



LUNCH MENU

Appetizers

BABY ROLLS \$10

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

CHICKEN SATAY / GF \$10

(4 CHICKEN ON SKEWERS) SERVED WITH OUR EXPLOER'S PEANUT SAUCE

CRISPY LEMON

GRASS CALAMARI \$12

SERVED ON A BED OF JULIENNEED CABBAGES AND 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, HOME MADE LEMON GRASS AND GINGER CITRUS DRESSING. SERVED ON A BED OF FIELD GREENS

LEMON GRASS HOUSE SALAD \$9

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

PAD THAI SALAD \$14

CUCUMBER, JULIENNEED CABBAGES, 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, CRAB MEAT AND TOBIKO

COOPER MAKI \$12

SEAWEED SALAD, CRAB MEAT, 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 AND SPICY 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. FLASHED 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 CRAB MEAT 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
EXPLORER'S GREEN CURRY SAUCE

PAD THAI

« VEGETARIAN - \$12 « NATURAL CHICKEN - \$14 « SHRIMP - \$16

RICE NOODLES, JULIENNED CABBAGE, SCALLIONS, EGG,
TOFU AND CRUSHED PEANUTS IN EXPLORER'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
IN EXPLORER'S SAKE MISO CREAM SAUCE

CHICKEN KAPOW WRAP \$15

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

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

« OOH LA LA

« LUCKY

« SWEET POTATO MAKI

« COOPER

« SNOW

« TIGER

« SUNRISE

« NEGIHAMA

« SPICY TUNA

« PAPARAZZI

« 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 organic, whenever possible local and natural 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