**APPETIZERS**

**EGG ROLL** $18  
Chicken, Cabbage, Carrot, Scallion  
Sweet Chili Sauce

**TOFU CAKE** $18  
Seaweed, Carrot, Onion, Mushroom  
Gochujang Dressing

**GANMODOKI PORK GYOZA** $17  
Pan Fried Dumplings  
Korean Dressing

**EDAMAME** $10  
Steamed Soybeans  
Choice of Salty or Spicy

**LOBSTER TOSTADAS** $32  
Sliced Poached Lobster Tail  
Tempura Nori Sheet  
Mango and Avocado Salsa

**SALMON TATAKI** $22  
Grilled Salmon, Salsa Macha  
Pickled Cauliflower

**AHI TUNA TATAKI** $22  
Grilled Ahi Tuna, Sweet Wasabi Aioli  
Pickled Cauliflower

**SOUP & SALAD**

**TOFU SALAD** $18  
Rice Noodles, Cucumber, Carrot, Cilantro

**HOUSE SALAD** $14  
Iceberg Lettuce, Pickled Beet, Carrot  
Cucumber, Toasted Peanuts, Ginger Dressing

**MISO SOUP** $14  
Mushroom-Dashi Broth, Tofu  
Beech Mushrooms, Nori

**MUSHROOM SOUP** $14  
Mushroom Broth, Sweet and Spicy Mushroom  
Nori

**TEMPURA**

**VIDALIA ONIONS** $10

**GREEN ASPARAGUS** $12

**SHISHITO PEPPERS** $12

**SHRIMP** $20

**COMBO** $24  
3 pieces of each

**SIDES**

**STEAMED RICE** $7  
Short Grain White Rice

**GREEN RICE** $10  
Edamame, Broccoli, Bok Choy, Tofu

**WOK-FRIED VEGETABLES** $12  
Carrot, Onion, Broccoli  
Mushroom, Peppers

**FRIED RICE** $12  
Egg, Scallion, Carrot, Mushroom  
Bok Choy, Sweet Soy Sauce, Cabbage

**BOK CHOY** $9  
Sautéed Garlic and Ginger
VEGETARIAN

MUSHROOM RAMEN $39
Wheat Noodles, Shiitake, Oyster and Crimini Mushroom, Bok Choy
Roasted Tomato, Chili Infused Oil

LO MEIN WITH CASHEWS $39
Egg Noodles, Bok Choy, Shiitake Mushroom, Carrot, Eggplant

GEN TSO CAULIFLOWER $39
Roasted Cauliflower, Gen Tso’ Sauce, Steamed Rice

ENTREES

DAKGALBI CHICKEN $48
Gochujang Marinated Chicken, Sweet Potato
Onion, Cabbage, Scallion, Mozzarella Cheese

GENERAL TSO CHICKEN $42
Soy, Mirin and Orange Marinated Fried Chicken
Fried Rice

SHORT RIB BIBIMBAP $48
Braised Short Rib, Sambal Rice, Poached Egg
Sliced Asian Pear

TONKOTSU RAMEN $45
Char Siu Pork Belly, Roasted Pork Broth
Wheat Noodles, Soy Marinated Egg
Bamboo Shoots, Bok Choy, Scallion
Chili Infused Oil

WAGYU RAMEN $48
Wheat Noodles, Sliced Wagyu Beef
Aromatic Veal Broth, Shaved Jalapeno Peppers
Beech Mushroom, Bamboo Shoots

WHITE MISO MARINATED CHILEAN SEA BASS $52
Bok Choy, Sauteed Garlic
Spinach and Mushrooms, Edamame Puree

CRISPY ATLANTIC SALMON $45
Grilled Endive, Sauteed Garlic
Shiitake Mushroom, Asparagus
Sweet and Sour Sauce

PEKING DUCK BREAST $46
Cucumber, Sauteed Leek, Fried Garlic
Steamed Rice, Ginger-Chili Sauce

ADD-ONS

8OZ CHICKEN BREAST $10
5OZ POACHED LOBSTER TAIL $20
5OZ SOY MARINATED TOFU $12
4PCS SHRIMP $12
4OZ BRAISED SHORT RIB $20

Split Plate Charge For Entrée - $5

* is to signify a Gluten Free dish
✓ is to signify a Greenbrier Lite dish in honor of our world-renowned mineral spa.

*Flags represent country of origin of the dish.

*Consuming rare or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For all food and beverage service, a 20% service charge (22% for parties of 8 or more), 6% sales tax and 9.75% Historic Preservation Fee will be added to your check.

FOOD ALLERGY NOTICE: Food prepared in this establishment may contain wheat, fish, dairy, eggs, soy, and nuts.