



# LUNCH MENU

## Appetizers

### BABY ROLLS 10

HERB SEASONED GROUND PORK AND SCALLIONS, WRAPPED IN RICE PAPER AND DEEP FRD. SERVED WITH OUR HOMEMADE SWEET AND SOUR SAUCE

### CHICKEN SATAY / GF 10

(FOUR SKEWERS) SERVED WITH HOUSE MADE PEANUT SAUCE

### CRISPY LEMON GRASS CALAMARI 12

SERVED ON A BED OF JULIENNED CABBAGE WITH THAI CHILI LIME SAUCE

### CRISPY SHITAKE SPRING ROLLS 9

CABBAGE, CARROTS AND GLASS NOODLES WRAPPED IN RICE PAPER AND DEEP FRIED. SERVED WITH OUR HOMEMADE VIETNAMESE DIPPING SAUCE

### CHICKEN FINGERS 10

PANKO-CRUSTED CHICKEN BREAST. SERVED WITH SWEET TANGY TERIYAKI SAUCE

### WASABI PORK DUMPLING 11

SERVED WITH OUR HOMEMADE PONZU SAUCE

### FRIED TOFU 10

SERVED WITH SWEET THAI CHILI SAUCE AND CRUSHED PEANUTS

### EDAMAME / GF 9

STEAMED JAPANESE GREEN PEAS

### PAN SEARED CHILI

### CRUSTED AHI TUNA 17

SERVED ON A BED OF ORGANIC FIELD GREENS, TOPPED WITH TOBIKO AND MUSTARD SOY CITRUS SAUCE

### SASHIMI / GF 13

YELLOW FIN TUNA, YELLOW TAIL (HAMACHI) OR SALMON

### TEMPURA MARINATED

### ARTICHOKE HEARTS 11

SERVED WITH OUR HOMEMADE CHILI CITRUS AIOLI

### TEMPURA SHRIMP 14

6 SHRIMP SERVED WITH SWEET THAI CHILI SAUCE

## Salads and Soups

### FUSION SALAD / GF 10

MARINATED ARTICHOKE HEARTS, AVOCADO, ONION, TOMATOES AND FRESH BASIL. HOMEMADE LEMON GRASS AND GINGER CITRUS DRESSING. SERVED ON A BED OF FIELD GREENS

### LEMONGRASS HOUSE SALAD 9

JULIENNED BEETS, CARROTS, DAIKON, MANGO AND FRIED TOFU ON A BED OF FIELD GREENS WITH CHEF OOH'S SAKE MISO DRESSING

### PAD THAI SALAD 14

CUCUMBER, JULIENNED CABBAGE, SPAGHETTI, CARROTS, DAIKON AND BEETROOT. TOPPED WITH CRUSHED PEANUTS, TEMPURA SHRIMP AND OUR HOMEMADE PAD THAI SAUCE. SERVED OVER A BED OF ORGANIC SEASONAL FIELD GREENS

### SEAWEED SALAD / GF 8

A HOUSE BLEND OF SEVEN SEAWEEDS ON A BED OF FIELD GREENS

### KIMCHEE / GF 8

KOREAN SPICY CABBAGE ON A BED OF FIELD GREENS

#### \$5 ADDITIONS TO YOUR SALAD:

3 TEMPURA SHRIMP, 3 GRILLED SCALLOPS, GRILLED CHICKEN, OR FISH OF THE DAY

### SASHIMI SALAD / GF 15

SEAWEED SALAD ON A BED OF FIELD GREENS TOPPED WITH YELLOW FIN TUNA, SALMON, AND YELLOW TAIL

### KOREAN INSPIRED SOUP / GF 8

KIMCHEE AND GLASS NOODLES IN A SPICY AND SAVORY BROTH. YOUR CHOICE OF CHICKEN, SHRIMP, SCALLOPS OR VEGETABLES

### MISO SOUP / GF 5

TOFU AND WAKAME (DRIED SEAWEED) IN A SOY BEAN BROTH

### TOM KHA / GF 8

MUSHROOMS, ONIONS, RED BELL PEPPERS, AND YOUR CHOICE OF CHICKEN, SHRIMP, SCALLOPS OR VEGETABLES IN A KAFFIR COCONUT BROTH

### TOM YUM SOUP / GF 7

MUSHROOMS, SPRING ONIONS, AND YOUR CHOICE OF CHICKEN, SHRIMP, SCALLOPS OR VEGETABLES IN A TRADITIONAL THAI HOT AND SOUR BROTH

