

IN-FUSION

APPETIZERS

Steamed Edamame ☒ 🌿	7
<i>Soy Beans with Sea Salt</i>	
Fried Egg Rolls	12
<i>Chicken, Cabbage, Carrot, Scallion, Sweet Chili Sauce</i>	
Salt and Pepper Squid	18
<i>Sea Salt, Crushed Chilis, Garlic and Shallot Crisps, Parsley, Cilantro Yum Yum and Chili Vinegar Sauces</i>	
Pork Gyoza	12
<i>Pan Fried Japanese Dumplings, Miso Dipping Sauce</i>	
Ahi Tuna Tataki ☒ 🌿	16
<i>Seared Ahi Tuna, Lemongrass Puree, Radish Sprouts Kumquats, Black Sesame Seeds</i>	
Lobster Sashimi ☒	20
<i>Thinly Sliced Poached Lobster Tail, Mango-Jalapeño Pepper Puree Nori Rice Puff, Micro Wasabi</i>	

SOUPS & SALADS

Seaweed Salad	12
<i>Wakame Seaweed, Kombu, Rice Noodles, Sprouts Wasabi Peas, Sesame Dressing</i>	
House Salad 🌿	10
<i>Iceberg Lettuce, Cucumber, Carrot, Radish Sweet Miso Vinaigrette</i>	
Miso Soup 🌿	7
<i>Mushroom-Dashi Broth, Tofu, Beech Mushrooms, Nori</i>	
Egg Drop Soup	7
<i>Chicken Consommé, Scallions, Fried Won Ton</i>	

TEMPURA

Served with Ten Tsuyu Dipping Sauce

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.

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ENTREES

Beef with Broccoli	40
<i>Choice of Traditional Rice or White Rice</i> Prime Rib, Water Chestnuts, Red Pepper, Pineapple, Sesame	
Lo Mein with Cashews	26
<i>Egg Noodles, Bok Choy, Snow Peas, Shiitake, Carrot, Eggplant</i>	
Soy Marinated and Deep-Fried Tofu (Vegan)	26
<i>Edamame Puree, Tri Color Carrots, Mandarin Oranges, Blackberry Vinaigrette</i>	
General Tso's Chicken	32
<i>Soy, Mirin and Orange Marinated Fried Chicken, Broccoli, Steamed Rice</i>	
Grilled Wagyu Tenderloin ⊗	46
<i>Petite Bok Choy, Enoki Mushrooms, Smoked Carrot Puree, Guajillo Chili Oil</i>	
Sapporo Ramen	38
<i>Tonkotsu Broth, Char Siu Pork, Poached Egg, Radish, Wheat Noodles</i> <i>Bamboo Shoots, Bok Choy, Scallion</i>	
Ahi Tuna Bi Bim Bop* ⊗ ™	38
<i>Chili Bean Sauce, Crispy Rice, Poached Egg, Bean Sprouts, Nori, Cucumber</i>	
White Miso Marinated Chilean Seabass	39
<i>Bamboo Rice Pilaf, Stir Fried Vegetables</i>	
Bay of Fundy Salmon Teriyaki	36
<i>Atlantic Salmon, Rice Noodles, Green Asparagus, Gold and Red Beets</i> <i>Teriyaki Sauce</i>	
Smoked Octopus	34
<i>Onion Marmalade, White Asparagus, Lotus Root Chips, Squid Ink Aioli</i>	
Add to your Entree:	
<i>4 oz Chicken Breast</i> 8	
<i>5 oz Lobster Tail</i> 15	
<i>4 pcs Shrimp</i> 12	
<i>5 oz Prime Rib</i> 12	

SIDES

Steamed White Rice ⊗	8	Bok Choy ⊗ ™	8
<i>Short Grain White Rice</i>		<i>Garlic and Ginger Steamed</i>	
Green Rice ⊗	10	Wok-Fried Vegetables ⊗ ™	8
<i>Edamame, Chinese Broccoli, Bok Choy</i> <i>Sugar Snap Peas, Tofu</i>		<i>Carrot, Peppers, Broccoli</i> <i>Shiitake, Cabbage</i>	
Traditional Fried Rice	10		
<i>Chinese Sausage, Scallion, Egg, Peas</i>			

⊗ is to signify a Gluten Free dish

™ is to signify a Greenbrier Lite dish in honor of our world-renowned mineral spa.

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