



APPETIZERS

WARM EDAMAME

Maldon Salt, White Miso Aioli

TEMPURA GREEN BEANS

Three Sauces - Spicy, Sweet, Herbal

SMOKED CHAR SUI PORK SPARERIBS

Chinese Hot Mustard, Licorice, Szechuan Pepper

WOOD FIRED SKEWERS

Kalbi Beef (3), Malaysian Chicken (3) Bean Sprout Salad, Crushed Cilantro

FRIED CALAMARI CRUNCHY

Panko, Thai Butter, Grape Tomatoes, Crushed Peanuts

SPICY LETTUCE WRAPS

Iceberg, Cashews, Dried Chili, Wok Glazed Chicken, Vegetables

SIGNATURE PUPU PLATTER

Shu Mai, Rangoons, Skewers, Duck Egg Rolls, Pork Ribs 30. / 60.

DUMPLINGS / SPRING ROLLS / BUNS

LOBSTER RANGOONS

Crispy Wonton, Sweet Soy, Sliced Scallion

SHRIMP SHU MAI

Sweet & Spicy Mustard, Kewpie Mayo, Steamed or Fried

PAN FRIED PORK GYOZA

Elephant Garlic, Shallot Crisps, Garlic Soy Dipping Sauce

CHAR SUI PORK DUMPLINGS

Soy Butter, Shallot Marmalade, Crushed Black Bean

SUMMER ROLL

Rice Noodles, Carrots, Lettuce, Shrimp, Pork, Nuoc Cham Sauce

CRISPY VEGETABLE ROLLS

Homemade Chili Garlic Sauce, Soy Reduction

DUCK EGG ROLL

10 Spice Duck Confit, Napa Cabbage, Apricot Hoisin

'DUCK BUNS'

Hoisin Duck, Mirin Pickles, Warm Steamed Buns

PORK BELLY BUNS

Smoked, Grilled, & Braised Pig Belly, Soy Jelly, Natural Sauce

SPECIALTY DISHES FROM THE WOK

GENERAL TSO CHICKEN

Sesame Chicken Tenders, Spicy Oil, Sweet & Spicy Flavors

BEEF & BROCCOLI & ASPARAGUS

Sesame Short Rib, Green Asparagus, Two Broccolis, Onion Oyster Sauce

SINGAPORE STREET NOODLES

Rice Vermicelli, Shrimp, Pork, Curry, Spicy Oil, XO Sauce

FRESH LO MEIN NOODLES

Toasted in the Wok, Seasoned Oyster Sauce, Choice of Beef, Chicken, Shrimp, or Market Vegetables

CHOW FOON NOODLES

White Pepper Pork, Yellow Chive, Water Chestnuts, Pea Shoots

"BROKEN LOBSTER"

Local Stir Fried Lobster, 'Mostly Shucked', Market Vegetables, House Made XO Sauce, Jasmine Rice

WHOLE WOK FRIED STRIPED BASS

Scored, Seasoned, & Fried, Two Pound Fish, Ginger & Scallions, Toasted Hot Sesame Oil & Soy

STEAKS*

MONGOLIAN SKIRT STEAK

Togarashi Fried Sweet Potatoes, Ginger, Garlic, Natural Sugar, Wild Mushrooms

TERIYAKI NOODLE STEAK

Sweet Glazed Noodles, Sliced Steak, Salad of Basil, Mint, Jalapeño, Sprouts, Sweet Onion

12 OZ. PAINTED HILLS SIRLOIN

Soya Onions, Shiitake Mushroom Butter, Yukon Potatoes

'SURF & TURF'

Salt & Pepper Crusted 8oz. Tenderloin, Chinese Broccoli, Masago Roasted Half Lobster

10OZ. TENDERLOIN

Lobster Whipped Potatoes, Crispy Shallots, Chinese Bacon

SIGNATURE T-BONE STEAK FOR TWO OR MORE

2.5 Pound Hand Cut Steak, Dry Aged Over 35 days, From Creekstone Farms in North Dakota, Served with Fried Rice and Two Sides

12 OZ. AMERICAN WAGYU RIB-EYE

16 OZ. KANSAS CITY CUT SIRLOIN

SOUPS / SALADS

MISO SOUP

Scallions, Tofu, Dashi, Sake, White Miso, Wakame

TRADITIONAL HOT & SOUR SOUP

5 Spice Tofu, Pork Broth, White Pepper, Kelp

AVOCADO SALAD

Cucumber, Tobikko, Crabstick, Lemon

CHOPPED SALAD

Radish, Cucumber, Jicama, Tomato, Creamy Ginger Soy Dressing

FRIED RICE

Our fried rice are always cooked to order individually to insure the utmost quality and freshness - containing egg, scallions, sesame oil, fresh vegetables, and bean sprouts.

