APPETIZERS

CRISPY LEMONGRASS CALAMARI

BABY ROLLS 9.50
Herb Seasoned Ground Pork and Scallions, Wrapped in Rice Paper and Deep Fried, Served with Sweet and Sour Sauce

CHICKEN SATAY 9
4 Chicken Skewers Served with Explorer's Peanut Sauce GF

CRISPY LEMONGRASS CALAMARI ... 10
Served with a Side of Seaweed Salad and Wasabi Aioli

CRISPY SHITAKE SPRING ROLLS ... 7.50
Cabbage, Carrots, and Glass Noodles Wrapped in Rice Paper and Deep Fried, Served with Vietnamese Dipping Sauce

CHICKEN FINGERS 9
Panko Crusted Chicken, Served with Sweet Teriyaki Sauce

EDAMAME 7
Steamed Japanese Green Pea GF

FRIED TOFU 8
Served with Tangy Tamarind Sauce and Crushed Peanuts

GRILLED SCALLOPS 16
Served with Mango and Cucumber Salsa GF

PAN SEARED CHILI CRUSTED AHI TUNA 16
Served with a Bed of Field Greens, topped with Tobiko and Mustard Soy Citrus Sauce

SASHIMI 10
Yellow Fin Tuna, Salmon or Yellow Tail (Hamachi) GF

SOFT SPRING ROLL 10
Avocado, Basil, Carrots, Cucumber, Chicken, and Lettuce. Served with Explorer's Peanut Sauce GF

TEMPURA ARTICHOKE HEARTS 9.50
Marrinated & Served with Chili Citrus Aioli

TEMPURA SHRIMP 13
6 Shrimp Served with Sweet Thai Chili Sauce

WASABI PORK DUMPLING 9.50
Served with Ponzu Sauce

FRIED TOFU

LEMONGRASS HOUSE SALAD

SOUPS

KOREAN INSPIRED SOUP 6
Kimchee and Glass Noodles in a Spicy and Savory Broth. Your Choice of Chicken, Shrimp or Scallops GF

MISO SOUP 3.50
Tofu and Wakame (Dried Seaweed) in a Soybean Broth

TOM YUM SOUP 6
Mushrooms, Spring Onions, and Your Choice of Chicken, Shrimp or Scallops in a Traditional Thai Hot and Sour Broth GF

SIDES

JASMINE RICE 3

ORGANIC VEGETABLE FRIED RICE GF 4/8

ORGANIC WOK VEGETABLES 7/13

SWEET POTATO FRIES 4

MASHED SWEET POTATO 3

Spicy- Gluten Free- GF

SALADS

FUSION SALAD 8
Diced Marinated Artichoke Heart, Avocado, Onion, Tomatoes and Fresh Basil. In Explorer's Lemongrass and Ginger Vinaigrette. Served on a Bed of Field Greens GF

LEMONGRASS HOUSE SALAD 7
Julienned Beets, Carrots, Daikon, Mango and Fried Tofu on a Bed of Field Greens. Served with Explorer's Sake Miso Dressing

ORGANIC BEET AND CHEVRE SALAD 7
Slow Roasted With Organic Onions, Field Greens, and a Dijon Soy Vinaigrette Dressing

SEAWEED SALAD 6
A House Blend of Seven Seaweeds on a Bed of Field Greens GF

KIMCHEE 6
Korean Spicy Cabbage on a Bed of Field Greens GF

SASHIMI SALAD 13
Seaweed Salad on a Bed of Field Greens Topped with Yellow Fin Tuna, Salmon, and Yellow Tail GF

TEMPURA SHRIMP SALAD 13
Shredded Mango, Carrots, and Cashews on a Bed of Field Greens, Served with a Homemade Honey Dijon Dressing

$5 Additions to Your Salad: 3 Tempura Shrimp, 3 Grilled Scallops, Grilled Chicken, Fish

SASHIMI SALAD

SUSHI

Served with Pickled Ginger, Wasabi, and Soy Sauce

NIGIRI (Price per Piece) **2.50**

CALIFORNIA MAKI **10**

Avocado, Crab Meat, Cucumber, and Tobiko

COOPER MAKI **10**

Seaweed Salad, Crab Meat, Tobiko and Vegetables Inside. Drizzled with Yuzu Aioli

DANCING MAKI **10**

Vegetables Inside, Topped with Baked Seafood and Capers in a Spicy Mayo Sauce,Dancing Bonito Flakes

LOVE MAKI **13**

Spicy Tuna Inside, Topped with Eel, Tobiko and a Spicy Mayo and Eel Sauce Drizzle

