

RED GINGER

RESTAURANT WEEK 2025 || \$45 PER PERSON

SMALL PLATES

(CHOOSE ONE)

CLAM MISO

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

THAI CAESAR

HEARTS OF ROMAINE, THAI "CAESAR" DRESSING, PARMESAN FRICO *GF*

CRAB STICK RANGOON

LUMP CRAB SPRING ROLLS WITH SCALLION CREAM CHEESE, MANGO SWEET & SOUR,
CHINESE HOT MUSTARD SAUCE

CHINESE RIBS

WOK TOSSED BABY BACK RIBS WITH HOUSE MADE CHINESE BARBECUE SAUCE, TOGARASHI, MUSTARD SLAW

MINCED CHICKEN IN LETTUCE WRAPS

MINCED CHICKEN BREAST, SHIITAKE MUSHROOMS, CHINESE VEGETABLES, HOISIN SESAME SAUCE, CRISP
LETTUCE JAMMERS

SUSHI

CHOOSE ONE OF THE FOLLOWING

(DESCRIPTION ON BACK)

CLASSIC CALIFORNIA, SPICY TUNA, SPICY SALMON, SHRIMP TEMPURA, VEGETARIAN, PHILADELPHIA,

TUNA MAKI, SALMON MAKI, HAMACHI MAKI, AVOCADO MAKI, CUCUMBER MAKI

ENTRÉE

(CHOOSE ONE)

VIETNAMESE SHAKING BEEF

WOK SEARED BEEF TENDERLOIN, BABY BOK CHOY, RED ONION, ARUGULA, BASIL AND MINT,
LO MEIN NOODLE PILLOW

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

RED CURRY SCALLOPS

RED CURRY BROTH, ASPARAGUS TIPS, PICKLED GINGER, CILANTRO, COCONUT RICE *GF*

SHOYU AHI POKE

AHI TUNA, SOY, SESAME OIL, CRUSHED MACADEMIA NUTS,

SUSHI RICE, CARROTS, WAKAME, EDAMAME KERNELS, AVOCADO, MANGO, WATERMELON RADISH

INDIAN CURRY

SWEET POTATO, GREEN PEA, LOCAL ORGANIC TOFU, COCONUT MILK, JASMINE RICE, CHOPPED PEANUT,
FRESH CORIANDER VEGAN, GF

SUSHI

CHOICE OF ONE SIGNATURE ROLL AND ONE TRADITIONAL ROLL

(CHOICES AND DESCRIPTION ON BACK)

DESSERT

(CHOOSE ONE)

CARROT CAKE

CREAM CHEESE FROSTING, SALTED CARAMEL

MANGO SORBET

GF, DAIRY FREE

BLACK AND WHITE

WARM FLOURLESS CHOCOLATE CAKE, HOMEMADE RASPBERRY ICE CREAM *GF*

MENU SUBJECT TO CHANGE

SUSHI

SIGNATURE ROLLS

Chef Dan's Signature ■

butter poached shrimp, asparagus, truffled bacon aioli, soy paper, garlic chips 18

*Dancing Turtle ●

tuna, mango, jalapeno, scallion, cream cheese roll, topped with avocado, eel sauce, sriracha 20

*Ginger Tuna ●

lump crab, spicy mayonnaise, avocado, tempura crispies, topped with ahi, carrot-ginger puree, scallion 20

Lobster Dynamite ●

tempura lobster tail, topped with avocado, spicy mayonnaise, eel sauce, sriracha 22

Red Dragon ●

lump crab meat, spicy mayonnaise, avocado, scallion, tobiko, unagi 19

*Rainbow ●

california roll topped with ahi, hamachi, salmon, avocado 19

*Yuzu ●

mango, spicy tuna, avocado, jalapeno pepper, soy paper topped with Hamachi, yuzu tobiko, wasabi aioli, scallion, ponzu 20

Sweet Potato Tempura ●

tempura sweet potato, asparagus, scallion roll, topped with avocado, kabayaki, sriracha 15

*Firecracker "Handroll" ●

ahi, firecracker sauce, tempura crispies, soy paper 18

*Tunagi ●

unagi, cucumber, sriracha, firecracker sauce, topped with tuna, eel sauce, tempura crispies 20

Dynamite ●

california roll topped with avocado, eel sauce, sriracha, spicy mayonnaise 15

*Wasabi Tuna ●

spicy tuna roll topped with avocado, tempura crispies, wasabi aioli 17

*Seared Salmon ● ■

spicy tuna, cucumber, carrot, jalapeno, topped with seared salmon, fresh lime juice, black salt 19

TRADITIONAL ROLLS

*Spicy Tuna ● ■

ahi, sriracha, sesame oil, garlic, scallion 13

*Spicy Salmon ● ■

salmon, sriracha, sesame oil, garlic, scallion 12

Shrimp Tempura ●

tempura shrimp, spicy mayonnaise, tempura crispies 11

Philadelphia ●

smoked salmon, cream cheese, cucumber, scallion 11

Vegetarian ● ■

carrot, cucumber, asparagus, avocado, mango, enoki mushrooms with soy paper 11

Classic California ●

crab stick, avocado, cucumber 11

Lobster Tempura ●

tempura lobster tail, spicy mayonnaise, eel sauce 20

MAKI/SUSHI ROLLS

*Salmon Maki ● ■	10
*Tuna Maki ● ■	12
*Cucumber Maki ● ■	5
*Avocado Maki ● ■	6
*Hamachi Maki ● ■	10

NIGIRI/SASHIMI

*Tuna (Maguro) ● ■	Nigiri 14 / Sashimi 20
*Yellowtail (Hamachi) ● ■	Nigiri 12 / Sashimi 16
*Salmon (Sake) ● ■	Nigiri 12 / Sashimi 16
Eel (Unagi) ●	Nigiri 11 / Sashimi 15

SMALL PLATES

Calamari

rice dusted calamari, Korean Kochujang vinaigrette, spring roll cracker, baby greens 22

Potstickers

seared and steamed pork, shrimp and vegetable dumplings with creamy chili sauce 16

Minced Chicken in Lettuce Wraps

minced chicken breast, shiitake mushrooms, Chinese vegetables, hoisin sesame sauce, crisp lettuce jammers 16
may be prepared with locally made organic tofu for vegetarian option

Dragon Wings

panko crusted boneless chicken breast "wings", spicy Korean red pepper sauce, Stilton blue cheese cream 16

Chinese Ribs

wok tossed barbecue, togarashi, mustard slaw 21