



WILD GINGER

SEATTLE - since 1989

vegan options

lemongrass tofu satay (2) 7. V GF

market vegetable satay (2) 9. V GF

papaya salad 13. V

Shredded green papaya and carrot, aromatic Southeast Asian herbs, fried shallot, garlic, peanuts and spicy Thai chilies in a pineapple dressing.

sayur lodeh 14. V GF

Javanese vegetarian curry with tofu puffs, chayote, eggplant, peppers, green beans, cabbage and okra, served with Pandan turmeric rice cake.

thai passion tofu 14. V

Fried tofu, eggplant, soy sauce, kaffir lime leaf and basil.

sichuan green beans 13. V GF

bok choy with ginger & garlic 10. V GF

V = vegan GF = gluten free

*Consuming raw or undercooked meat, seafood & egg may increase your risk of food borne illness.

We use peanuts, shrimp, meat, eggs, sugar, salt, wheat & dairy products in our preparations. We purchase local and natural products when possible and practical. We do not use MSG. If you have allergies or dietary restrictions, please inform your server and we will help you determine which dishes you need to avoid. Cross contamination is unavoidable because we use our equipment in all aspects of the business.

gluten free options

lemongrass tofu satay (2) 7. V GF

market vegetable satay (2) 9. V GF

chicken chieu salad 13. GF

Thinly sliced cabbage, shredded chicken, red onion, carrot, peanuts and aromatic herbs are tossed with a slightly spicy Vietnamese dressing.

siam lettuce cups 24. GF

Seared sea bass with roasted peanuts, Thai basil, lime juice, chili, and tamarind with butter lettuce leaves.

rayong mussels 15. GF

Fresh local mussels, wok fried in a spicy roasted chili paste with pineapple, red pepper, palm sugar & basil.

chicken wings (6) 15. GF

Wok fried chicken wings tossed in sweet and tangy Vietnamese sauce.

black pepper scallops 33. GF

A Hong Kong specialty. Hand selected scallops are quickly seared and coated with tamari soy sauce and black pepper.

peanut & fresh herbs sea bass 34. GF

Marinated in house-made fish sauce, pan-fried and topped with aromatic Southeast Asian herbs and crushed peanuts.

hanoi tuna* 30. GF

Fresh sashimi grade ahi tuna marinated with shallot, garlic, and turmeric, seared rare, and served with almonds and dill.

sayur lodeh 14. V GF

Javanese vegetarian curry with tofu puffs, chayote, eggplant, peppers, green beans, cabbage and okra, served with Pandan turmeric rice cake.

green curry chicken 18. GF

A classic Thai curry rich in green chili and galangal. Finished with coconut milk.

kung pao chicken or beef 18. GF

Wok-fried with fresh garlic, peanuts, red and green bell peppers, onions, chilies and tamari soy sauce.

bok choy with ginger & garlic 10. V GF