



## Nigiri

2 per order

\* indicates raw or uncooked fish

* <b>Ama Ebi</b> (sweet shrimp)	5.	<b>Masu</b> (smoked rainbow trout)	5.
<b>Ebi</b> (shrimp)	4.5	* <b>Saba</b> (pickled mackerel)	5.
* <b>Hamachi</b> (yellowtail)	5.	* <b>Sake</b> (salmon)	5.
* <b>Hokki Gai</b> (surf clam)	4.	<b>Sake Kunsei</b> (smoked salmon)	5.
* <b>Hotate</b> (scallops)	5.	* <b>Shiro Maguro</b> (peppered albacore)	5.
* <b>Ika</b> (squid)	4.	* <b>Tai</b> (tilapia)	4.5
* <b>Ikura</b> (salmon roe)	4.5	<b>Tako</b> (octopus)	5.
* <b>Kaibashira</b> (spicy scallop)	5.	<b>Tamago</b> (sweet omelet)	3.5
<b>Kani Kami</b> (crab stick)	4.	* <b>Tobiko</b> (flying fish roe)	5.
* <b>Maguro</b> (tuna)	5.	<b>Unagi</b> (barbeque eel)	5.
* <b>Masago</b> (capelin roe)	4.5		

## Sashimi

5 per order

* <b>Hamachi</b> (yellowtail)	10.5
* <b>Maguro</b> (tuna)	10.5
* <b>Sake</b> (salmon)	10.5
* <b>Shiro Maguro</b> (peppered albacore)	10.5
* <b>Tai</b> (tilapia)	9.

## Sushi & Tempura Fusion Rolls

All rolls available in soy paper for an additional 1. Side of ginger 1. Italics indicates Tempura Fusion Roll

<b>BC Dragon Roll</b>	calamari, avocado, sprouts, lemon-dill aioli, tempura jalapeño, wasabi tobiko	7.	<b>New Yorker</b>	smoked salmon, red onion, cream cheese, capers and chives	8.
* <b>Big Mountain Roll</b>	tuna, avocado, pickled ginger, tobiko and cucumber	9.	<b>OMG It's Spicy Roll</b>	spicy scallop, sriracha cream cheese, scallions, thai chiles, shrimp, tempura fried	10.
* <b>Black Widow</b>	peppered albacore, avocado, wasabi tobiko, sriracha sauce	8.	* <b>Paula's Sunshine Roll</b>	peppered albacore, gobo, avocado, scallions, guacamole dressing	11.
<b>BLT Roll</b>	bacon, fresh spring greens, tomato	6.	* <b>Phil's Roll</b>	tempura shrimp, asparagus, tamago, shichimi and scallions wrapped in fresh tuna	16.
<b>California Roll</b>	crab stick, cucumber, avocado and sesame seeds	6.	<b>Princess Roll</b>	dungeness crab, snap peas, tobiko and sriracha mayo	10.5
<b>Calamari</b>	breaded fried squid with chives, avocado and sriracha mayo	6.5	* <b>Rainbow Roll</b>	five different types of fish wrapped around a california roll	15.
<b>Dynamite</b>	spicy tempura shrimp, sriracha mayo, cucumber, wasabi tobiko and scallions	9.	* <b>Sake Maki</b>	fresh salmon with avocado, gobo root, scallions, shichimi and tobiko	8.
<b>Eel Appeal</b>	unagi, avocado, tare sauce, sprouts, sesame seeds	8.	<b>Salmon Skin Roll</b>	house smoked salmon skin with avocado, sprouts and tare sauce	9.
* <b>Green Giant</b>	peppered albacore, all green veggies and tobiko	9.	* <b>Speckled Spicy Hamachi Handroll</b>	house recipe spicy yellowtail, snap peas, tamago, shichimi, wrapped in soy paper	10.
* <b>Hamachi Heaven</b>	hamachi, avocado, jalapeño, cilantro and tare sauce	10.	* <b>Spicy Tuna Roll</b>	house recipe spicy tuna with cucumber and masago	10.
* <b>Hot Beach Roll</b>	spicy tuna, cucumber, tempura crunchies with avocado, sliced tomatoes and jalapeño on top	8.5	<b>Spyder Roll</b>	tempura soft shell crab, sprouts, tamago and masago	9.
* <b>Hot Blonde Roll</b>	peppered albacore, avocado, jalapeño, sriracha mayo, yuzu tobiko	9.	* <b>Tekkamaki</b>	traditional roll with fresh ahi tuna and chives	9.5
<b>Joe's B.E. Roll</b>	tempura shrimp, cucumber, scallions, snap peas, sweet chile sauce, jalapeño and red peppers	8.	<b>Tempress</b>	shrimp, kani, avocado and masago tempura fried	8.5
<b>Maine Event</b>	lobster, tobiko, asparagus and fresh lemon dill aioli	11.5	<b>Ultimate Spyder Roll</b>	tempura soft shell crab, avocado, mango, asparagus, radish sprout	11.5
<b>Marrakesh Express</b>	tempura shrimp, mango, red bell pepper, curry, tobiko	8.5	<b>Ultimate Tempress</b>	dungeness crab, lobster, avocado, masago and shrimp tempura fried	15.5
* <b>Max's Roll</b>	spicy tempura shrimp, snap peas, sprouts, soy paper, wrapped in peppered albacore	15.5	* <b>Yellowjacket</b>	yellowtail, scallions, avocado, tobiko and shichimi	9.
<b>Montana Roll</b>	smoked rainbow trout, tamago, scallions, cucumber, chives and roe	8.			

