



Sushi / Sashimi

Please check with your server or consult the list of fish displayed on the wall for the freshest selection available. Varies by season and changes daily!

OMAKASE

"Trust the chef" to delight you with a balanced assortment of the freshest fish of the day.

*SUSHI DELUXE	90	10 pc Premium fish Sushi with special appetizer and miso soup
*SASHIMI	75	Assorted Sashimi

TOKYO FISH MARKET, JAPAN

*AJI – HORSE MACKEREL
 *ANAGO – SEA EEL
 *HOTATE – SCALLOP
 *IWASHI – SARDINE
 *KAMASU – BARRACUDA
 *KANPACHI – AMBER JACK
 *KATSUO – BONITO
 *KINMEDAI – ALFONSINO
 *KOHADA – GIZZARD SHAD
 *NAMATAKO – FRESH OCTOPUS
 *SABA – MACKEREL
 *SHIMAAJI – JAPANESE STRIPED JACK
 *UNI – SEA URCHIN

FROM AROUND THE WORLD

*HON-MAGURO – BLUEFIN TUNA
 *OTORO – BELLY
 *CHUTORO – MEDIUM BELLY
 *AKAMI – LEAN
 *MIRUGAI – GEODUCK
 *AMAEBI – SWEET SHRIMP W/ FRIED HEAD
 *IKA – SQUID
 *HIRAME – FLOUNDER
 WAGYU – JAPANESE PREMIUM BEEF

Ask your server for
 Today's special

*5 PCS SILVER SKIN FISH TASTING PLATE	35	Upon the best availability of the day
*6 PCS TASTING PLATE	35	Hamachi & Sake (Yellow Tail & Salmon)
*AJI TATAKI	38	Finely Chopped Horse Mackerel Sashimi
*KATSUO TATAKI	28	Lightly Seared on the outside, sliced Bonito sashimi.
*HIRAME CRUDO	28	Thinly sliced halibut with ponzu/ truffle oil
*SALMON TORO CARPACCIO	25	Lightly seared salmon on a bed of micro green and Yuzu miso dressing.
		Sushi 2pc / Sashimi 5pc
*SHIRO MAGURO -Albacore	12	28
*OCEAN TROUT	12	28
*SAKE -King Salmon	12	28
*HAMACHI -Yellowtail	12	30
*AKAMI -Bluefin tuna	16	40
*CHUTORO -Bluefin tuna medium belly	18	45
*IKURA AND TRUFFLE	16	--
*IKURA -Salmon roe	14	--
UNAGI -Grilled eel	14	--

A gratuity of 20% will be charged for parties of 5 or more.



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 94066
 (650) 636-4135 / www.gintei.co

*Consumed Raw

Hot Dishes

EDAMAME	salted boiled green soybeans	8
AGEDASHI TOFU	fried soft tofu in dashi broth	10
SAUTEED ORGANIC MUSHROOM		18
CHICKEN TATSUTA -AGE	fried chicken	16
GRILLED BEEF SHORT RIB		23
KUROBUTA KAKUNI		18
	braised pork belly with slightly sweet soy sauce and sake	
WAGYU HARAMI STEAK		23
GRILLED BEEF TONGUE		23
SABA SHIOYAKI	grilled Mackerel w/salt	16
LAMB CHOP		MP
HAMACHI KAMA	grilled with salt	MP
SALMON KAMA	grilled with salt	MP
Light Finish		
MISO SOUP		5
NYUMEN	Japanese thin noodle served with dashi broth	10

Cold Dishes

OHITASHI	Seasonal vegetables in dashi broth	10
SUNOMONO		10
	Sliced Cucumber and seaweed with Vinegar Dressing	
	add Octopus or Red Crab	16
LOCAL MIXED GREENS SALAD	w/ House Dressing	12
ANKIMO	Steamed Monk-fish liver	16
*FRESH OYSTER	-2pc	12
*OYSTER SHOOTER		14
**Alcohol-over 21 years only	fresh oyster, ponzu, quail egg, scallions, sake	
TEMPURA		
SHISHITO PEPPER		15
VEGETABLE	Assorted Seasonal Vegetables	16
ASSORTED SEAFOOD		26
	2pc jumbo prawns, and scallops, seasonal fish	
JUMBO PRAWN TEMPURA	-3pc	18

Makimono Rolls

Rock & Roll BBQ		16
	eel & avocado	
California		16
	red crab / avocado / cucumber	
Salmon Skin		16
	crispy Salmon skin/cucumber & green onion/tobiko	
Shrimp Tempura		18
	shrimp tempura/cucumber/green onion/avocado/tobiko	
	wasabi-mayo, unagi sauce	
Spider		20
	fried softshell crab/cucumber/avocado/tobiko	
	wasabi-mayo, unagi sauce	
Dragon		22
	shrimp tempura/cucumber/topped w/Unagi/avocado/	
	teriyaki sauce	
Vegetable Rolls		
Avocado Maki		8
Kappa Maki	Cucumber	8
Ume-kyu Maki	Plum & Cucumber	8
Oshinko Maki	Pickled radish	8
Yasai-Tempura Delight		16
	vegetable tempura roll with special soy wrap/	
	slow cooked soy sauce	
*Negi Toro	tuna belly & green onion	18
*Spicy Tuna	spicy tuna with cucumber	16

*Rainbow #1		22
	red crab & avocado, topped w/ assorted fish/tobiko/	
	wasabi mayo	
*Rainbow #2		24
	tempura shrimp roll topped w/ assorted fish/tobiko/	
	wasabi mayo and sweet soy sauce	

Gintei Special Rolls

Gintei Maki		22
	fried whole soft-shell crab/red crab w/ vegetable kombu wrap.	
	tobiko/wasabi-mayo/slow cooked soy sauce	
*Camino		18
	tuna, salmon, hamachi & avocado, tobiko, fried topped	
	w/wakame salad/spicy sauce/wasabi-mayo/unagi sauce	
*Bruno		22
	spicy tuna & scallion topped w/ scallops/tobiko, wasabi mayo	
	and spicy mayo	
*Humble Guy		22
	spicy tuna & avocado, topped w/ salmon/tuna/tobiko.	
	wasabi mayo and hot sauce	
*I ate the Bone		22
	spicy tuna & soft-shell crab topped w/albacore/tuna/tobiko spicy	
	sauce/wasabi mayo/ sweet soy sauce	
*Daniel		24
	red crab & tuna, topped w/tuna/unagi/salmon/avocado	
	tobiko/wasabi-mayo/slow cooked soy sauce/tobiko	

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