LUCKY ROLL **10**

Lobster, Avocado, Lettuce and Cucumber with a Chili Aioli Drizzle GF

NEGIHAMA MAKI **9**

Yellow Tail, Cucumber, and Scallions, with a Yuzu Aioli Drizzle

OOH LA LA MAKI **11**

Tempura Eggplant Inside. Topped with Spicy Tuna

PAPARAZZI MAKI **11**

Bacon, Cream Cheese, Capers and Cucumber Inside. Topped with Salmon, Chili Aioli and Yuzu Aioli

RAINBOW MAKI **12**

Eel and Vegetables Inside. Topped with Salmon, Tuna, Hamachi and Tobiko. Wasabi Aioli GF

SWEET POTATO MAKI **7**

Carrots, Cucumber, Goat Cheese and Sweet Potato Fries Inside. Yuzu Aioli Drizzle

SNOW MAKI **10**

Tempura Shrimp and Cucumber Inside with a Yuzu Aioli Drizzle and Roasted Coconut Flakes

SPICY TUNA MAKI **10**

Tuna, Scallions in a Spicy Mayo Sauce

SPIDER ROLL / SPICY SPIDER ROLL **14**

Tempura Soft Shell Crab, Romaine, Cucumber, and Tobiko.

(Spicy Dijon Soy Drizzle)

SPECTACULAR MAKI **18**

Tempura Soft Shell Crab, Avocado and Carrots Inside. Topped with Spicy Tuna and Tobiko

SUNRISE MAKI **10**

Tuna, Salmon, and Cucumber Inside, Flashed Fried, Topped with Chili Flakes and a Chili Aioli Drizzle GF

TIGER ROLL **9**

Avocado, Cucumber, Chili Flakes, Salmon and Scallions Inside. Topped with Tobiko GF

VEGETARIAN MAKI **7**

Seasonal Vegetables Inside GF

VOLCANO MAKI **13**

Cucumber, Romaine and Salmon Inside. Topped with Crab Meat and Tobiko in a Spicy Mayo Sauce

LUNCH

LEMONGRASS VEGETABLE CURRY

10/12/13/16

Rice Noodles, and Choice of Vegetarian with Tofu, Chicken, Shrimp, or Seafood in Explorer's Green Curry Sauce GF

PAD THAI Chicken-**12**,Shrimp-**13**

Natural Chicken or Shrimp with Tofu, Julienned Cabbage, Scallions, Egg and Crushed Peanuts

JAPANESE PASTA Vegetables-**10**, Chicken-**12**,Seafood-**16**

Stir-Fried Udon Noodles and Seasonal Vegetables in a Ginger Miso Cream Sauce

KOREAN HOT POT Steak-**13**, Chicken-**12**,Seafood-**16**

Kimchee Broth Base with Vegetables and Glass Noodles

CHICKEN KAPOW WRAP **13**

Stir-Fried Minced Chicken and Vegetable in a Chili Garlic Sauce. Served with Sweet Potato Fries

ANGUS STEAK WRAP **13**

Stir-Fried with Onions and Mushrooms. Served with Sweet Potato Fries

SUSHI PLATTER

15

Any Two Sushi Rolls or Sashimi.

Sushi Roll Choices: California, Cooper, Dancing,Lucky, Negihama, Ooh La La, Paparazzi, Sweet Potato, Snow, Spicy Tuna, Sunrise, Tiger, Unagi, and Vegetarian Roll

BENTOBOX

15

All Bento Boxes are served with a House Salad, Vegetable Fried Rice, a Crispy Shiitake Spring Roll and Your Choice of:

ANGUS STEAK
Stir-Fried with Onions and Mushrooms

COCONUT TUMERIC SHRIMP
Pan Seared With Bacon Bits

CHICKEN SATAY
3 Grilled Chicken Skewers. Served With Explorer's Peanut Sauce GF

CHICKEN STIR-FRY
Stir-Fried with Vegetables in a Sweet Thai Chili Sauce

GRILLED SALMON
Drizzled with a Vinegar Soy Reduction

HADDOCK
Pan Seared with Shallots,Ginger,Basil, and Sake Lime Butter Sauce GF

SEAFOOD
Pan Seared Shrimp and Scallops with a Sweet Thai Chili Sauce

TEMPURA SHRIMP
Drizzled with +Tonkatsu Sauce

SESAME CRUSTED AHI TUNA
Pan Seared Rare with Wasabi Aioli GF

Consuming Raw or Undercooked Meats, Poultry, Seafood, or Eggs May Increase Your Risk of Food Borne Illness - 20% Gratuity Will Be Added to parties of Six or More or the Tatami Rooms – 18 % Gratuity Will Be Added to an Unsigned / Missing Credit Card Slip