

KEEP THE LANTERN LIT

2022 BENTO MENU

Prepared by Ginko Restaurant

WHAT'S INCLUDED:

HAMACHI SHIO KOJI YAKI

Grilled yellowtail marinated w/ shio koji

BEEF MAITAKE YAKINIKU

Pan-fried beef w/ maitake mushroom, onion, mini peppers (yellow, red & orange) & green snap peas.

EBI FRY

Breaded & fried shrimp w/ mayo sauce

TSUKUNE

Chicken meatball on a skewer

SHISHAMO NANBANZUKE

Fried smelt fish in vinegar dressing

KABOCHA NIMONO

Simmered squashed

NASU DENGAKU

Eggplant baked w/ miso sauce

KURO MAME

Sweet Black Beans

HORENSO GOMA-AE

Spinach w/ sesame sauce

KINPIRA GOBO

Pan-fried burdock root w/ carrot



Sample Image

SATSUMA IMO

Steamed Japanese sweet potato

AJITSUKE TAMAGO

Marinated boiled egg

GOMOKU INARI

tofu pocket w/ sushi rice & vegetable incide

UNAGI GOHAN

BBQ eel rice

KYURI & DAIKON TSUKEMONO

Cucumber & White radish pickles

GRAPE

DIANTHUS FLOWER

Edible flower

UME NINJIN

simmered decorative carrot

SAKE, DESSERTS & SNACKS

Prepared by Sasaki, Ozawa, and Tanuki

DAIFUKU-MOCHI (大福餅)

Daifuku sweets are traditional handmade glutinous rice cakes with seasonal sweet fillings. The name is written with characters meaning 'much happiness rice cake' to bring good luck. The daifuku accompanying your meal is – creamy black sesame flavour with a hint of sweetness – has been hand-crafted by Sasaki Fine Pastry.



SHO CHIKU BAI NIGORI SILKY MILD (松竹梅にがり酒)

Nigori Silky Mild emits the fruity aromas and flavors of ripe banana, vanilla, melon, strawberry, and creamy sweet rice custard. Its milky-white appearance previews the characteristically full, smooth palate of the nigori sake type.



ARTISANAL TARO ROOT CHIPS

Crispy artisanal taro root chips seasoned with the traditional Japanese flavours of nori and togarashi.

