

# Blue Gingko

Dinner Menu

## In The Raw

- Crab Bites** *ahi/ spicy crab/ sweet mayo/ tenkasu* \* 🌶 14  
**Bites of Joy** *scallops/ red onion/ miso-garlic aioli/ black tobiko*\* 13  
**Ahi Tuna Parfait** *avocado/ crème fraiche/ crispy mochi rice/ chili oil/ black tobiko*\* 🌶 14  
**Tiradito of Albacore** *jalapeño/ soy-togarashi vinaigrette/ tobiko/ chili threads*\* 🌶 15  
**Ahi Poke** *cucumbers/ red onions/ seaweed/ spiced sesame vinaigrette*\* 16  
**Sashimi Tasting** *chef's choice of market selection*\* 🍷 24

## From the Farmers Market

- Eggplant** *green onions/ honey-miso aioli* 9  
**Age Dashi Tofu** *fried tofu/ sweet dashi/ nori/ bonito* 9  
**Mixed Greens** *avocado/ tomatoes/ cucumbers/ carrots/ ginger vinaigrette* 7  
**Brussel Sprouts** *garlic/ butter/ shiso/ bacon/ ponzu/ micro greens/ cherry tomato* 10  
**Broccoli Goma-ae** *blanched/ creamy sesame dressing/ sesame seeds* 8  
**Seaweed Salad** *seaweed/ soy-sesame sauce* 7

## From the Fish Market

- Tempura** *prawns/ seasonal vegetables/ tentsuyu* 12  
**Sake Clams** *manila clams/ sake/ dashi/ butter/ scallions* 10  
**Clam Miso** *manila clams/ shitake mushrooms/ soft tofu/ seaweed* 10  
**Lettuce Wraps** *tempura prawns/ carrots/ candied walnuts/ honey-miso aioli* 14  
**Fried Calamari** *garlic/ jalapeño/ greens/ crispy leek/ sweet chili sauce/ lemon aioli* 12  
**Black Cod** *misoyaki marinade/ tempura fried enoki-shiso mushrooms* 21  
**Salmon Filet** *grilled/ shiso-yuzu pesto/ bok choy/ baby carrots* 16  
**Sunomono** *tako/ ebi/ cucumbers/ seasoned rice vinegar* 🍷 10

## From the Meat Market

- Pork Riblets** *garlic soy glaze* 14  
**Chicken Teriyaki** *grilled thigh/ sautéed greens* 15  
**Flat Iron Steak** *shitake mushrooms/ seasonal vegetables* 18  
**Popcorn Chicken** *fried/ soy-garlic marinade/ lemon aioli* 11  
**Short Ribs** *shoyu braised/ baby carrots/ cipollini onion* 17  
**Gyoza** *pork dumplings/ chili-soy vinegar* 9  
**Katsu** *chicken cutlet/ katsu sauce* 15

## Skewers

- Beef Kushiya** *sea salt* 🍷 or teriyaki sauce 8      **Chicken Yakitori** *sea salt* 🍷 or teriyaki sauce 7  
**Cherry Tomatoes** *bacon wrapped* 7      **Pork Belly** *sea salt* 🍷 or teriyaki sauce 7  
**Brentwood Corn** *garlic-soy butter* 6

## Grains & Sides

- Quinoa Pasta** *shiso pesto/ seasonal vegetables* 🍷 12  
**Udon Dashi** *udon noodles/ soy-dashi broth/ spinach/ micro greens* 9  
**Shitake Miso Soup** *shitake mushrooms/ tofu/ green onions/ seaweed* 6  
**Garlic Noodles** *udon noodles/ garlic/ ginger/ bean sprouts/ spinach/ carrots/ sesame seeds/ micro greens/ nori/ green onions* 10  
**Garlic Rice** *carrots/ onions/ parsley* 5

\*Specified dishes contain raw seafood. 🍷 Items are Gluten Free. 🌶 Items are Spicy.

