

# Wild Ginger

3734 Winterfield Rd Ste 300 23113-9234 · +18043784988 · Updated: Jan 14, 2026

[View online menu](#)



---

## SMALL PLATES 18

---

### Edamame

\$6.00

Steamed soybeans tossed with sea salt

---

### Fried Soft Shell Crabs

\$13.00

Lightly breaded, topped with pork rou song, and served with Thai chili sauce

---

### Lamb Tostada

\$12.00

Shaved lamb, goat cheese, cherry tomato, onion, and cucumber with peanut satay sauce on a soft tortilla

---

### Bacon Wrapped Scallops

\$14.00

Scallops wrapped in bacon and served in a bed of arugula tossed with green apples, olive oil and a balsamic vinaigrette

---

### Sunshine Shrimp

\$13.00

Tempura-fried, topped with toasted coconut, honey, and chardonnay aioli

---

### Petite Thai Shrimp Wraps

\$12.00

Shrimp, cucumber, red onion, coconut, and tomato on a soft tortilla, with zesty Thai peanut sauce

---

### Grilled Lamb Lollipops

\$14.00

Creamy curry dressing and Ken's famous spice rub

---

### Sesame Scallops

\$15.00

Seasoned with herbs and seared with lobster cream sauce, seaweed, and sesame-truffle yaki sauce on fried wonton skins

---

### Yellowtail Jalapeno Sashimi

\$15.00

Thai vinegar, scallion oil, pickled jalapenos, and edamame horseradish puree

---

### Tuna Tartare

\$16.00

Tuna, avocado, yuzu, and tobiko served with crispy wonton crisps

---

### Tuna Tataki

\$15.00

Lightly seared peppered tuna served with tangy ponzu sauce

---

### Lobster Wonton

\$12.00

Mango salsa, cream cheese, cherry tomato, shaved apples and wasabi aioli

---

### Curry Mussels

\$11.00

Prince Edward Isle mussels in a curry sauce with coconut milk, lemongrass, basil, tomato, and lime

---

### Gyoza

\$7.00

Pan-fried pork dumplings served with gyoza sauce

---

|   |                |
|---|----------------|
| <b>Seasonal Ceviche</b>   | <b>\$16.00</b> |
| Composed sushi ceviche using the freshest ingredients, changing frequently. A crowd favorite!   |                |
| <b>Calamari</b>   | <b>\$12.00</b> |
| Tempura wok fried and tossed with cilantro, onion, and red pepper, served with our XO sauce   |                |
| <b>Senang Shrimp</b>  | <b>\$13.00</b> |
| Jumbo shrimp encrusted with sweet Asian bread crumbs, served with a Thai chili sauce  |                |
| <b>Tuna Sashimi Pizza</b>   | <b>\$17.00</b> |
| Tuna, avocado, jalapeno, red onion, cilantro and truffle aioli topped with black truffle oil, red tobiko and sesame seeds on a fried tortilla |                |

## SOUPS & SALADS 7

---

|  |                          |
|--|--------------------------|
| <b>Ken's Sodo Soup</b>   | <b>\$6.00</b>            |
| Fresh white miso, tofu, scallions, and grilled chicken with malay spice in a delicate broth    |                          |
| <b>Tom Yum Soup</b>  | <b>\$8.00</b>            |
| Shrimp, mussels, lemongrass, tomato, mushroom, red pepper, kaffir lime leaves, and basil       |                          |
| <b>Sweet Corn, Spinach, and Crab Soup</b>  | <b>\$8.00</b>            |
| Lump crab, corn, kani crab, bacon, and spinach in a flavorful sherry broth                     |                          |
| <b>House Salad</b>   | <b>AVAILABLE OPTIONS</b> |
| Greens with grape tomato, cucumber, and croutons   | \$6.00                   |
|  | Add Shrimp: \$5.00       |
| <b>Wild Ginger Salad</b>   | <b>\$8.00</b>            |
| Mixed greens, smoked salmon, cranberry, tomato, wild ginger, croutons & ginger-sesame dressing |                          |
| <b>Cucumber Salad</b>  | <b>\$6.00</b>            |
| Sliced cucumber and shaved red onion with a yuzu, cucumber juice                               |                          |
| <b>Seaweed Salad</b>   | <b>\$6.00</b>            |
| Vinegar marinated seaweed tossed in sesame seed oil  |                          |