## Sushi

### CALIFORNIA MAKI / GF 12

AVOCADO, CUCUMBER, CRABMEAT AND TOBIKO

### COOPER MAKI 12

SEAWEED SALAD, CRABMEAT, TOBIKO AND VEGETABLES INSIDE. YUZU AIOLI DRIZZLE

### DANCING MAKI 13

VEGETABLES INSIDE. TOPPED WITH BAKED SEAFOOD AND CAPERS IN A SPICY MAYO SAUCE. DANCING BONITO FLAKES

### LOVE MAKI 15

SPICY TUNA INSIDE. TOPPED WITH EEL, TOBIKO CHILI AIOLI AND AN UNAGI SAUCE DRIZZLE

### LUCKY ROLL / GF 12

LOBSTER, AVOCADO, CUCUMBER, LETTUCE, WITH A CHILI AIOLI DRIZZLE

### NEGIHAMA MAKI 11

YELLOW TAIL, CUCUMBER, AND SCALLIONS, WITH A YUZU AIOLI DRIZZLE

### OOH LA LA MAKI 14

TEMPURA EGGPLANT INSIDE. TOPPED WITH SPICY TUNA

### PAPARAZZI MAKI 13

BACON, CREAM CHEESE, CAPERS AND CUCUMBER INSIDE. TOPPED WITH SALMON, CHILI AIOLI AND YUZU AIOLI

### RAINBOW MAKI / GF 14

EEL AND VEGETABLES INSIDE. TOPPED WITH HAMACHI, SALMON, TUNA, TOBIKO AND WASABI AIOLI

### SWEET POTATO MAKI 9

CARROTS, CUCUMBER, GOAT CHEESE AND SWEET POTATO FRIES INSIDE. YUZU AIOLI DRIZZLE

### SNOW MAKI 12

TEMPURA SHRIMP AND CUCUMBER INSIDE. TOPPED WITH YUZU AIOLI

### SPICY TUNA MAKI 12

TUNA AND SCALLIONS IN A SPICY AIOLI SAUCE

### SUNRISE MAKI / GF 14

TUNA, SALMON AND CUCUMBER INSIDE. FLASH FRIED. TOPPED WITH CHILI FLAKES AND CHILI AIOLI DRIZZLE

### TIGER ROLL / GF 11

AVOCADO, CUCUMBER, CHILI FLAKES, SCALLIONS AND SALMON INSIDE. TOPPED WITH TOBIKO

### VEGETARIAN MAKI / GF 9

SEASONAL VEGETABLES INSIDE

### VOLCANO MAKI 15

CUCUMBER, LETTUCE AND SALMON INSIDE. TOPPED WITH CRABMEAT AND TOBIKO IN A SPICY AIOLI SAUCE





# Lunch

AVAILABLE FROM NOON - 3 PM

## LEMONGRASS ORGANIC VEGETABLE CURRY /GF

VEGETARIAN - 12 CHICKEN - 14 BEEF - 16 SEAFOOD - 18

RICE NOODLES, TOFU, AND VEGETABLES IN  
LEMONGRASS BY CHEF OOH'S GREEN CURRY SAUCE

## PAD THAI

VEGETARIAN - 12 NATURAL CHICKEN - 14 SHRIMP - 16

RICE NOODLES, JULIENNED CABBAGE, SCALLIONS, EGG,  
TOFU AND CRUSHED PEANUTS IN LEMONGRASS BY CHEF OOH'S PAD THAI SAUCE

## KOREAN HOT POT

VEGETARIAN - 12 CHICKEN - 14 BEEF - 16 SEAFOOD - 18

KIMCHEE BROTH BASE WITH VEGETABLES AND GLASS NOODLES

## JAPANESE PASTA

VEGETARIAN - 12 CHICKEN - 14 BEEF - 16 SEAFOOD - 18

STIR-FRIED UDON NOODLES AND SEASONAL VEGETABLES  
LEMONGRASS BY CHEF OOH'S SAKE MISO CREAM SAUCE

## CHICKEN KAPOW WRAP 15

STIR-FRIED MINCED CHICKEN AND VEGETABLES IN  
A CHILI GARLIC SAUCE. SERVED WITH SWEET POTATO FRIES

## ANGUS STEAK WRAP 16

STIR-FRIED WITH ONIONS AND MUSHROOMS.  
SERVED WITH SWEET POTATO FRIES

# SUSHI PLATTER

ANY 2 SUSHI ROLLS OR SASHIMI OF YOUR CHOICE 18

« CALIFORNIA

« COOPER

« NEGIHAMA

« OOH LA LA

« SNOW

« SPICY TUNA

« LUCKY

« TIGER

« PAPARAZZI

« SWEET POTATO MAKI

« SUNRISE

« VEGETARIAN

## BENTO BOXES 18

ALL BENTO BOXES ARE SERVED WITH A HOUSE SALAD, VEGETABLE FRIED RICE,  
A CRISPY SPRING ROLL AND YOUR CHOICE OF:

### ANGUS STEAK

STIR-FRIED WITH ONIONS AND  
MUSHROOMS

### COCONUT TURMERIC SHRIMP

PAN SEARED WITH BACON BITS IN  
TURMERIC COCONUT CREAM SAUCE

### SESAME CRUSTED AHI TUNA

PAN SEARED RARE WITH WASABI AIOLI

### CHICKEN SATAY

3 GRILLED CHICKEN SKEWERS. SERVED  
WITH EXPLORER'S PEANUT SAUCE

### CHICKEN STIR-FRY

STIR-FRIED WITH VEGETABLES IN  
A SWEET THAI CHILI SAUCE

### SEAFOOD

PAN SEARED SHRIMP AND SCALLOPS WITH  
VEGETABLES IN A SWEET THAI CHILI SAUCE

### GRILLED SALMON

DRIZZLED WITH MUSTARD  
SOY CITRUS SAUCE.

### HADDOCK

PAN SEARED WITH SHALLOTS, GINGER,  
BASIL AND SAKE LIME BUTTER SAUCE

### TEMPURA SHRIMP

DRIZZLED WITH TANGY KOREAN  
BBQ SAUCE

\*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 and the Tatami Rooms - 18 % Gratuity Will Be Added to an Unsigned / Missing Credit Card Slip \*



### Welcome to Lemongrass Restaurant & Sake Bar

We pride ourselves with preparing American recipes with an Asian twist. We make serving natural, organic and, whenever possible, local ingredients our top priority.

We offer nothing but the highest quality produce, poultry, fish and meat for our customers. Our staff is always happy to accommodate guests who have certain dietary restrictions. We also try our best to meet other special requests. We want to make your dining experience with us unforgettable.



### EXPLORE YOUR HOME COOKING SKILLS WITH LEMONGRASS SAUCES & DRESSINGS IN THE COMFORT OF YOUR OWN KITCHEN!

Now available for sale at Lemongrass Restaurant, Online and select retail locations.

[WWW.LEMONGRASSNH.COM](http://WWW.LEMONGRASSNH.COM)