18% gratuity will be added to parties of 8 or more

Water will be served upon request only

# Blue Ginkgo



## Happy Hour Menu

seven days a week 3:00-6:00

### EATS

Broccoli <i>blanched, creamy sesame dressing</i>	\$5
Seaweed Salad <i>soy sesame</i>	\$4
Chicken Yakitori <i>sea salt or teriyaki</i>	\$5
Popcorn Chicken Karaage <i>lemon aioli</i>	\$5
Crispy Gyoza <i>chili-soy vinegar</i>	\$5
Eggplant <i>fried, scallions, honey-miso aioli</i>	\$6
Tofu <i>fried, scallions, nori, tentsuyu</i>	\$6
Ahi Protein Sliders <i>onion &amp; micro green slaw, avocado, lemon aioli</i>	\$10

### SUSHI

Tempura Shrimp Roll <i>avocado, greens, aioli</i>	\$6
Mita Roll <i>albacore, crab, shrimp, scallions</i>	\$10
Red Ginkgo Roll <i>tuna, shrimp, avocado, scallions</i>	\$10
Chef's Roll <i>daily inspirations</i>	\$10

### DRINKS

House Red or White Wine	\$6
Asahi, Kirin 21oz	\$6
Sake Moto junmai	\$5
Pineapple Martini	\$7
Ginger Mojito	\$7
Well Drinks	\$6

*Skyvodka, Beefeater Gin, Bacardi Rum,  
Jim Beam Bourbon, El Jimador Tequila*

menu available at Blue Ginkgo bar seating  
and for dine in guests only

# Blue Ginkgo

## Daily Specials

**Monday**  
4pm-close

**Mojito Mondays**  
*\$8 Seasonal Mojitos*

**Tuesday**  
4pm-close

**\$10 Tuesdays**  
*10 signature items for \$10 each*  
*Chef's selection of sushi*  
*and weekly specials*

**Wednesday**  
4pm-close

**Wine Wednesdays**  
*Half off bottles of wine*  
*(Limit 1 bottle per 2 people)*

## Bottomless Hot Sake

Sunday through Tuesday  
\$10/person

Daily Specials available at Blue Ginkgo  
for dine in guests only

## Cocktails

### **Ginger Mojito / 11**

*bacardi light / fresh ginger / mint / lime / soda*

### **Maple Old Fashioned / 13**

*breaker small batch bourbon/ maple /apple /  
bigallet macerated orange liqueur / angostura bitters*

### **Pineapple Martini / 11**

*pineapple house infused skyy vodka /  
vanilla vodka / sugar island coconut rum*

### **Cucumber Gin Thing / 12**

*bloom gin / pomegranate / cucumber /  
lemon / fees bros rhubarb bitters*

### **Brooklyn Rye / 13**

*rock 'n rye honey orange whiskey /  
angostura bitters / carpano antica formula vermouth /  
fees bros orange flower water / house made hibiscus cherries*

### **Lychee Chu-Hi / 11**

*yuzu shochu / sakemoto junmai / citrus / lychee / soda*

### **Amondo Sidecar / 12**

*engine 49 california bourbon / fees bros orgeat /  
disaronno amaretto / angostura bitters / lemon gomme*