Bay Scallop

Shrimp

Lop Chong Sausage

Beef Tenderloin

Chicken

Vegetable

Char Sui Pork

SIDE DISHES

MASHED POTATO STICKS

Tonkatsu Sauce

LOBSTER WHIPPED POTATOES

Sour Cream, Scallions

SAUTÉED BOK CHOY

Ginger, Soy

STEAMED JASMINE RICE

WOOD GRILLED ASPARAGUS

Bonito Flake

STIR FRIED CARROTS & BEAN SPROUTS

RED LANTERN ROLLS

'LOBSTER ROLL'

Tempura Lobster, 3 Tobikkos, Avocado, Wasabi Mayo

TEMPURA ROLL*

Whole Fried Spicy Tuna Roll, Spicy Kabayaki Sauce

DRAGON*

Choice of Salmon or Tuna Wrapped Around Burdock & Crabstick

ULTIMATE SALMON*

Sashimi Salmon, Cucumber, Wasabi Tobikko – Yuzu Sauce

SEATTLE ROLL (4pc.)

End Up Roll Topped with Broiled Sea Scallop

SQUID ROLL

Crispy Calamari, Radish Sprouts, Curry Mayo

NEGI TORO*

Classic, Bluefin Toro and Scallion

SUSHI PLATES*

TEKKA DON

Traditional Sushi Rice Bowl,
Sashimi Tuna, Nori,
Picked Ginger,
Rice Pearls 14.

'INDIVIDUAL'

Spicy Tuna Roll,
5 Piece Nigiri,
California Hand Roll 25.

'DELUXE'

Spicy Tuna Roll,
Red Head Roll,
8 Piece Nigiri,
Two Shrimp
Tempura Hand Rolls 49.

SASHIMI PLATES*

BLUEFIN TORO TARTARE

Tempura Bits, Spicy Sauce,
Cucumber, Sherry Vinegar

TOGARASHI SALMON BELLY

Thinly Sliced, Marinade of Onion,
Tomato, & Tobikko

'ISLAND CREEK' OYSTERS (1/2 dz.)

Chilled Dashi, Thyme,
Black Pepper, Crushed Ice

SLICED YELLOWTAIL

Japanese Hamachi, Slivered Jalapeño,
Sriracha, Sweet Onion Ponzu

TRADITIONAL SASHIMI PLATE (Sushi Chefs Choice)

Small (8 piece) 30. • Large (16 piece) 60.

TRADITIONAL SUSHI*

ROLLS

Tuna 6. • Cucumber 4.
Avocado 4. • Eel & Avocado 7.
Eel & Cucumber 7.
Yellowtail & Scallion 8.
Caterpillar 12. • Salmon 5.
Spicy Yellowtail Kama 8.
Spicy Tuna 8 • Philadelphia 7.
Shrimp Tempura 9.
Soft Shell Crab 12. • Rainbow 11.

NIGIRI & SASHIMI

(Priced Per Piece)

Tuna 5. • Spicy Tuna 6.
Yellowtail 6. • Toro 10.
Salmon 4. • Shrimp 4.
Octopus 5. • Fluke 6.
Bbq Eel 5.

CHOICE OF BROTH \$3

Red Miso, Dashi & Bonito
Vegetable, Toasted Lentil
Madras Curry, Jalapeno
Chinese Chicken Soup, Marrow
Beef Bone, Carrot

SHABU-SHABU

Shabu-shabu (also spelled syabu-syabu) is a Japanese variant of hot pot. The dish is prepared by submerging a slice of your choice of meat or a piece of vegetable in a pot of boiling water of your choice of broth and swishing it back and forth several times.

CHEF'S ASSORTMENTS

Seasonal
Vegetable Mix,
Sliced Asparagus,
Yellow Chive
& Spinach,
Chinese Broccoli

RICE, NOODLES AND VEGETABLES

Fish Paste \$4 • Tofu \$3 • Shitake Mushrooms \$6 • Hon Shimeji Mushrooms \$7 • Jasmine Rice \$3 • Brown Rice \$4
Rice Vermicelli Noodles \$3 • Udon Noodles \$4 • Snow Peas \$5 • Chinese Broccoli \$5 • Asparagus \$5
Baby Bok Choy \$4 • Yellow Chives \$3 • Spinach \$3 • Seasonal Vegetable Mix \$8

MEAT

Hereford Beef Short Rib
Pork Dumplings
Beef Tenderloin Tataki
Midwest Prime Rib-Eye
American Wagyu Rib-Eye

A La Carte Combo

\$12 \$17
\$11 \$16
\$15 \$20
\$15 \$20
\$21 \$26

SEAFOOD

Atlantic Sea Scallops
Scottish Salmon Sashimi
Rhode Island Calamari
Native Cracked Lobster
Striped Bass

A La Carte Combo

\$13 \$18
\$12 \$17
\$10 \$15
\$20 \$25
\$16 \$21

Before Placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. *This item served raw or undercooked. An automatic 20% service charge will be added to all parties of 6 or more.

RED LANTERN COCKTAIL/MARTINI/SCORPION BOWL RECIPES

MARTINIS

Geisha

2 oz. Stoli Wild Cherri

1 oz. Passion Fruit Syrup

.5 oz. Grenadine

Float Prosecco

Combine all ingredients except Prosecco over ice in shaker. Shake and strain into martini glass.

Float Prosecco on top. Garnish with pineapple wedge and cherry.

