

WILD GINGER

BELLEVUE



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, fried shallot, 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 lontong rice, pickles
chicken 4. 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

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

kumquat tuna tartare* 21. GF

Sashimi grade ahi tuna tossed in a kumquat vinaigrette with cucumbers, chives, sesame and sesame rice chips.

chicken wings (6) 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.

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.

kung pao chicken 16.

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

panang beef short ribs 22.

Beef short ribs in coconut milk spiced with cardamom, coriander, galangal, Thai basil and peanuts.

lamb masala 27. GF

Slow braised lamb shoulder in masala sauce with ginger, garlic, tomatoes and coconut milk.

cantonese steamed salmon 32.

Alaskan wild 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.

mango sea bass 34. GF

Marinated in Cambodian yellow curry with lemongrass and turmeric. Pan-fried and served on green mango salad.

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.

indonesian coconut fried rice 16. GF

Malaysian style spicy coconut fried rice with chicken, prawns and vegetables. Topped with a fried organic egg.

white jasmine rice 2.

california brown rice 3.

vegetables

sichuan green beans 13. V

ginger & garlic bok choy 10. V GF



cocktails

cardamom mule 12.

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

fire of the phoenix 12.

thai chili infused exotico reposado, ancho reyes, pineapple juice, ginger, coconut water, lime

spice route manhattan 14.

woodinville straight bourbon whiskey, scrappy's orange bitters, brandy spiced in house with cinnamon, allspice, cardamom, nutmeg, clove, black tea, orange peel

suntory time 14.

suntory toki whiskey, amaro tossolini, seikyo takehara junmai, angostura & e. smith mercantile smoke bitters

the wanderer 13.

plymouth gin, campari, gekkeikan plum wine, fee brothers west indian orange bitters

wg classics

bittersweet martini 12.

deep eddy grapefruit, aperol, st. germain, angostura bitters, sour

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.

deep eddy lemon, thai basil, fresh lemon

mango mojito 11.

brinley shipwreck mango rum, mint, lime, mango, soda

the dawson 12.

a perfect manhattan made with old overholt rye, 7 dashes dolin dry, 10 dashes dolin rouge, a twist and a side of rocks

sake

joto junmai nigori 12.

nigori junmai roughly filtered

300ml bottle 18.

seikyo omachi junmai ginjo 18.

masumi okuden kantsukuri junmai

"mirror of truth" 300ml bottle 24.

horin ultra premium daiginjo

300ml bottle 40.

draft beer 6.5 (14oz) / 8.5 (20oz)

old seattle lager maritime brewing co. - seattle

manny's pale ale georgetown brewing co. - seattle

rotating ipa

seasonal handle

bottled beer & cider

tsing tao small - 6. large - 11.

singha 6.

tiger 6.

stella artois 6.5

heineken 5.5

bud light 4.5

pyramid hefeweizen 6.

guinness stout 6.

anchor steam porter 6.5

ace pineapple hard cider 6.

dragon's head cider 9. vashon island, wa -perry, taylor gold & seedling pears -columbia crabapple

non-alcoholic

cold pressed juice 6.

cleanse - kale, cucumber, thai basil, ginger, green apple

lemongrass limeade 6.

seasonal shrub soda 6.

ask your server for today's selection

dry sparkling cucumber 5.

jones soda co. 5.

crushed melon, cane sugar cola, cream soda,

root beer, lemon lime, zero calorie cola

thai iced tea 5.

pot of tea 5.

emerald blossom, sencha fukujyu, min-nan oolong,

keemun, orange ginger mint

starbucks coffee regular or decaf 3.

acqua panna Spring Water 1 L 7.

san pellegrino Sparkling Water 4. / 7.