### **Plum Sage Mule / 12**

*pearl plum vodka / fresh citrus /  
sage gomme / house made ginger beer*

### **White Mandarin Blossom / 12**

*hangar one mandarin vodka /  
white cranberry / lime / grand marnier*

## BEER

Sapporo {20 oz} / 8

Sapporo Light / 12 oz / 5

Asahi /21 oz / 8

Asahi Black /12 oz / 6

Kawaba Sunrise Amber Ale / 12 oz / 9

Kirin Ichiban / 22 oz / 8

Koshihikari Echigo, Rice Beer / 12 oz / 9

## Non-Alcoholic

Loose Leaf Teas {oolong / genmai green / jasmine} / 4

Japanese Marble Soda {assorted flavors} / 3

Seasonal Lemonades {A.Q.} / 4

House made Ginger Beer {N.A.} / 5

## **SAKE**

glass/carafe/bottle

Dewazakura Dewasansan “Green Ridge” junmai ginjo	16/46/170
<i>fruity aroma, tart green-apple, refreshing finish</i>	
Kikusui “Chrysanthemum Water” junmai ginjo	12/34/115
<i>clean, crisp, light with floral aromas</i>	
Momokawa Organic Nigori unfiltered	8/14/25
<i>rich, creamy, with layers of coconut and bananas</i>	
Dewazakura Oka “Cherry Bouquet” ginjo	15/43/160
<i>soft mouth feel with hints of melon and pear</i>	
Minato Tsuchizaki “Harbor” nama genshu futsu	16/46/67
<i>“nama genshu” undiluted &amp; unpasteurized, umami, bold and robust</i>	
Shimizu-No-Mai “Pure Dusk” junmai daiginjo	16/46/67
<i>delicate, with hints of orange peel and cantaloupe</i>	
Kubota Manju “1000 Celebrations” junmai daiginjo	150/bottle
<i>smooth and silky, perfect dry balance with hints of rainwater, orange blossom and cedar</i>	

### **SAKE FLIGHTS**

#### **For the Novice...12**

*a friendly introduction to the world of cold sake*  
Dewazakura Dewasansan, Kikusui, Momokawa Nigori

#### **For the Sake Fanatic...16**

*for the more adventurous*  
Dewazakura Oka, Minato Tsuchizaki, Shimizu No Mai

## **SPARKLING**

glass/bottle

Astoria, Prosecco, Veneto, NV	8/30
Roederer Estate, Brut, Anderson Valley, NV	13/50

## **WHITE**

Kim Crawford, Sauvignon Blanc, New Zealand, 14'	10/38
Groth, Sauvignon Blanc, Napa Valley, 13'	12/46
Ca' Donini, Pinot Grigio, Delle Venezie, Italy, 13'	7/26
Wente, Chardonnay, Riva Ranch, Livermore Valley, 13'	11/42
Hess, Chardonnay, Napa Valley, 13'	12/46
La Crema, Chardonnay, Monterey, 13'	13/50

## **RED**

Leval, Pinot Noir, France, 12'	9/34
Forefront, Pinot Noir, California, 13'	12/42
Waterbrook, Merlot, Columbia Valley, Washington, 10'	8/30
Dry Creek, Heritage Vine Zinfandel, Sonoma, 13'	12/46
Wente, Cabernet, Southern Hills, Livermore Valley, 12'	10/38
Twenty Rows, Cabernet, Napa Valley, 13'	13/50
Atlas Peak, Cabernet, Napa Valley 12'	15/58

Sunday  
Dinner for Two

\$25

(\$40 value)

Red Ginkgo Roll, California Roll,  
Chicken Yakitori Skewers (2),  
Seasonal Veggie Tempura,  
Goma-ae, Miso Soup

Music and Mojito Mondays

Live Music on the Patio

\$7 Seasonal Mojitos

\$10 Tuesdays

10 signature items for \$10 each

Chef's selection of sushi  
and weekly specials

Wine Wednesdays

half off bottles of wine

Bottomless Hot Sake

Sunday through Tuesday

\$10/person

*all specials available from 4pm to close*



**Blue Ginkgo**

Dessert Menu

**Chocolate Pot de Crème...\$6**  
*whipped cream*

**B.G. Tempura Ice...\$9**  
*tempura fried green tea ice cream,  
strawberry coulis, azuki beans, whipped cream*

**Pumpkin Bread Pudding...\$9**  
*salted caramel, pumpkin, vanilla ice cream*

**Mochi Ice Cream...\$6**  
*chocolate, kona coffee, green tea,  
strawberry or mango*



# Blue Gingko

Dessert Menu

## **Single Malts**

Brenne <i>single cask, cognac barrel aged</i>	12
Glenmorangie <i>10 yr, bourbon barrel aged</i>	11
Macallan <i>12 yr, sherry barrel aged</i>	14
Mortlach <i>15 yr, sherry barrel aged</i>	18
Mortlach <i>21yr, sherry barrel aged</i>	25
Speyburn <i>10 yr, bourbon barrel aged</i>	10

