



DINNER

SMALL PLATES

Edamame / 4

steamed soybeans tossed with sea salt

Fried Soft Shell Crabs / 11

lightly breaded topped with rou song and served with Thai chili sauce

Scallops on the Half Shell / 9

broiled with masago cream

Sunshine Shrimp / 11

tempura-fried, topped with toasted coconut and honey, and served with Chardonnay aioli

Petite Thai Shrimp Wraps / 10

Jumbo shrimp, cucumber and cilantro on soft tortilla, zesty Thai peanut sauce.

Grilled Lamb Lollipops* / 11

with creamy curry dressing and julienned cucumber

Fried Peppercorn Oysters / 9

served in a noodle basket with gyoza sauce

Grilled Calamari / 9

marinated in miso and sake, with Thai chili sauce

Peppercorn Calamari / 8

tempura fried, tossed with cilantro and red pepper, served with homemade gyoza sauce

Lobster Wonton / 8

with mango salsa and wasabi aioli

Crab Spring Roll / 7

lump crab, kani, cream cheese, and mint with wasabi aioli

Salmon Tartar / 11

scallions, red onion, tobiko, white truffle oil wasabi yuzu vinaigrette

Sashimi Napoleon* / 12

layers of sashimi salmon, tuna, Montrachet goat cheese, and olive tapenade on a crispy wonton

Yellowtail Jalapeño Sashimi* / 12

yuzu vinaigrette with tobiko

Wild Ginger Ceviche* / 14

tuna, salmon, albacore tuna, tilapia, escolar, cucumber, and avocado, marinated in citrus vinaigrette, topped with black truffle oil, and parsley

SOUPS AND SALADS

Ken's Sodo Soup / 5

Fresh white miso, tofu, scallions, and grilled chicken with malay spice in delicate broth

Tom Yum Soup / 6

shrimp, mussels, lemon grass, kaffir lime leaf, and cilantro in sweet & sour broth

Velvet Crab Soup / 5

lump crab spinach, masago, flavorful sherry broth

House Salad / 4

mixed greens with grape tomatoes and cucumber (add shrimp / 4)

Wild Ginger Salad / 6

mixed greens, smoked salmon, tomato, wild ginger, and sesame seeds

Seaweed Salad / 5

vinegar marinated seaweed tossed sesame seed oil

**Served raw or undercooked.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

RICE AND NOODLES

Malay Country Fried Rice / 11

traditional Malaysian fried rice, with mushrooms, onion, edamame, and red pepper served in a wok

Singapore Curried Noodles / 11

lightly curried with mushrooms, red peppers, and scallions

Wild Ginger Fried Rice / 11

cashews, red peppers, mushrooms, raisins, pineapple, and edamame, served in a wok

Pad Thai / 11

Pad thai noodles stir-fried with red pepper, onion, cashews, & mushroom in house made pad thai sauce

Add shrimp or chicken / 4 - Add lump crab / 6

CHEF KEN'S SELECT STEAKS

Certified Angus Beef, Hand-Cut Daily

10 oz Filet Mignon* / 20 oz New York Strip* / 20 oz Rib Eye*

29

All served with wasabi and mint infused mashed potato wontons and black pepper sauce. Paired with fresh vegetable du jour

ENTREES

Chef Ken's Fish Selection / Market Price

fresh fish selections from the Pacific Rim and beyond

Shrimp Sambal / 21

sambal chili paste, red peppers, onions, garlic, and miso

Hawker Chicken / 17

tender breast meat wok fried with garlic, red peppers, and scallions in Ken's legendary sesame zinfandel sauce

Seared Scallops* / 22

large fresh scallops sautéed with a delectable lump crab and shitake mushroom sauce

Senang Shrimp / 21

jumbo shrimp dusted with sweet south asian bread crumbs. Spicy Thai Coconut sauce

Mai Tai Chicken / 17

lightly breaded served in a Thai lemongrass sauce, with pineapple and red bell peppers

Malay Lamb Chops* / 25

grilled to order with Malay spice rub, served with house fried rice

Seafood Curry Pot / 22

shrimp, and scallops served in a ceramic pot in a savory curry sauce (add lump crab / 6)

