APPETIZERS

**Steamed Edamame**
Soy Beans with Sea Salt

**Fried Egg Rolls**
Chicken, Cabbage, Carrot, Scallion, Sweet Chili Sauce

**Salt and Pepper Squid**
Sea Salt, Crushed Chilis, Garlic and Shallot Crisps, Parsley, Cilantro
Yum Yum and Chili Vinegar Sauces

**Pork Gyoza**
Pan Fried Japanese Dumplings, Miso Dipping Sauce

**Ahi Tuna Tataki**
Seared Ahi Tuna, Lemongrass Puree, Radish Sprouts
Kumquats, Black Sesame Seeds

**Lobster Sashimi**
Thinly Sliced Poached Lobster Tail, Mango-Jalapeño Pepper Puree
Nori Rice Puff, Micro Wasabi

SOUPS & SALADS

**Seaweed Salad**
Wakame Seaweed, Kombu, Rice Noodles, Sprouts
Wasabi Peas, Sesame Dressing

**House Salad**
Iceberg Lettuce, Cucumber, Carrot, Radish
Sweet Miso Vinaigrette

**Miso Soup**
Mushroom-Dashi Broth, Tofu, Beech Mushrooms, Nori

**Egg Drop Soup**
Chicken Consommé, Scallions, Fried Won Ton

TEMPURA

**Vidalia Onions**
6

**Green Asparagus**
7

**Shiitake**
7

**Shishito Peppers**
7

**Combo**
15

**Shrimp**
15

For all food and beverage service, a 20% service charge (22% for parties of 8 or more), 6% sales tax and 6.5% 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.
Consuming rare or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**ENTREES**

**Beef with Broccoli**

*Choice of Traditional Rice or White Rice*

Prime Rib, Water Chestnuts, Red Pepper, Pineapple, Sesame

**Lo Mein with Cashews**

Egg Noodles, Bok Choy, Snow Peas, Shiitake, Carrot, Eggplant

**Soy Marinated and Deep-Fried Tofu (Vegan)**

Edamame Puree, Tri Color Carrots, Mandarin Oranges, Blackberry Vinaigrette

**General Tsō’s Chicken**

Soy, Mirin and Orange Marinated Fried Chicken, Broccoli, Steamed Rice

**Grilled Wagyu Tenderloin**

Petite Bok Choy, Enoki Mushrooms, Smoked Carrot Puree, Guajillo Chili Oil

**Sapporo Ramen**

Tonkotsu Broth, Char Siu Pork, Poached Egg, Radish, Wheat Noodles

Bamboo Shoots, Bok Choy, Scallion

**Ahi Tuna Bi Bim Bop**

Chili Bean Sauce, Crispy Rice, Poached Egg, Bean Sprouts, Nori, Cucumber

**White Miso Marinated Chilean Seabass**

Bamboo Rice Pilaf, Stir Fried Vegetables

**Bay of Fundy Salmon Teriyaki**

Atlantic Salmon, Rice Noodles, Green Asparagus, Gold and Red Beets

Teriyaki Sauce

**Smoked Octopus**

Onion Marmalade, White Asparagus, Lotus Root Chips, Squid Ink Aioli

**Add to your Entree:**

- 4 oz Chicken Breast 8
- 5 oz Lobster Tail 15
- 4 pcs Shrimp 12
- 5 oz Prime Rib 12

**SIDES**

**Steamed White Rice**

Short Grain White Rice 8

**Green Rice**

Edamame, Chinese Broccoli, Bok Choy
Sugar Snap Peas, Tofu 10

**Traditional Fried Rice**

Chinese Sausage, Scallion, Egg, Peas 10

**Bok Choy**

Garlic and Ginger Steamed 8

**Wok-Fried Vegetables**

Carrot, Peppers, Broccoli
Shiitake, Cabbage 8

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

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