

WILD GINGER

BELLEVUE – DINNER



soup & salad

lobster & prawn dumpling soup 15.

House-made Maine lobster and wild Patagonian pink prawn dumplings served in a wonton style broth with scallions, fried shallots and coriander leaves.

papaya salad 13. GF

Shredded green papaya and carrot, aromatic Southeast Asian herbs, peanuts and thai chilies in a lemon-fish sauce dressing.

tofu rojak salad 13. V

Crispy tofu with mango, jicama, bean sprouts, pineapple, peanut sauce, fried peanut and shallot garnish

small plates

malaysian street satay

served with pickles

chicken 4. pork 6. kobe beef 9.

chicken potstickers (5) 14.

Our house-made chicken potstickers are a perennial favorite. Served with a black vinegar dipping sauce.

thai spring rolls (3) 9. V

Crispy spring rolls filled with vegetables. Lettuce, basil, cilantro, bean sprouts and a sweet-hot dipping sauce provided for wrapping.

tuna tartare* 19. GF

Sashimi grade tuna, lime juice, fish sauce, roasted rice, fresh herbs, chili, and cucumbers. Served with sesame crackers.

chicken wings 15. GF

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

siam lettuce cup 22. GF

Grilled sea bass with roasted peanuts, Thai basil, lime juice, chili, and tamarind. Butter lettuce leaves for wrapping.

vegetables

sichuan green beans 13. V

ginger & garlic bok choy 10. V GF

V = vegan GF = gluten free

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

wild ginger classics

fragrant duck 19. / 31.

Our house specialty. Succulent fresh duck spiced with cinnamon and star anise. Served with steamed buns, Sichuan peppercorn salt and sweet plum sauce. Extra buns .50 each.

seven flavor beef 21.

A favorite from Vietnam: flank steak fragrant with the seven flavors of lemongrass, peanuts, chilies, hoisin, basil, garlic and ginger.

black pepper scallops 33.

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

main course

indian butter chicken 19. GF

Draper Valley chicken cooked in a creamy heirloom tomato sauce with exotic Indian spices.

angkor wat chicken 19.

Wok fried chicken with aromatic herbs, spicy black beans, red and green bell peppers and onions.

green curry chicken 18. GF

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

wok roasted lamb chops 33.

Marinated in cognac and Sichuan peppercorn then wok roasted and finished with hoisin, fresh toasted coconut and crushed peanuts.

cantonese steamed salmon 35.

Troll Caught King Salmon steamed with ginger, scallions, chilies and cilantro. Finished with a hot oil flash and Shaoxing rice wine.

black pepper prawns (10 pcs) 26.

Pink prawns wok-fried in a black pepper and chili sauce with shallots, garlic, ginger and soy sauce.

princess prawns 28.

Patagonian pink prawns battered and wok glazed in sweet and sour sauce with crushed peanuts and chili.

sea bass (certified sustainable) 34. GF

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, dill and scallion oil.

sayur lodeh 14. V GF

Javanese vegetarian curry with tofu puffs, chayote, eggplant, peppers, green beans, cabbage and okra.

noodles & rice

malaysian chow fun 18.

Fresh wide rice noodles are wok-fried with prawns, chicken, fish cake, chives, egg, bean sprouts and chilies in a sweet and spicy soy sauce.

chicken pad thai 16.

A classic Thai noodle dish with chicken, fried tofu, egg, peanuts, chives and thin rice noodles.

home style fried rice 12.

A classic Chinese fried rice with sweet pork sausage and topped with fried egg. Add chicken or shrimp for 2.

white jasmine rice 2.

california brown rice 3.

cocktails

asian pear 11.

sipsmith gin, pear-champagne puree, pineapple, lemon, five-spice simple syrup

barrel-aged spice route manhattan 15.

woodinville bourbon, house-infused spiced brandy, amaro tosolini, dolin rouge and blanc vermouths, benedictine liqueur, house-aged in oak

cardamom mule 12.

vodka infused with fresh ginger for 90 days, scrappy's cardamom bitters, lime, ginger beer

fashionably late 13.

old overholt rye, port reduction, angostura bitters

fire of the phoenix 12.

thai chili infused olmecca altos reposado, ancho reyes, pineapple juice, lime

matcha sour* 12.

suntori toki, ginger simple syrup, matcha powder, lemon, egg white

thai basil gimlet 12.

new amsterdam gin, lemongrass simple syrup, muddled lime and thai basil, house-made kaffir lime bitters

violet elder 15.

plymouth gin house-infused with butterfly pea blossoms, st. germain, grapefruit juice, sparkling wine

wg classics

cracked coconut martini 11.

bayou silver rum, rumhaven coconut water liqueur, lime, pineapple, coconut

ginger martini 11.

absolut vodka infused for 90 days with fresh ginger

green dragon 12.

stoli citros, thai basil, fresh lemon

mango mojito 12.

bayou rum, mint, lime, house-made mango puree, soda

sake

gekkeikan plum wine 8. (4oz.)

seikyo omachi junmai

ginjo, hirosima 15. (4oz) / 90. (720ml)

kamoizumi "summer snow" nigori ginjo

nama, hirosima 18. (4oz) / 72. (500ml)

gekkeikan nigori junmai, kyoto 18. (300ml)

masumi "mirror of truth" okuden

kantsukuri junmai, nagano 30. (300ml)

gekkeikan horin ultra premium junmai

daiginjo, kyoto 40. (300ml)

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draft beer prices vary, ask your server

old seattle lager maritime brewing co. - seattle

manny's pale ale georgetown brewing co. - seattle

rotating ipa

seasonal handle

bottles and cans

tsing tao / china small - 6. large - 11.

singha / thailand 6.

stella artois / belgium 6.5

bud light / st. louis 4.5

pyramid hefeweizen / seattle 6.

orlison brewing clem's gold / spokane 6.

seattle cider dry / seattle (16oz) 7.

scuttlebutt porter / everett 6.

worthy brewing

lights out extra stout / bend, or 6.

counterbalance brewing

raconteur rye pale / seattle 6.

backwoods brewing

copperline amber / carson, wa 6.

kaliber non-alcoholic / ireland 5.5

non-alcoholic

coconut water 5.

lemongrass limeade 6.

seasonal fresh fruit lemonade 5.

seasonal shrub soda 6.

ask your server for today's selection

dry soda co. 5.

cucumber or blood orange

jones soda co. 5.

cane sugar cola, root beer, lemon lime, zero calorie cola

bundaberg ginger beer 6.

thai iced tea 5.

pot of tea 5.

emerald blossom, sencha fukujyu, min-nan oolong, keemun, orange ginger mint

starbucks coffee regular or decaf 4.

acqua panna Spring Water 1 L 7.

san pellegrino Sparkling Water 4. / 7.