## Vegetable Rolls

<b>Fried Tofu Roll</b>	tempura tofu, snap peas, sprouts, sriracha mayo	6.	<b>Spinach Roll</b>	spinach, rice, sesame seed, soy paper outside with tofu	6.
<b>Pepper Roll</b>	red pepper, asparagus, radish sprouts, avocado, jalapeño	6.5	<b>Vegimaki</b>	scallions, avocado, cucumber, snap peas, gobo, asparagus, sprouts and sesame seeds	7.
<b>Quinoa &amp; Veggies - Any Questions?</b>	red quinoa tabouli, spinach, red pepper, asparagus and gobo	6.			

## Wasabi Platters

* <b>Hokkaido Platter</b>	California roll, calamari roll and chef's choice of eight assorted nigiri	29.5
* <b>Sashimi Platter</b>	tuna, tilapia, yellowtail, sake, ama ebi and peppered albacore	36.
* <b>Tokyo Platter</b>	California roll, calamari roll, spicy tuna, spicy scallop handrolls and chef's choice of twelve assorted nigiri	45.

Thoroughly cooking foods such as meat, fish and other seafood reduces the risk of food borne illness. Individuals that are immunocompromised, young, old, pregnant or have certain health conditions may be at higher risk if these foods are consumed raw or uncooked. Consult your physician or public health official for further information.

# Ginger Grill

## Appetizers

- Cadillac Crab Cakes** pan fried dungeness crab cakes, sweet plum sauce 12.  
**Edamame** lightly blanched, salted soy beans 3.5  
**Hamachi Carpaccio** a thin veil of fresh yellowtail with hot curry oil, roe and tare sauce 11.  
**Hell Roarers** tender young octopus, tempura fried and served buffalo style with roe 9.  
**Shrimp Tempura Cocktail** tempura shrimp, horseradish guacamole, roe and thai cocktail sauce 8.5  
**Shumai** pork and shrimp dumplings steamed, wasabi rolled with ponzu dipping sauce 7.

## Soups & Salads

(salad greens are organic whenever possible: ask your server)

- Seaweed Salad** seaweed, sesame and mushrooms 5.5  
**Smoked Squid Salad** smoked squid, bracken fern, ginger and sesame oil over greens 8.5  
**Spinach Salad** fresh spinach leaves, almonds with warm pancetta dressing 8.5  
**Sundry Salad Greens** flavored mixed greens, almonds with choice of dressing (add shrimp or chicken 4.) 6.  
**Tome Kah Gai Soup** spicy thai coconut soup with grilled chicken and vegetables 8.  
**Traditional Miso Soup** 3.5

## Grill Fare

Available in appetizer or entrée portions  
All entrée portions served with veggie fusion, Miso soup and NAAN Bread

- Asana Shrimp Noodles** jumbo shrimp and veggies, wok fried, over rice noodles with a spicy stir-fry sauce 11./26.  
**Asian Curry Steak** grilled filet of beef tenderloin, nestled in green curry and coconut crema on jasmine rice 14./31.  
**Bangkok Duck** grilled quarter duck, cilantro glaze, smoked almonds on a bed of yakisoba noodles 11./26.  
**Lamb Adadaba** grilled rack of lamb crusted with adadaba, red curry and coconut on jasmine rice 13./29.  
**Maui Crusted Salmon** coconut and panko crusted salmon fillet with a sweet chile beurre blanc on jasmine rice 12./28.  
**Nutty Chicken or Beef** cashews, water chestnuts, cabbage, lime leaves, scallion, red pepper, savory sauce on jasmine rice 11./26.  
**Seafood Yakisoba Noodles** lobster, scallop, shrimp mixed with yakisoba noodles 15./32.  
**Sharon-yaki Chicken** teriyaki chicken, mango salsa on a bed of jasmine rice 10./24.  
**Sizzling Scallops** grilled jumbo diver scallops wrapped in bacon, piquant green curry with jasmine rice 12./28.  
**Stu's Ahi Triangles** grilled tuna, red curry cream, wasabi aioli, jasmine rice, cold asian slaw on jasmine rice 13./29.  
**Veggie Bento Box** seasoned tofu, vegetables, seaweed salad, half vegimaki 15.

## Beverages



- French Press Montana Coffee Traders**  
**Organic Ethiopian Dalé Sidamo** 3.  
**Water Processed Grizzly De-Caf** 3.  
Organic, Free-Trade and Donation to Vital Ground  
**Evening in Missoula Herbal Tea** 3.  
**Hot Japanese Sencha Green Tea with Jasmine Pearls** 3.  
**Glen's Ginger Spiced Black Tea** 3.  
**Shirley Temple** 2.  
**Izze Pop (sparkling) Blackberry, Clementine** 2.  
**Apple Juice** 2.5  
**7up, Pepsi, Diet Pepsi, Mountain Dew, A & W Rootbeer** 1.5  
**Pellegrino (pint)** 4.

## Side Dishes

- Asparagus** 4.  
**Brown or Jasmine Rice** 3.  
**Fusion Fried Rice** 4.  
**Red Quinoa Tabouli** 4.  
**Sautéed Garlic Spinach** 5.  
**Veggie Fusion** 4.  
**Yakisoba Noodles** 5.

*Please inform your server of any food allergies you have before ordering.*

*Many dishes can be prepared gluten free upon request*

*18% gratuity may be added to parties of six for more*

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