

Beer from Barrels

13oz or 22oz
 Morimoto Soba Ale
 Kirin Ichiban
 Hoegaarden
 Shorts Magician
 Bells Best Brown
 Stella Artois

Beer from Bottles

Morimoto Black Soba 20oz
 Sapporo 20oz
 Asahi
 Tsingtao
 Kirin Light
 Samurai Rice Ale
 Newcastle
 Bass
 Guinness
 Dos XX
 Hoegaarden
 St. Peter's (Gluten Free)
 Heineken
 Labatt
 Labatt Blue Light
 Budweiser
 Bud Light
 Michelob Ultra
 Miller Lite
 Becks N/A

Sake / Bottle

Sake Flight
 3 samples of our
 featured sakes \$9
 (ask your server)

"Hakutsuru" (served hot)
 Carafe \$5

"Well of Wisdom"
 Ginjo \$7g

"Snow Maiden"
 Junmai Nigori \$5g/\$11

"Living Jewel"
 Junmai \$6g/\$13

"Hawk in the Heavens"
 Junmai \$14

"Silk Deluxe"
 Junmai (500ml) \$30

"Dreamy Clouds"
 Junmai Nigori \$19

"Hideyoshi"
 Namacho Honjozo \$22

"Southern Beauty"
 Junmai Ginjo \$20

"Manabito"
 Junmai Ginjo \$28

"Pride of the Village"
 Junmai Ginjo \$32

"Divine Droplets"
 Junmai Daiginjo \$35



237 E. Front St
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 231-944-1733
 eatatginger.com

SUSHI

Signature Items

- Red Dragon Roll**
 lump crab meat, spicy mayonnaise, avocado, scallion, tobiko, unagi 14
- *Rainbow Roll**
 california roll topped with tuna, salmon, hamachi, ebi, avocado 16
- Spider Roll**
 crispy soft shelled crab, avocado, cucumber, scallion, sesame seeds 13
- *Baja Sushi Roll**
 medium rare flank steak, avocado, pico de gallo, chipotle sauce 10
- Super California Roll**
 snow crab, ebi, cucumber, avocado, mayonnaise, tobiko, unagi 14
- Unagi Roll**
 fresh water broiled eel with enoki mushroom, cucumber, eel sauce 10
- Vegetarian Roll**
 carrot, cucumber, asparagus, avocado, mango, enoki mushrooms with soy paper 8
- Dynamite Roll**
 california roll topped with avocado, eel sauce, siracha, spicy mayonnaise 11
- Wakame Salad**
 sesame seaweed salad 5

Maki / Sushi Rolls

Shrimp Tempura Roll	8
*Spicy Tuna Roll	10
California Roll	8
Philadelphia Roll	9
*Spicy Salmon Roll	8
*Tuna Maki	9
*Salmon Maki	7
*Hamachi Maki	9
Cucumber Maki	4
Avocado Maki	5

Nigiri / Sashimi

*Tuna	Nigiri 8 / Sashimi 12
*Hamachi	Nigiri 8 / Sashimi 12
*Salmon	Nigiri 6 / Sashimi 10
*Diver Scallop	Nigiri 6 / Sashimi 10
Smoked Salmon	Nigiri 8 / Sashimi 10
Unagi	Nigiri 6 / Sashimi 8
Ebi	Nigiri 6
Kani	Nigiri 8
Tobiko	Nigiri 7
*Ikura	Nigiri 8

All sushi is individually prepared to order. To ensure the best quality, sushi items will be brought to your table, as they are prepared.
 Gluten-free soy sauce available upon request

Sushi Glossary

- Ahi** - yellowfin tuna
Ebi - cooked shrimp
Futomaki - large sushi roll
Gari - pickled ginger
Gunkan - sushi rice wrapped with seaweed and filled with ingredients such as ikura or tobiko
Hamachi - young yellowtail
Ikura - salmon roe
Kani - crab
Maguro - tuna
Maki-sushi - sushi rice and nori rolls with various ingredients
Neta - the piece of fish that is placed on top of the sushi rice for nigiri
Nigiri - pieces of fish, shellfish over vinegar seasoned rice
Nori - sheets of dried seaweed used to make maki-sushi
Mamenori - soybean wrapper used to make maki-sushi
Sashimi - raw fish
Tamari - dark soy sauce made from soybeans (red ginger offers wheat-free / gluten-free tamari upon request)
Shoyu - super premium Japanese soy sauce
Togarashi - Japanese assorted chili pepper mixture
Sushi - anything made with vinegar seasoned sushi rice
Tako - octopus
Tobiko - flying-fish roe
Unagi - grilled freshwater eel
Wakame - thin seaweed, deep green in color and used in making seaweed salad and miso soup
Wasabi - Japanese horseradish

*Items are served raw, undercooked or can be cooked to order. Consuming undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.