



DINNER

SMALL PLATES

Edamame / 3
steamed soybeans

Singapore Croquette / 8
filled with pork, crab, and shrimp, wrapped with
tofu skin, topped with pineapple salsa

Fried Soft Shell Crabs / 9
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

Grilled Calamari / 9
marinated in miso and sake, with Thai chili sauce

Lobster Wonton / 8
with mango salsa and wasabi mayonnaise

Peppercorn Calamari / 8
with gyoza sauce

Crab Spring Roll / 7
lump crab, kani, cream cheese, and mint
with wasabi mayonnaise

Fried Peppercorn Oysters / 9
served in a noodle basket with gyoza sauce

Grilled Lamb Lollipops* / 9
with creamy curry dressing
and julienned cucumber

Lobster Roll / 11
steamed with rice paper, lettuce, basil, and
avocado with Pinot Noir hoisin sauce

Yellowtail Jalapeño Sashimi* / 12
yuzu vinaigrette with tobiko

Flaming Avocado* / 9
spicy avocado mixed with tuna, salmon and broiled
in the shell, topped with tempura crunch

Sashimi Napoleon* / 12
layers of sashimi salmon, tuna, Montrachet goat
cheese, and olive tapenade on a crispy wonton

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

Velvet Crab Soup / 5
lump crab spinach, masago, and sherry broth

Tom Yum Soup / 6
shrimp, mussels, lemon grass,
kaffir lime leaves, and cilantro

Wild Ginger Salad / 6
mixed greens, smoked salmon, tomato,
wild ginger, and sesame seeds

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

*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

(add shrimp or chicken / 4)

Malay Country Fried Rice / 11

traditional Malaysian fried rice, with mushrooms, red peppers, and ikan bilis, served in a wok

Wild Ginger Fried Rice / 11

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

Singapore Curried Noodles / 13

lightly curried with mushrooms, red peppers, and scallions

Indonesian Chow Fun / 13

mushrooms, onions, bean sprouts, red peppers, and sambal chili paste

ENTREES

Filet Mignon* / 27

10 oz filet, served with black pepper sauce and mashed potato wontons

New York Strip* / 25

16 oz strip, served with black pepper sauce and mashed potato wontons

Rib Eye* / 25

16 oz boneless rib eye, with black pepper sauce and mashed potato wontons

Seafood Curry Pot / 21

Shrimp and scallops, served in a pot

Senang Shrimp / 20

jumbo shrimp dusted with sweet South Asian bread crumbs

Bone in Pork Loin Chops* / 18

with Malay coffee sauce

Sambal Shrimp / 19

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

Seared Scallops* / 22

mushroom sauce

Whole Rock Fish / Market Price

with wild ginger sauce

Mai Tai Chicken / 17

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

Malay Lamb Chops* / 22

grilled to order with Malay spice rub

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

Wild Ginger Roll* / 12

fried oyster roll topped with tuna,
blue cheese mayo, and red caviar

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 and
topped with spicy eel sauce and tempura crunch

Surf & Turf Roll* / 18

lobster roll topped with seared filet mignon
and black and red caviar

Vibrant Blossom Roll* / 14

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

Tiger Roll* / 15

Spicy kani and tobiko crunch inside, sweet shrimp and avocado on top, with miso sauce

Two88 Roll* / 14

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

Bogey's Roll* / 12

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

VIP Roll* / 12

shrimp, lump crab, avocado, and cucumber,
topped with black caviar

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
Spider	8.25
Power Roll	16.00
Rainbow Roll*	10.50
Volcano Roll*	9.25
River Roll*	10.50
Dragon Roll*	9.50

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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