

RED GINGER

RESTAURANT WEEK 2021

SMALL PLATES

(CHOOSE ONE)

CLAM MISO

STEAMED BABY CLAMS, MISO BROTH, WAKAME, ORGANIC TOFU, ENOKI *DF, GF*

DANCING MUSHROOM SOUP

SHIITAKE, MAITAKE, SOBA NOODLES, EDAMAME KERNELS, CARROTS, SCALLIONS *VG*

LOBSTER MEE KROB

MAINE LOBSTER WOK TOSSED WITH CRISP RICE VERMICELLI NOODLES, THAI SWEET AND SOUR,
SHIITAKE MUSHROOMS, FRESH CORIANDER, LIME *GF, DF*

MONGOLIAN RACK OF LAMB

GRILLED CENTER CUT LAMB CHOPS, HOUSE MADE CHINESE MUSTARD, SESAME SEEDS

AHI BLT FLATBREAD

PEPPER CRUSTED AHI SEARED RARE, GRILLED INDIAN NAAN, SHAVED NAPA, APPLEWOOD SMOKED BACON,
ROMA TOMATO, SCALLION, WASABI CREME

SESAME PRAWN TOAST

SHRIMP, FRENCH BAGUETTE, SESAME, GINGER, SCALLIONS

ENTRÉE

(CHOOSE ONE)

KOREAN STEAK

KOREAN MARINATED PLATINUM HANGER STEAK, AROMATIC RICE WITH SCALLION AND CILANTRO, HOUSE MADE KIMCHI

PORK FRIED RICE

CHINESE BARBECUE PORK (CHAR SU), DRIED PINEAPPLE, JASMINE RICE, APPLEWOOD SMOKED BACON, SCALLION *GF*

THAI CURRY

CHICKEN AND SHRIMP SIMMERED WITH GREEN CURRY AND COCONUT MILK WITH ROASTED JAPANESE EGGPLANT, WHITE
MUSHROOMS, BAMBOO SHOOTS, JASMINE RICE
ALSO AVAILABLE: SHRIMP ONLY, CHICKEN ONLY, LOCAL ORGANIC TOFU *GF*

HONEY WALNUT PRAWNS

CREAMY GRAND MARNIER SAUCE, CANDIED WALNUTS, BROCOLINI, JASMINE RICE *GF*

CHICKEN TIKKA MASALA

NATURAL FREE-RANGE CHICKEN BREAST. CRUSHED TOMATO, ONION, COCONUT MILK, GINGER, GARAM MASALA,
CARDAMOM, SMOKED PAPRIKA, FRESH CURRY LEAVES *GF*

BÚN

THAI VERMICELLI RICE NOODLES, GREENS, NUOC CHAM, THAI HERBS, TOASTED RICE POWDER
CHOICE OF: ORGANIC SALMON, ORGANIC CHICKEN, ORGANIC TOFU *GF DF*

RED CURRY SCALLOPS

SEARED DIVER SCALLOPS, COCONUT SCENTED JASMINE RICE, BABY BOK CHOY, SHAVED RADISH, DRY RED CURRY *GF*

DESSERT

(CHOOSE ONE)

THAI RICE PUDDING

TRADITIONAL COCONUT RICE PUDDING WITH MANGO AND COCONUT RUM SAUCE *GF*

MANGO SORBET

GF, DAIRY FREE

TARTLET DUO

BLACKBERRY - CHOCOLATE ESPRESSO *GF*

MENU SUBJECT TO CHANGE

* Items are served raw, undercooked or can be cooked to order. Consuming undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

SUSHI

SIGNATURE ITEMS

Chef Dan's Signature ■

butter poached shrimp, asparagus, truffled bacon aioli, soy paper, garlic chips 14

Ginger Tuna ●

lump crab, spicy mayonnaise, avocado, tempura crispies, topped with ahi, carrot-ginger puree, scallion 16

Lobster Dynamite ●

tempura lobster tail, topped with avocado, spicy mayonnaise, eel sauce, sriracha 20

Red Dragon ●

lump crab meat, spicy mayonnaise, avocado, scallion, tobiko, unagi 16

Ichiban Nigiri ●

Honolulu Fish Co. tuna nigiri, wasabi aioli, ponzu, yuzu tobiko, togarashi 16

Rainbow ●

california roll topped with ahi, hamachi, salmon, ebi, avocado 18

*Yuzu ●

mango, spicy tuna, avocado, jalapeno pepper, topped with hamachi, yuzu tobiko, wasabi aioli, scallion, ponzu 16

Tako ■●

spicy blue crab, avocado, carrot, jalapeno pepper, topped with octopus, togarashi, fresh lime, black salt 15

Sweet Potato Tempura ●

tempura sweet potato, asparagus, scallion roll topped with avocado, kabayaki, sriracha 13

Unagi ●

broiled fresh water eel, enoki mushroom, cucumber, eel sauce 12

*Firecracker "Handroll" ●

ahi, firecracker sauce, tempura crispies, soy paper 16

*Tunagi ●

unagi, cucumber, sriracha, firecracker sauce topped with tuna, eel sauce, tempura crispies 19

Dynamite ●

california roll topped with avocado, eel sauce, sriracha, spicy mayonnaise 12

*Wasabi Tuna ●

spicy tuna roll topped with avocado, tempura crispies, wasabi aioli 14

*Seared Salmon ■●

spicy tuna, cucumber, carrot, jalapeno pepper, topped with seared salmon, fresh lime juice, black salt 16

Lobster Tempura ●

tempura lobster tail, spicy mayonnaise, eel sauce 18

TRADITIONAL ROLLS

*Spicy Tuna ■●

ahi, sriracha, sesame oil, garlic, scallion 10

Shrimp Tempura ●

tempura shrimp, spicy mayonnaise, tempura crispies 10

Philadelphia ■●

smoked salmon, cream cheese, cucumber, scallion 9

Vegetarian ■●

carrot, cucumber, asparagus, avocado, mango, enoki mushrooms with soy paper 8

Classic California ●

crab stick, avocado, cucumber 9

Spicy Salmon

salmon, sriracha, sesame oil, garlic, scallion 9

*Salmon Maki ●■ 8

*Tuna Maki ●■ 9

*Cucumber Maki ●■ 4

*Avocado Maki ■ 5

*Hamachi Maki ●■ 8

SMALL PLATES

Edamame ●■

steamed soybean pods, sea salt 5

Potstickers

seared and steamed pork, shrimp and vegetable dumplings with creamy chili sauce 14

Grilled Indian Flatbread ■

warm tandoori naan with Indian spiced roasted red pepper hummus 10

Dragon Wings

panko crusted boneless chicken breast "wings", spicy Korean red pepper sauce, Stilton blue cheese cream 12

Chinese Ribs

wok tossed baby back ribs with house made Chinese barbecue sauce, togarashi, mustard slaw 16