Drunken Samurai

2.5 oz. Moonstone Pear Sake

.75 oz Amaretto Disaronno

3 Fresh Lemons

Combine all ingredients over ice in shaker. Shake and strain into martini glass. Garnish with lemon twist.

88

1.5 oz. Ketel One Oranje

.5 oz. Canton Ginger Cognac

.5 oz. Simple Syrup

1 Orange Slice

Prosecco

Muddle 1 orange slice with simple syrup in modified shaker. Add ice, vodka and cognac. Shake and strain into martini glass. Top with Prosecco. Garnish with candied ginger.

Orange Blossom

1.5 oz. Belvedere

1 oz. Lillet Blanc

1 oz. Lychee Syrup

Drop a dash of orange flower water in martini glass and dump. Combine all ingredients in shaker over ice. Shake and strain into a martini glass. Garnish with orange peel.

Sumo Summer

1.5 oz. Hendricks

1 oz. Grapefruit Juice

4 Basil Leaves

.5 oz. Simple Syrup

Sparkling Rose

Combine all ingredients except Rose over ice in shaker. Shake and fine strain into martini glass.

Top with sparkling Rose. Garnish with basil leaf.

Rose Petal Saketini

1.5 oz. Grey Goose Vodka

1.5 oz. Setsugetsu Ginjyo sake

.5 oz. Germain

Drop a dash of rose water into martini glass and dump. Combine all ingredients over ice in shaker. Shake and strain into martini glass. Garnish with cucumber wheel.

Blueberry-Yuzu Drop

1.5 oz. Stoli Blueberry

.5 oz. Stoli Citros

.5 oz. Shochu

.5 oz. Cointreau

.5 oz. Yuzu Syrup

Combine all ingredients in shaker over ice. Shake and strain into a martini glass.

Red Lotus

2.25 oz. Raspberry Sake

.5 oz. Grand Marnier

.5 oz. Chambord

Lemon

Lime

Combine all ingredients in shaker over ice. Shake and strain into a martini glass. Garnish with half sugared rim and lemon twist.

Tokyo

2.5 oz. Suntory Yamazaki Whiskey 12 year

1 oz. Sweet Vermouth

Dash Orange Bitters

Combine all ingredients over ice in shaker. Shake and strain into martini glass. Garnish with cherry.

Hot in Hiroshima

2 oz. Ketel One

1 oz. Mango Nectar

.5 oz. St. Germain

Splash Sriacha

Combine all ingredients over ice in shaker. Shake and strain into martini glass. Garnish with lime.

COCKTAILS

Lantern Tea

1.5 oz. Southern Comfort

.5 oz. Grand Marnier

2 Lemons

1 Orange

Dash Orange Bitters

Tea

Combine all ingredients over ice in shaker. Shake and strain into brandy glass. No garnish.

Grass-Fed Mule

1.5 oz. Lemongrass infused Grey Goose Citron

Squeezed Lime

Ginger Beer

Build in Tiki Glass over ice.

Garnish with lime wedge.

Bamboo Juice

1 oz. Ron Zacapa

1 oz. Don Julio

.5 oz. Triple Sec

1 oz. Passion Fruit

Pineapple Juice

Build in Tiki Glass over ice. Short shake. Garnish with pineapple wedge and cherry.

Mikado

1 oz. Chartreuse Green

1 oz. Simple Syrup

3 Limes

Prosecco

Muddle 3 limes with sugar in modified shaker. Add ice and Green Chartreuse. Pour a half glass of Prosecco and strain mix from shaker into glass. Garnish with orange wedge.

Shanghai Street Sangria

Pre-made. Pour into wine glass over ice. No garnish.

Mai-Tai

1 oz. Bacardi 8

.5 Almond Syrup

.5 oz. Orange Curacao

.5 oz. Lime Juice

.5 oz. Pineapple

.5 oz. Myers

Build in rocks glass over ice. Float Myers on top. Garnish with Orange-lime-cherry flag.

Singapore Sling

1 oz. Bombay Gin

.5 oz. Cherry Heering

.5 oz. Triple Sec

.5 Grenadine

Pineapple Juice

Squeezed Lemon

Build in Tiki glass. Short shake. Garnish with lemon and cherry.

Tranquility Tea

1 oz. Zen Green Tea Liqueur

1 oz. Peachtree

Milk

No garnish.

Wasabi Mary

1.5 oz. Ultimat Vodka

Red Lantern Bloody Mix

Build in highball over ice. Short shake. Garnish with lemon and olive.

The Fortune Cookie

.5 oz. Ciroc Coconut

.5 oz. Kahlua

.5 oz. Frangelico

Milk

Build in highball over ice. Short shake. Garnish with Fortune Cookie.

SCORPION BOWLS

Yin

3 oz Bacardi Gold

3 oz Bacardi Superior

Float 2 oz. Bacardi 151

Orange Juice

Pineapple Juice

2 oz. Grenadine

Build in Oversized Bowl over Ice. Garnish with 3 oranges and 6 cherries.

Yang

3 oz. Stoli Strawberry

3 oz. Stoli Apple

2 oz. Triple Sec

Sour Mix

Cranberry

Build in Oversized Bowl over Ice. Garnish with 6 limes and 6 strawberries.