

IN-FUSION

APPETIZERS

Steamed Edamame (X) (G)	5
<i>Soy Beans with Sea Salt</i>	
Fried Egg Rolls	12
<i>Chicken, Cabbage, Carrot, Scallion, Sweet Chili Sauce</i>	
Salt and Pepper Squid	18
<i>Sea Salt, Crushed Chilis, Garlic and Shallot Crisps, Parsley, Cilantro Yum Yum and Chili Vinegar Sauces</i>	
Pork Gyoza	10
<i>Pan Fried Japanese Dumplings, Miso Dipping Sauce</i>	
Ahi Tuna Tataki (X) (G)	14
<i>Seared Ahi Tuna, Lemongrass Puree, Radish Sprouts Kumquats, Black Sesame Seeds</i>	
Lobster Sashimi (X)	18
<i>Thinly Sliced Poached Lobster Tail, Mango-Jalapeño Pepper Puree Nori Rice Puff, Micro Wasabi</i>	

SOUPS & SALADS

Seaweed Salad	12
<i>Wakame Seaweed, Kombu, Rice Noodles, Sprouts Wasabi Peas, Sesame Dressing</i>	
House Salad (G)	10
<i>Iceberg Lettuce, Cucumber, Carrot, Radish Sweet Miso Vinaigrette</i>	
Miso Soup (G)	7
<i>Mushroom-Dashi Broth, Tofu, Beech Mushrooms, Nori</i>	
Egg Drop Soup	7
<i>Chicken Consommé, Scallions, Fried Won Ton</i>	

TEMPURA

Served with Ten Tsuyu Dipping Sauce

Vidalia Onions	6
Green Asparagus	7
Shiitake	7
Shishito Peppers	7
Combo	15
Shrimp	15

For all food and beverage service, a 20% service charge (22% for parties of 8 or more), 6% sales tax and 6.5% Historic Preservation Fee will be added to your check.

FOOD ALLERGY NOTICE-

Food prepared in this establishment may contain wheat, fish, dairy, eggs, soy, and nuts.

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ENTREES

Beef with Broccoli <i>Choice of Traditional Rice or White Rice</i> <i>Prime Rib, Water Chestnuts, Red Pepper, Pineapple, Sesame</i>	34
Lo Mein with Cashews <i>Egg Noodles, Bok Choy, Snow Peas, Shiitake, Carrot, Eggplant</i>	26
Soy Marinated and Deep-Fried Tofu (Vegan) <i>Edamame Puree, Tri Color Carrots, Mandarin Oranges, Blackberry Vinaigrette</i>	26
General Tso's Chicken <i>Soy, Mirin and Orange Marinated Fried Chicken, Broccoli, Steamed Rice</i>	28
Grilled Wagyu Tenderloin ⊗ <i>Petite Bok Choy, Enoki Mushrooms, Smoked Carrot Puree, Guajillo Chili Oil</i>	46
Sapporo Ramen <i>Tonkotsu Broth, Char Siu Pork, Poached Egg, Radish, Wheat Noodles</i> <i>Bamboo Shoots, Bok Choy, Scallion</i>	38
Ahi Tuna Bi Bim Bop* ⊗ ♧ <i>Chili Bean Sauce, Crispy Rice, Poached Egg, Bean Sprouts, Nori, Cucumber</i>	38
White Miso Marinated Chilean Seabass <i>Bamboo Rice Pilaf, Stir Fried Vegetables</i>	36
Bay of Fundy Salmon Teriyaki <i>Atlantic Salmon, Rice Noodles, Green Asparagus, Gold and Red Beets</i> <i>Teriyaki Sauce</i>	36
Smoked Octopus <i>Onion Marmalade, White Asparagus, Lotus Root Chips, Squid Ink Aioli</i>	34

SIDES

Steamed White Rice ⊗ <i>Short Grain White Rice</i>	8	Bok Choy ⊗ ♧ <i>Garlic and Ginger Steamed</i>	8
Green Rice ⊗ <i>Edamame, Chinese Broccoli, Bok Choy</i> <i>Sugar Snap Peas, Tofu</i>	10	Wok-Fried Vegetables ⊗ ♧ <i>Carrot, Peppers, Broccoli</i> <i>Shiitake, Cabbage</i>	8
Traditional Fried Rice <i>Chinese Sausage, Scallion, Egg, Peas</i>	10		

⊗ is to signify a Gluten Free dish

♧ is to signify a Greenbrier Lite dish in honor of our world-renowned mineral spa.

*Consuming rare or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.