of pear, quince, and apple with delicate
floral notes, complemented by cool minerality and
hints of almond and anise.Very elegant and charming with a fine, c
reamy mousse. Mineral notes on the finish – perfect as a companion to food.

KESSLER HOCHGEWÄCHS ROSÉ (g) 0,75l | 30,00
Red currant and sour cherry with subtle notes of cinnamon
and juniper, mineral and slightly earthy.
Fruity and elegant with a creamy mousse and a delicate, lightly spiced finish.

KESSLER Grande Réserve (g) 0,75l | 55,00
»GEORGES« Vintage Brut
Complex aromas of green apple, pear, and mirabelle plum
with delicate citrus notes and hints of brioche and caramel.
Creamy and elegant with fine perlage, fresh notes of apple, lime,
and grapefruit, lively acidity, and a mineral, slightly saline finish.

WARM DRINKS

ESPRESSO	2,50
CAPPUCCINO	3,50
KAFFEE PHIN A strong and aromatic Vietnamese Coffee served with condensed milk	3,50
CAPPUCINO COCONUT Harmonious combination of gentle Coconut flavor and fine coffee essence	3,50
GREEN TEA	3,50
JASMINE TEA	3,50
GINGER TEA with orange and honey	3,80
LEMONGRASS TEA with lemons and honey	3,80
MINT TEA with lime, ginger and honey	3,80

DEAR GUESTS

If you need information about ingredients,
which can trigger allergies or intolerances,
Our service staff will be happy to assist you.
Your Ginza team

Allergens:

a. Eggs – b. Fish – c. Crustaceans – i.e. Milk (including lactose) – e. Celery – f. Sesame
G. Sulfur dioxide and sulfite – h. Peanuts –i. Gluten (wheat) – j. lupine
k. Cashew nuts – m. Soybeans – n. Molluscs

Additives:

1. with dye(s) – 2. with antioxidants
3. contains quinine – 4. with sweetener
5. contains a source of phenylalanine – 6. acidulant
7. caffeinated – 8. with flavor enhancers

GINZA
DINING

OPENING HOURS:

Mo - Do
11:30 - 15:00 | 17:00 - 22:00

Fr - So & Feiertag
11:30 - 15:00 | 17:00 - 22:30

KITCHEN CLOSURE:

Mo - Do
21:30

Fr - So & Feiertag
22:00

THANK YOU FOR YOUR VISIT

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