## **Cordials**

Bigallet China China	6
Grand Marnier	11
Galliano	6
Kahlua	6
Fernet Branca	8
Drambuie	6
Luxardo Apricot	6
Frangelico	8



# Blue Gingko

## Lunch Menu

### In the Raw

- Crab Bites** *ahi/ spicy crab/ sweet mayo/ tenkasu\** 14  
**Bites of Joy** *scallops/ red onion/ miso-garlic aioli/ black tobiko\** 13  
**Tiradito of Albacore** *jalapeños/ soy-togarashi vinaigrette/ tobiko/ chili threads\** 15  
**Ahi Tuna Parfait** *avocado/ crème fraiche/ black tobiko/ crispy mochi rice cake\** 14  
**Ahi Poke** *cucumbers/ red onions/ seaweed/ spiced sesame vinaigrette\** 16

### From the Farmers Market

- Seaweed Salad** *seaweed/ soy-sesame sauce* 7  
**Age Dashi Tofu** *fried tofu/ sweet dashi/ nori/ bonito* 9  
**Greens** *avocado/ tomatoes/ cucumber/ carrots/ ginger vinaigrette* 7  
**Eggplant** *fried/ green onions/ honey-miso aioli* 9

### From the Fish Market

- Tempura** *prawns & vegetables/ tentsuyu* 12  
**Sunomono** *tako/ ebi/ cucumbers/ seasoned rice vinegar* 10  
**Lettuce Wraps** *tempura prawns/ cucumbers/ carrots/ candied walnuts/ honey-miso aioli* 14  
**Sashimi Salad** *selection of fresh sashimi/ green salad/ ginger vinaigrette\** 19

### From the Meat Market

- Gyoza** *pork dumplings/ chili-soy vinegar dip* 8  
**Popcorn Chicken** *soy marinade/ lemon aioli* 10

### Noodles & Rice Bowls

- Unajyu** *grilled freshwater eel/ sweet soy glaze* 18  
**Teriyaki Don** *furikake/ grilled chicken/ spinach/ kaiware* 12  
**Udon Dashi** *udon noodles/ soy-dashi broth/ spinach/ micro greens* 9  
**Ten Don** *prawn & vegetable tempura/ bonito/ sweet dashi/ tenkasu/ nori* 11  
**Ramen** *braised pork belly/ poached egg/ spinach/ chili oil* 13  
**Quinoa Pasta** *shiso-pesto/ seasonal vegetables* 10

### Large Plates

- Chicken Katsu** *chicken cutlet/ steamed rice* 14  
**Teriyaki Chicken** *grilled thigh/ sautéed spinach/ steamed rice* 14  
**Teriyaki Salmon** *sautéed spinach/ steamed rice* 15

### Lunch Combinations

*lunch combinations include miso soup, green salad and rice*

- |    |  |    |
|----|--|----|
| #1 | chicken teriyaki/ lettuce wraps/ california roll                       | 12 |
| #2 | salmon shioyaki/ lettuce wraps/ california roll                        | 14 |
| #3 | nigiri combo <i>five pieces of chef's choice nigiri/ tuna roll</i> *GF | 16 |
| #4 | chirashi Bowl <i>selection of fresh sashimi/ sushi rice*</i>           | 19 |

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## Nigiri (2pc)