## RICE & NOODLES 4

---

|   |                |
|---|----------------|
| <b>Malay Fried Rice (Nasi Goreng)</b>   | <b>\$13.00</b> |
| Traditional Malaysian fried rice, with mushrooms, red pepper, edamame, onion, scallions, sambal, and egg                                |                |
| <b>Wild Ginger Fried Rice</b>   | <b>\$13.00</b> |
| Cashews, egg, red peppers, mushrooms, raisins, pineapple, scallions, and edamame, served in a wok                                       |                |
| <b>Singapore Curried Noodles</b>  | <b>\$13.00</b> |
| Lightly curried with mushrooms, egg, red peppers, onions, bean sprouts, and scallions   |                |
| <b>Pad Thai</b>   | <b>\$13.00</b> |
| Rice noodles stir-fried with red pepper, onion, cashews, mushroom, cilantro, bean sprouts, sambal, and egg in house made pad thai sauce |                |

## CHEF KEN'S STEAKS 3

---

## Filet Mignon 8 oz

---

## Ribeye 20 oz

---

## NY Strip 20 oz

---

## ENTREES 10

---

### Hawker Chicken

**\$21.00**

Tender breast meat crispy wok fried with garlic and scallions in Ken's legendary red wine-hoisin sauce

---

### Shiitake Scallops

**\$30.00**

Fresh colossal sea scallops seasoned with cilantro, olive oil, and garlic, broiled and served with lump crab meat and a pork shiitake mushroom sauce, with a seasonal vegetable

---

### Indonesian Seafood Curry Pot

**AVAILABLE OPTIONS**

Shrimp and scallops served in a ceramic pot, in a savory curry sauce with mushroom, zucchini, red pepper, onion, bean sprouts, sambal, basil, and shallots

---

\$30.00

Add Lump Crab: \$8.00

---

### Wok Seared Filet of Beef

**\$29.00**

Bite size pieces of tender filet mignon wok sautéed with onion, mushroom, and red bell peppers in savory ginger-sake sauce with a seasonal vegetable

---

### Mongolian Beef

**\$29.00**

Sliced filet mignon with portobello mushrooms, leeks, onions and red peppers tossed in a spicy Szechuan sauce, served in a crispy tortilla shell

---

### Teriyaki Chicken

**AVAILABLE OPTIONS**

Wok seared chicken with red peppers, onion, mushrooms, zucchini, cilantro, and basil in our house made teriyaki sauce

---

\$21.00

Substitute Shrimp:

\$6.00

---

### Tangerine Salmon Salad

**\$22.00**

Broiled salmon, arugula, pecans, tomato, and croutons with a tangerine-honey vinaigrette

---

### Red Dragon Seafood Masala

**\$27.00**

Wok seared sea scallops, jumbo shrimp, and steamed mussels with pineapple, mustard seed, mushroom, cilantro, and onion with a seasonal vegetable

---

### Malay Lamb Chops

**\$32.00**

Grilled to order with Malay spice rub, served with house fried rice and a seasonal vegetable with creamy curry sauce on the side

---

### Oven-Roasted Seabass/Rockfish

**\$35.00**

Dressed with a ginger teriyaki sauce over brussel sprouts with bacon, finished with mango salsa and jalapeno yuzu

---

## SUSHI BAR PLATTERS 6

---

### Vegetable Maki Combo

**\$17.00**

Sweet potato roll, vegan roll, and half futomaki

---

|  |                |
|--|----------------|
| <b>Maki Combination</b>  | <b>\$22.00</b> |
| Spicy tuna roll, salmon roll, and an Original California roll  |                |
| <b>Sushi Deluxe</b>  | <b>\$24.00</b> |
| Eight pieces of chef's choice sushi and a California roll  |                |
| <b>Sashimi Platter</b>   | <b>\$35.00</b> |
| Sixteen pieces of chef's choice sashimi  |                |
| <b>Sushi &amp; Sashimi Plate</b>   | <b>\$48.00</b> |
| Five pieces of assorted sushi, nine pieces of assorted sashimi, and a Rainbow roll                                       |                |
| <b>Sushi Family</b>  | <b>\$75.00</b> |
| Eighteen pieces of chef's choice sashimi and ten pieces of sushi nigiri, a California roll, and our signature Two88 roll |                |