Wok Seared Filet of Beef * / 28

bite size pieces of tender filet mignon wok sautéed with onion, zucchini, mushroom, asparagus & red bell peppers in savory ginger sake sauce

Asian Short Ribs / 24

slow cooked fall off the bone ribs seasoned to perfection and basted in sesame Grand Mariner BBQ sauce. Seaweed salad and mash potato wontons

SUSHI BAR PLATTERS

Vegetable Maki Combo / 13

sweet potato roll, vegan roll, and half futomaki

Sushi Plate* / 21

7 pieces of chef's choice sushi and California roll

Sashimi Plate* / 25

15 pieces of chef's choice sashimi

Sushi & Sashimi Plate* / 35

5 pieces of assorted sushi, 9 pieces of assorted sashimi, and a rainbow roll

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WILD GINGER SIGNATURE MAKI ROLLS

Robious Roll* / 14

yellowtail, salmon, cucumber, Montrachet goat cheese, and wild rice, flash fried

Chesapeake Roll* / 15

soft shell crab, radish sprouts, spicy tuna and cucumber wrapped with soy paper and finished off with spicy aioli and eel sauce.

Heaven Roll * / 16

tempura lobster tail, kani, lettuce and avocado wrapped in soy paper and served with spicy eel sauce

Bogey's Roll* / 12

smoked salmon, cream cheese, and cucumber, topped with alternating layers of shrimp and avocado, drizzled with eel sauce

Vibrant Blossom Roll* / 14

Spicy tuna, salmon, yellowtail, white tuna, inside and out, with avocado, tobiko, and spicy aioli

Two88 Roll* / 14

shrimp tempura roll topped with avocado and spicy blue crab, with eel sauce and black sesame

Winterfield Roll* / 12

spicy tuna, avocado, white tuna, and kani, rolled in rice paper served with spicy eel sauce and tempura crunch

Jose's Roundhouse Roll* / 16

spicy yellowtail and asparagus inside with lobster salad and jalapeño on top, drizzled with eel sauce

Barbados Roll* / 15

sweet potato tempura wrapped with soy paper topped with sweet and spicy white tuna then garnished with grape tomato and drizzled with eel sauce

Extra Ordinary Roll* / 15

spicy tuna and avocado inside with lightly seared filet mignon on top, garnished with tobiko and spicy aioli

The Saucy Diva* / 15

spicy crab and avocado inside with delicate tempura rockfish on top, drizzled with strawberry jalapeño and eel sauces

Triple Tuna Roll* / 15

Maguro and Escolar inside with albacore tuna on top, crunchy fried onions, 2 dipping sauces

The Vamp Roll* / 15

black pepper tuna and avocado inside topped with spicy scallop, garnished with seaweed grass

Blue Oyster Cult* / 16

Tempura oysters wrapped with goat cheese then topped with seared filet mignon, tobiko and spicy aioli.

TRADITIONAL MAKI

(add wild rice to any roll for \$2)

Vegan	5.00
California	4.50
Sweet Potato	4.25
Shrimp tempura	6.00
Tuna*	5.25
Spicy Tuna*	6.00
Yellowtail & Scallion*	5.25
Salmon*	5.25
Philly	6.00
Eel	5.25
Power Roll	16.00
Rainbow Roll*	10.50
Volcano Roll*	9.25
Dragon Roll*	9.50
Spider	8.25

SUSHI NIGIRI (2 pc. / order)

Kani Kama	Crab Stick	4.00
Tamago	Egg Omelet	4.00
Maguro	Tuna*	4.75
Shiro Maguro	Albacore Tuna	4.50
Ebi	Shrimp	4.25
Sake	Salmon*	4.75
Tako	Octopus*	4.50
Hokkigai	Red Clam*	4.50
Izumidai	White Fish*	4.25
Saba	Mackerel*	4.25
Tobiko	Fish Roe*	4.50
Ika	Squid*	4.50
Unagi	Eel	4.75
Ikura	Salmon Roe*	4.75
Hamachi	Yellowtail*	5.25
Hotategai	Scallop*	4.75
Amaebi	Sweet Shrimp*	7.25
Uni	Sea Urchin*	7.25
Escolar	White Tuna*	6.25

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