

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