## WILD GINGER SIGNATURE MAKI ROLLS 14

|  |                          |
|--|--------------------------|
| <b>Anna Roll</b>   | <b>\$20.00</b>           |
| Back by popular demand! Shrimp tempura inside, then topped with spicy tuna and a rainbow of filet mignon and avocado. Finished with eel sauce, spicy mayo, scallion and sesame |                          |
| <b>Oscar Roll</b>  | <b>\$21.00</b>           |
| Spicy lump crab and asparagus inside, topped with lightly seared filet mignon, scallions, green tobiko and spicy aioli   |                          |
| <b>Futomaki</b>  | <b>AVAILABLE OPTIONS</b> |
| Tamago, cucumber, avocado, spring mix and assorted seasonal pickled vegetables   | \$17.00                  |
|  | \$8.50                   |
| <b>Extra Ordinary Roll</b>   | <b>\$20.00</b>           |
| Avocado and spicy tuna inside, seared filet mignon and tobiko outside, with spicy aioli and ponzu  |                          |
| <b>Power Roll</b>  | <b>\$20.00</b>           |
| Shrimp tempura inside with lightly seared filet mignon on top, garnished with tobiko and spicy aioli   |                          |
| <b>Black Russian</b>   | <b>\$20.00</b>           |
| Tuna, salmon, yellowtail and avocado inside. Topped with tobiko, sriracha, eel sauce and spicy aioli   |                          |
| <b>Perfect Pearing</b>   | <b>\$18.00</b>           |
| Asian pear, avocado, shrimp tempura topped with togarashi seared tuna, citrus aioli, green onion and red tobiko  |                          |
| <b>The Two88 Roll</b>  | <b>\$19.00</b>           |
| Shrimp tempura roll topped with avocado & spicy blue crab, with eel sauce, wasabi aioli, and black sesame  |                          |
| <b>Joker Roll</b>  | <b>\$20.00</b>           |
| Tempura shrimp, jalapeno, goat cheese, and peppered tuna inside, topped with kani, balsamic-thai chili sauce, crunchy garlic sauce, and green tobiko                           |                          |
| <b>Truffle Shuffle</b>   | <b>\$19.00</b>           |
| Tempura shrimp and avocado inside. Topped with spicy tuna, cilantro, white truffle oil and spicy aioli   |                          |
| <b>Southside Salmon Roll</b>   | <b>\$18.00</b>           |
| Spicy salmon and cucumber inside. Topped with kani and Thai chili sauce  |                          |

|  |                |
|--|----------------|
| <b>Flower Roll</b>   | <b>\$19.00</b> |
| Tuna, salmon, yellowtail, and avocado, flash-fried and served with spicy aioli and eel sauce   |                |
| <b>Roaring Fire Roll</b>   | <b>\$21.00</b> |
| Shrimp tempura and white albacore tempura inside, topped with spicy crab, red tuna, spicy aioli, and thai chili sauce  |                |
| <b>Tropic Thunder</b>  | <b>\$18.00</b> |
| Tuna, avocado, mango inside and topped with yellowtail, Scorpion pepper powder, seaweed salad and citrus marmalade.<br>Served with scallion oil and balsamic |                |

## TRADITIONAL MAKI 20

---

|                                  |                |
|----------------------------------|----------------|
| <b>Vegan</b>                     | <b>\$6.50</b>  |
| <b>California</b>                | <b>\$6.50</b>  |
| <b>Sweet Potato</b>              | <b>\$6.00</b>  |
| <b>Shrimp Tempura</b>            | <b>\$8.00</b>  |
| <b>Tuna</b>                      | <b>\$7.00</b>  |
| <b>Salmon</b>                    | <b>\$7.00</b>  |
| <b>Spicy Tuna</b>                | <b>\$7.50</b>  |
| <b>Spicy Salmon</b>              | <b>\$7.50</b>  |
| <b>Spicy Crab</b>                | <b>\$10.50</b> |
| <b>Spicy Yellowtail</b>          | <b>\$7.50</b>  |
| <b>Yellowtail &amp; Scallion</b> | <b>\$7.00</b>  |
| <b>Philly</b>                    | <b>\$7.50</b>  |
| <b>Eel Roll</b>                  | <b>\$7.50</b>  |
| <b>Rainbow Roll</b>              | <b>\$13.00</b> |
| <b>Original California Roll</b>  | <b>\$13.00</b> |
| <b>Volcano Roll</b>              | <b>\$11.00</b> |
| <b>Dragon Roll</b>               | <b>\$14.00</b> |
| <b>Spider Roll</b>               | <b>\$12.00</b> |
| <b>Alaska Roll</b>               | <b>\$7.00</b>  |
| <b>Mas Roll</b>                  | <b>\$7.00</b>  |

