



LUNCH MENU

SALADS

Singapore Seafood Cobb / 12.95

wok-seared shrimp and scallops with avocado, egg, and cherry tomatoes over mixed greens with malay croutons

Black Pepper Tuna Sashimi Salad* / 10.95

black pepper-seared tuna sashimi and avocado with mixed greens, cherry tomatoes, cucumber, and wild ginger

Sesame Encrusted Shrimp Salad* / 11.95

sesame seared jumbo shrimp, organic baby spinach, grated Vermont cheddar, zinfandel balsamic dressing cherry tomatoes & malay croutons

ENTREES

Asian BBQ Chicken Sandwich / 8.95

grilled marinated chicken breast with thinly sliced cucumber, lettuce, & red onion served on a Kaiser roll with sweet potato waffle fries

Kobe Burger Burgers* / 10.95

authentic kobe beef grilled to perfection served with sweet potato waffle fries:

Mongolian Style: *sautéed mushrooms, bacon, fried onions with black pepper sauce*

or

East Asian Egg Wrapped: *sliced cucumber, red onion, with asian sweet chili sauce*

Spicy Shrimp Noodle / 9.95

Thai-style shrimp over stir-fried noodles with mushrooms, cucumber, cashews, red peppers, cilantro, and Thai chili sauce

Pad Thai / 8.95

pad thai noodles stir-fried with chicken, red pepper, onion, cashews, and mushroom in delectable pad thai sauce (substitutue jumbo shrimp add 6)

COMBO PLATTERS

served with white rice and choice of california roll or gyoza

Black Pepper Beef / 10.95

beef tenderloin stir-fried with red peppers, mushrooms, and zucchini, with a black pepper sauce

Masala Chicken / 9.95

tender chicken stir fried with seasonal vegetables and Chef Ken's special curry sauce

Island Grilled Chicken / 9.95

marinated in garlic and island spices, grilled to perfection and served with fresh seasonal vegetables

Sambal Shrimp / 10.95

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

Teriyaki Tofu / 9.95

stir-fried in a mushroom teriyaki sauce

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



SUSHI

Salmon Lover's Lunch* / 10.95

4 pieces salmon sushi and salmon roll

Tuna Lover's Lunch* / 10.95

4 pieces tuna sushi and tuna roll

Lite and Easy* / 8.95

sweet potato roll and tuna roll

Lunch Maki* / 11.95

tuna, California, and cucumber roll

Lunch Sushi* / 11.95

chef's choice of 8 pieces assorted sushi

Lunch Sashimi* / 12.95

chef's choice of 8 pieces assorted sashimi

(add soup or house salad / 2)

WILD GINGER SIGNATURE MAKI ROLLS

Robious Roll* / 14

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

Winterfield Roll* / 12

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

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

Two88 Roll* / 14

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

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.

Blue Oyster Cult* / 16

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

Barbados Roll* / 15

soy paper wrapped sweet potato tempura wrapped topped with spicy white tuna & grape tomato, 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 w/ strawberry jalapeño & 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

SUNDAY BRUNCH

Available on Sundays from 11 am till 2 pm

Eggs Huntua / 11.95

English muffins, Malaysian scrambled eggs, lump crab smothered in a Sake Hollandaise. Served with fresh seasonal fruit

Yin-Yang Steak / 17.95

6oz Filet with a scrumptious oyster omelet & asparagus drizzled with a Ginger Béarnaise

Golden Yuan Pancakes / 5.95

House made miniature pancakes served with strawberries, whip cream, and real maple syrup.

Wild Ginger Crab Melt / 12.95

Fresh cheddar bread topped with lump crab, cilantro, & aged white cheddar then drizzled with wasabi Aioli. Served with fresh seasonal fruit

Egg Wrapped Fried Rice with Chicken / 6.95

Jasmine rice, baby spinach, onion with diced chicken all wrapped within egg omelet

California Roll with Sweet Potato Fries / 5.95

Six pieces of California roll and fries

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