

ginkyō

BY KINKI

Smalls

- Uni, Caviar, Ikura Crispies** 22
 Uni, caviar, ikura, negitoro on crispy rice
- Spicy Tuna Belly Crispies** 14
 Spicy tuna, cucumber, garlic chips, jalapeño on crispy rice
- Foie Gras & Scallops Crispies** 17
 Foie gras, Hokkaido scallops, anago sauce on crispy rice
- Salted Edamame** 6
 Steamed edamame beans, Maldon sea salt
 + Spicy miso 2
- Truffle Edamame** 12
 Steamed edamame beans, truffle oil, sea kelp
- Ice Plant Salad** 14
 Ice plant, cucumber, shiso-infused soy, spicy miso garlic
- Amela Tomatoes Miso Toast** 16
 Amela tomatoes, sakura mascarpone tofu, yuzu sea salt,
 cajun miso toast
- Mentaiko Gems** 16
 Tater tots, mentaiko, shredded nori
- Hot And Spicy** 13
 Shishito & Padrón peppers, miso dengaku, Carolina Reaper
 butter, garlic chips, wasabi cabbage noodles
- Kimchi Onigiri Arancini** 14
 Fried breaded rice dumplings, kimchi slaw, gorgonzola cheese

- Spicy Chicken Karaage** 14
 Deep-fried spicy chicken thigh, house-made
 Carolina Reaper hot sauce
- Aubergine Tempura** 16
 Crispy aubergine, sour plum cream, pistachios
- Shishamo Tempura** 18
 Deep-fried shishamo, sriracha mayonnaise
- Truffle Fat Wings** 28
 Stuffed chicken wings, truffle rice

Belly Fillers

- Homemade Seafood Broth** 12
 Grilled mushroom, seafood broth
- Truffle Chawanmushi** 10
 Steamed organic egg custard, seared foie gras, truffle
- Niigata Koshi Rice** 4
 Steamed rice
 + Make it Fat 2
 Rice marinated with beef trimmings, kombu

Mains

 TriplePlus Membership: All items except High Roller Bowl and Ohmi Wagyu Steak are applicable for 1-for-1 mains redemption. Find out more at www.tripleplus.sg

- High Roller Bowl** 98
 A4 Ohmi wagyu, Hokkaido uni, ikura, black truffle,
 caviar, beef fat rice
 + Foie gras 15
- Ohmi Wagyu Steak** 88
 Grilled A4 Ohmi wagyu, seasonal vegetables
- Okonomi-Rosti** 32
 Shredded potato okonomiyaki, cabbage, scallops, bacon,
 bonito flakes, mentaiko
*Please anticipate a waiting time of approx. 20-25 mins. Limited portions
 available daily. To avoid disappointment, please call the outlet to pre-order.*
- Miso Char Siew** 28
 Kurobuta pork, honey spicy miso, wasabi cabbage,
 chimichurri, garlic chips
- Squirrel Fish** 44
 Deep-fried catch of the day, paprika garlic miso
 + Mantou buns 4
- Unagi Claypot** 32
 Japanese grilled eel, caramelised Hokkaido rice
- Wagyu Bowl** 68
 A4 wagyu, beef fat rice, onsen egg, kombu
 + Foie gras 15
- Best of Toyosu Market** 52
 Seafood from Toyosu market in Tokyo, caviar, negitoro,
 truffle on a bed of Niigata Koshi rice
 + Onsen egg 4 | + Uni 17
- Curry Miso Lamb** 42
 Marinated curry miso New Zealand coastal lamb rack,
 cauliflower hummus, charred asparagus

- A4 Wagyu Hamburg** 38
 A4 wagyu hamburg, crispy rice, burdock chips, oba tempura,
 tamago, Ginkyō special sauce
*Please anticipate a waiting time of approx. 20-25 mins. Limited portions
 available daily. To avoid disappointment, please call the outlet to pre-order.*
 + Foie gras 15

- Tiger Prawns** 38
 Colossal tiger prawns, cajun southern spice, saikyo miso,
 brussels sprouts

Sweet Endings

- Kōhi Custard Purin** 13
 Coffee Kahlúa pudding
- Atsuki Panna Cotta** 12
 Red bean jelly, mochi
- Tempura Banana** 15
 Batter fried banana, black sugar, gula melaka,
 coconut ice cream, sago

Raw Kitchen

Our handpicked selection of fresh fish straight from Tokyo's iconic Toyosu Market.

- Mikan Carpaccio** 25
 Thinly sliced orange cured market fish, citrus liquor,
 ikura, sea kelp, mikan orange
 + Shaved truffles 12
- Swordfish Ceviche** 19
 Swordfish, citrus, tomato, fig, salsa, coriander, rice cracker
- Aged Otoro Tataki** 48
 Charred tuna belly, ninniku miso, soy, fried leek
- Premium Platter** 58
 Set of 8-piece assorted sashimi
 + Set of 8-piece assorted sushi
- Sumo Platter** 98
 Set of 13-piece assorted sashimi
 + Set of 13-piece assorted sushi

Rock & Roll

- AC/DC Dynamite** 22
 Deep-fried mixed seafood roll, raw seafood medley,
 homemade sriracha sweet soy
- Cowabunga** 30
 Seared a4 wagyu roll, cream cheese, cucumber,
 tobiko, spicy mayo, potato crisp
- Dragon Chaser** 28
 Seared foie gras, unagi, breaded prawn,
 cream cheese, cucumber, chives
- Golden Age** 28
 Seared mentaiko salmon, cucumber, ikura
- Welcome To The Jungle** 22
 Tempura enoki, asparagus, avocado, mizuna,
 carrot, yuzu sesame

 GINKYŌ SPECIALS  VEGETARIAN

www.ginkyo.sg

  [ginkyosg](https://www.instagram.com/ginkyosg)

Prices are subject to 10% service charge and prevailing government taxes