## SUSHI / NIGIRI & SASHIMI 15

---

|                     |               |
|---------------------|---------------|
| <b>Kani Kama</b>    | <b>\$4.50</b> |
| Crab Stick          |               |
| <b>Tamago</b>       | <b>\$4.50</b> |
| Egg Omelet          |               |
| <b>Maguro</b>       | <b>\$6.50</b> |
| Tuna                |               |
| <b>Shiro Maguro</b> | <b>\$6.00</b> |
| Albacore Tuna       |               |
| <b>Ebi</b>          | <b>\$4.50</b> |
| Shrimp              |               |
| <b>Sake</b>         | <b>\$6.00</b> |
| Salmon              |               |
| <b>Tako</b>         | <b>\$5.50</b> |
| Octopus             |               |
| <b>Izumidai</b>     | <b>\$5.00</b> |
| White Fish          |               |
| <b>Saba</b>         | <b>\$5.00</b> |
| Mackerel            |               |
| <b>Tobiko</b>       | <b>\$5.00</b> |
| Fish Roe            |               |
| <b>Ika</b>          | <b>\$5.00</b> |
| Squid               |               |
| <b>Unagi</b>        | <b>\$6.50</b> |
| Eel                 |               |
| <b>Hamachi</b>      | <b>\$6.50</b> |
| Yellowtail          |               |
| <b>Hotategai</b>    | <b>\$6.50</b> |
| Scallop             |               |
| <b>Escolar</b>      | <b>\$7.00</b> |
| White Tuna          |               |

## SALADS 4

|   |                |
|---|----------------|
| <b>Sashimi Cobb Salad</b>   | <b>\$15.95</b> |
| Chopped tuna, yellowtail, salmon, romaine, tamago, avocado, cucumber, and tomato. Served with goat cheese and a dijon vinaigrette |                |

**PCH Cliffside Salad** **\$15.00**

Grilled chicken on a bed of romaine lettuce with dried cranberries, avocado, parmesan cheese, and croutons, served with a honey drizzle, and Ken's ginger dressing

---

**Black Pepper Tuna Sashimi Salad** **\$14.00**

Black pepper-seared tuna sashimi and avocado with mixed greens, cherry tomatoes, cucumber, and wild ginger

---

**Foggy Bay Sesame Shrimp Salad** **\$16.00**

Seared jumbo shrimp, organic baby spinach, cherry tomatoes, and Malay croutons with Japanese seasoning and chardonnay aioli dressing

---

**COMBO PLATTERS** 6

---

**Crispy Chicken Verde** **\$14.00**

Panko crusted, with avocado pico de gallo and Thai chili sauce

---

**Black Pepper Beef** **\$15.00**

Beef tenderloin stir-fried with red peppers, mushrooms, and zucchini in a black pepper sauce

---

**Masala Chicken** **\$14.00**

Tender grilled chicken with stir fried seasonal vegetables and Chef Ken's special curry sauce

---

**Sambal Shrimp** **\$16.00**

Sambal chili paste, red peppers, onion, garlic, and miso

---

**Teriyaki Tofu** **\$12.00**

Crispy-fried and finished in a mushroom teriyaki sauce

---

**Panko-Crusted Fish Fingers** **\$15.00**

Crispy white fish with avocado salsa, Thai chili sauce, and crushed cashew

---

**SUSHI** 5

---

**Sushi Lover's Lunch** **\$16.00**

Four pieces of salmon, tuna, or yellowtail sushi and a maki roll

---

**Maki Lover's Lunch** **\$18.00**

Your choice of 3 rolls: California, sweet potato, shrimp tempura, tuna, salmon, spicy tuna, spicy salmon, spicy crab, yellowtail & scallion, Philly, or eel rolls