Flying Fish Roe <i>tobiko*</i> (GF)	6
Fresh Water Eel <i>unagi</i>	8
Garlic White Tuna <i>niniku shiro maguro*</i>	8
Hokkaido Scallop <i>hotate*</i> (GF)	7
Mackerel <i>saba*</i> (GF)	6
Octopus <i>tako</i> (GF)	7
Organic Sweet Omelet <i>tamago</i>	5
Tofu <i>inari</i>	4
Salmon <i>sake*</i> (GF)	7
Salmon Roe <i>ikura*</i>	7
Spicy Scallops <i>piri kara hotate*</i> (🔥)	7
Sea Urchin <i>uni*</i> (GF)	MP
Shrimp <i>ebi</i> (GF)	6
Sweet Shrimp <i>ama ebi*</i> (GF)	MP
White Tuna <i>shiro maguro*</i> (GF)	7
Yellowfin <i>maguro tuna*</i> (GF)	8
Yellowtail <i>hamachi*</i> (GF)	7

## Sashimi \* (GF)      3pc      5pc      7pc

Per Selection      \$10      \$17      \$23

Fresh Water Eel <i>unagi</i>
Mackerel <i>saba</i>
Octopus <i>tako</i>
Salmon <i>sake</i>
Scallop <i>hotate</i>
White Tuna <i>shiro maguro</i>
Yellowtail <i>hamachi</i>
Yellowfin Tuna <i>maguro</i>

## Maki Mono (roll)

Alaska <i>salmon/ avocado/ scallions*</i> (GF)	8
Avocado-Cucumber (GF)	5
Blackhawk <i>unagi/ crab/ avocado/ egg/ unagi sauce/ tobiko</i>	10
California <i>crab/ avocado/ sesame seeds</i>	7
Danville <i>spicy tuna tartare/ salmon/ avocado/ cucumber/ scallions/ aioli/ chili sauce/ unagi sauce*</i> (🔥)	16
Dragon <i>tempura shrimp/ crab/ eel/ avocado/ unagi sauce/ tobiko</i>	15
Four Seasons <i>crab/ tuna/ eel/ avocado/ unagi sauce/ tobiko*</i>	16
Golden Gate <i>salmon/ crab/ eel/ avocado/ scallions/ unagi sauce/ tobiko*</i>	15
Mita <i>albacore/ crab/ tempura shrimp/ scallions/ furikake/ aioli/ chili sauce*</i> (🔥)	15
Negihama <i>yellowtail/ scallions*</i> (GF)	7
Rainbow <i> freshest fish/ crab/ avocado*</i>	15
Red Ginkgo <i>tuna/ tempura shrimp/ avocado/ scallions/ spicy unagi sauce*</i>	17
Salmon Melt <i>salmon/ crab/ avocado/ tobiko/ parmesan aioli/ unagi sauce/ scallions/ sesame seeds/ torched*</i>	16
Spicy Tuna <i>yellowfin/ cucumber/ greens/ garlic chili sauce*</i> (🔥)	9
Spicy Hamachi <i>yellowtail/ cucumber/ greens/ garlic chili sauce*</i> (🔥)	9
Spider <i>soft shell crab, avocado/ greens/ furikake/ aioli/ unagi sauce</i>	9
Tatsu <i>tuna/ tempura shrimp/ crab/ eel/ avocado/ jalapeño/ negi/ unagi sauce/ tobiko/ sesame seeds/ miso-parmesan aioli/ torched*</i> (🔥)	18
Tekka <i>yellowfin tuna*</i> (GF)	8
Tempura Shrimp <i>avocado/ greens/ furikake/ aioli/ unagi sauce</i>	8
Veggie <i>tofu/ gobo/ cucumber/ avocado/ greens/ unagi sauce</i>	6
White Mermaid <i>scallop/ tuna tatare/ tempura shrimp/ crab/ tobiko/ avocado/ scallions/ unagi sauce*</i> (🔥)	17

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