---

**Lunch Sushi or Sashimi** **\$16.00**

Chef's choice of eight pieces assorted sushi or sashimi

---

**Chirashi Bowl** **\$16.00**

Tuna, salmon, yellowtail, seasoned rice, spring mix, avocado, edamame, pickled vegetables, and thai vinegar

---

**Crab Poke Bowl** **\$16.00**

Lump crab, tuna, avocado, cucumbers, scallions, tobiko, and spicy aioli

---

**SPECIAL LUNCH ROLLS** 4

---

|   |                |
|---|----------------|
| <b>Truffle Shuffle</b>  | <b>\$18.00</b> |
| Tempura shrimp and avocado inside. Topped with spicy tuna, cilantro, black truffle, white truffle oil and spicy aioli   |                |
| <b>Maisy</b>  | <b>\$18.00</b> |
| Tempura shrimp, avocado, jalapeno inside. Topped with ahi tuna, yellowtail, eel sauce, jalapeno sauce and crispy onions |                |
| <b>Black Russain</b>  | <b>\$18.00</b> |
| Tuna, salmon, yellowtail and avocado inside. Topped with tobiko, siracha, eel sauce and spicy aioli                     |                |
| <b>Full Futomaki</b>  | <b>\$18.00</b> |
| Tamago, cucumber, avocado, spring mix and assorted seasonal pickled vegetables  |                |

## SIGNATURE COCKTAILS 11

---

### Purple Disco

Tanqueray No. 10 Gin, lavender syrup, lemon juice, Prosecco. Garnished with a lavender spring petal

### Rva Mule

Belle Isle Grapefruit Moonshine, lime juice, Maine Root ginger beer. Garnished with a lime wheel

### Sevilla Spritz

Tanqueray Sevilla Orange Gin, Aperol, lemon juice, simple syrup, Prosecco. Garnished with a lemon wheel

### Wild Ginger Old Fashioned

Bulleit Rye or Elijah Craig Bourbon, Black Heath ginger mead, Domaine de Canton, simple syrup, orange bitters. Garnished with a candied ginger and orange peel

### Green with Envy

Ketel One Botanical Cucumber vodka, cucumber juice, simple syrup. Garnished with a cucumber wheel and fresh cracked black pepper

### Miss Parker

Ketel One Vodka, Chambord, pineapple juice, splash of sparkling rose. Garnished with a lemon peel and raspberry

### Sneaky Tiki

Zacapa Rum, coconut cream, orange juice, pineapple juice, Tiki juice, orange blossom water. Garnished with nutmeg and an orange slice

### The Bell Pepper

Ciroc Coconut Vodka, lemon juice, simple syrup, pressed fresh red pepper. Garnished with red pepper and thyme

### Prickly in Pink

Don Julio Blanco Tequila, Cointreau, prickly pear syrup, lime juice, lemon juice, simple syrup. Garnished with a lime wheel

### Noah Gallaway

Deleon Reposado Tequila, lemon juice, lime juice, simple syrup. Garnished with a jalapeño slice

### Ciroc the Boat

Ciroc Summer Citrus Vodka, lime juice, simple syrup, muddled fresh Thai Basil leaves. Garnished with a Thai Basil leaf

## DRAFT BEER 3

---

### Bingo Beer

**\$8.00**

Alewerk's Brown Ale \$8.00

---

Rotating Taps

**BOTTLES & CANS** 15

---

Bold Rock Cider \$8.00

---

Black Heath Session Mead \$9.00

---

Coors Banquet \$7.00

---

Heineken 0.0 (Non-Alcoholic) \$7.00

---

Kirin Light \$8.00

---

Kirin Ichiban \$8.00

---

Sapporo \$12.00

---

Stella Artois \$7.00

---

Allagash White \$8.00

---

Duvel 9 Ardent X IPA \$8.00

---

Stone Delicious IPA \$8.00

---

Devil's Backbone Vienna Lager \$8.00

---

Evolution Day Crush Sour Ale \$8.00

---

Ommegang Three Philosophers \$16.00

---

Rotating Stout \$9.00

---

**WHITE WINE** 8

---

Colutta Pinot Grigio, Italy AVAILABLE OPTIONS  
\$12.00  
\$44.00

---

Yealands Sauvignon Blanc, New Zealand AVAILABLE OPTIONS  
\$11.00  
\$40.00

---

Left Coast Chardonnay, Willamette Valley, OR AVAILABLE OPTIONS  
\$13.00  
\$48.00

---

Noah River Chardonnay, Napa Valley, CA AVAILABLE OPTIONS  
\$12.00  
\$44.00

---

**Essence Riesling, Germany****AVAILABLE OPTIONS**

\$11.00

\$40.00

**La Perlina Moscato, Italy****AVAILABLE OPTIONS**

\$11.00

\$40.00

**Oysterman Muscadet, France****AVAILABLE OPTIONS**

\$11.00

\$40.00

**Touraine Sauvignon Blanc, France****AVAILABLE OPTIONS**

\$12.00

\$44.00

**SPARKLING WINE** <sup>2</sup>**Cricova Brut, Moldova****AVAILABLE OPTIONS**

\$9.00

\$34.00

**Campo Viejo Brut Rose, Spain****AVAILABLE OPTIONS**

\$9.00

\$34.00

**ROSE WINE** <sup>2</sup>**Romance Grenache Blend, France****AVAILABLE OPTIONS**

\$10.00

\$38.00

**Mateus Dry Rosé, Portugal****AVAILABLE OPTIONS**

\$11.00

\$42.00

**RED WINE** <sup>8</sup>**Unshackled Red Blend, Napa Valley, CA****AVAILABLE OPTIONS**

\$14.00

\$52.00

**Brandborg Pinot Noir, Umpqua Valley, OR****AVAILABLE OPTIONS**

\$13.00

\$48.00

**Shebang! Zinfandel, Napa Valley, CA****AVAILABLE OPTIONS**

\$13.00

\$48.00

**Iron and Sand, Paso Robles, CA**

**AVAILABLE OPTIONS**

\$15.00

\$54.00

**Quilt Cabernet, Napa Valley, CA**

**AVAILABLE OPTIONS**

\$16.00

\$60.00

**Rubus Malbec, Argentina**

**AVAILABLE OPTIONS**

\$13.00

\$48.00

**Rubus Shiraz, Australia**

**AVAILABLE OPTIONS**

\$13.00

\$48.00

**Alias Merlot, Napa Valley, CA**

**AVAILABLE OPTIONS**

\$11.00

\$40.00

**SAKE 6**

**Tozai "Snow Maiden" (Unfiltered)**

**AVAILABLE OPTIONS**

Creamy, Honeydew Melon, Radish, Pumpkin

\$11.00

\$42.00

**Tozai "Typhoon"**

**AVAILABLE OPTIONS**

Rustic, Banana Bread, Nuts, Spice

\$11.00

\$42.00

**Tozai "Blossom of Peace"**

**AVAILABLE OPTIONS**

Dried Apricot, Almond, Plum

\$11.00

\$42.00

**Tozai "Living Jewel"**

**AVAILABLE OPTIONS**

White Grape, Anise, Citrus, Sweet Rice

\$11.00

\$42.00

**Rihaku "Wandering Poet"**

**AVAILABLE OPTIONS**

Banana, Lemon, Aloe Vera

\$11.00

\$42.00

**Tentakaka "Hawk in Heavens"**

**\$38.00**

Mushroom, Truffle, Toasted Sesame

**HAPPY HOUR BAR SNACKS 6**

**Fried Teriyaki Wings**

**\$5.00**

Crispy wings tossed in red pepper, cilantro, red onion, sesame, and teriyaki sauce

**Pork Gyoza**

**\$5.00**

Served with our signature XO sauce

## Togarashi Tuna Hand Roll

Filled with cucumber, avocado, goat cheese, spicy mayo, and eel sauce

### AVAILABLE OPTIONS

\$5.00

Add a 2nd Roll for: \$3.00

---

## Spicy Tuna Roll

Fresh tuna, spicy mayo

**\$5.00**

---

## Lemongrass Chicken Dumplings

Served with our signature XO sauce

**\$5.00**

---

## Vegetable Spring Rolls

Crispy fried, sweet Thai chili dipping sauce

**\$5.00**

---

## HAPPY HOUR BEVERAGES 7

---

### Select Draft Beer

**\$5.00**

---

### Select Can/Bottle Beer

**\$5.00**

---

### House Red Wine

**\$5.00**

---

### House White Wine

**\$5.00**

---

### House Rose Wine

**\$5.00**

---

### House Highball

**\$5.00**

---

### Sake Flight

**\$14.00**