

APPETIZERS

EDAMAME† 8 Classic Steamed Soybeans, Maldon Sea Salt, White Miso Aioli	SALT & PEPPER CALAMARI† 19 Potato Starch Dusted, Garlic, Scallion, Toasted Five Spice Salt
SPICY EDAMAME† 9 Tossed Warm, Yuzu Sweet Chili Sauce, Lime Zest Salt	BONELESS SPARERIBS 13 Smoky Char Sui Pork, Szechuan Salt, Napa Cabbage
SCALLION PANCAKE 10 Crispy Fried, Hoisin, Sriracha Sour Cream	PAN FRIED PEKING RAVIOLI 15 Locally Made Pork Dumplings, Chili Garlic Soy, Elephant Garlic
VEGETABLE SPRING ROLLS 14 Crispy Fried, House-made Chili-Garlic	MAI TAI CHICKEN SKEWERS 14 Wood Grilled, Glaze of Pineapple, Lime, Almond, Dark Rum
LOBSTER RANGOONS 13 Crispy Wonton, Sweet Soy Sauce, Sliced Scallion	BEEF SKEWERS† 16 Wood Fired, Sesame-Soy Marinade, Crushed Cilantro, Bean Sprouts
JIAN'S CRAB RANGOONS 15 Classic Recipe, Duck Sauce, Trader Vic's Chinese Ketchup	DUCK BUNS 12 Hoisin Braised Duck Confit, Mirin Pickles, Sliced Serrano
SHRIMP SHU MAI 10 Crispy Fried or in a Steamer Basket, Sweet & Spicy Chinese Mustard	BULGOGI BEEF BUNS 14 Crispy Bao, Marinated Flank Steak, Kimchi, House Pickles, Gochujang
ROCK SHRIMP TEMPURA 15 Coconut Sriracha, Macadamia Nuts, Micro Greens & Togarashi	LETTUCE CUPS† 18 Butter Lettuce, Candied Cashews, Hoisin & Plum Sauces <i>Choice of Grilled Kalbi Beef, Red Miso Chicken, or Grilled Seasonal Vegetables</i>
PUPU PLATTER Rangoons, Shu Mai, Skewers, Rock Shrimp, Spring Rolls & Pork Spareribs 36	

SOUP & SALAD

RL SEAWEED SALAD 11 Mixed Greens, Kaiso Salad, Tomato, Cucumber, Soy Vinegar Dressing	SPICY LOBSTER MISO SOUP† 10 Classic Dashi, Sake, Scallion, Tofu, Lobster Meat, Togarashi
AVOCADO SALAD 12 Avocado, Cucumber, Ponzu Float, Crabstick & Crispy Crab	HOT & SOUR SOUP 9 Bamboo, Mushroom, Egg, Huy Fong's Chili, Vegetarian & Seafood Free

SUSHI APPETIZERS *

POKE BOWL TRIO† 20 Three Fish, Three Preparations, Sushi Rice	SWEET CORN GUNKAN† 7 Japanese Corn Salad, Jalapeño, White Miso Mayo, Two Piece
SALMON BOMB RICE BITES 17 Spicy Salmon, Sliced Avocado, Crunchy Sushi Rice, Dynamite Sauce	LOBSTER SALAD GUNKAN† 11 Lobster, Celery, Onion, Yuzu Aioli, Two Piece
TUNA RICE BITES† 18 Seared Tuna Tataki, Pressed Rice, Sweet Corn & Tomato Aioli	CHIRASHI NARUTO† 16 Salmon, Tuna & Hamachi, Cucumber Wrap, Habanero Ponzu

RICE & NOODLES

SINGAPORE STREET NOODLE† 28 Rice Stick Noodles, Shrimp, Scallop, Pork, Curry, XO Sauce	CHAR SUI UDON 26 Fresh Thick Udon Noodles - Stir Fried, Chinatown Style Pork, Garlicky Pea Pods
FRESH LO-MEIN 24 Wok Cooked, Oyster Sauce - Choice of Beef, Chicken, Shrimp or Vegetable	VERY RL PAD THAI 25 Jian's Secret Sauce, Stir Fried Rice Noodles, Chicken, Roasted Peanuts, Egg Omelet
SHRIMP YAKI UDON 28 Stir Fried Dry Udon Noodles, Garlic & Ginger Shrimp, Black Sesame	FRIED RICE 18 Served with Egg, Scallion, Sesame, Bean Sprouts, Soy Sauce & Vegetables <i>Choice of Vegetable †, Chicken †, Shrimp †, Beef † or Pork</i>
HOUSE FRIED RICE 26 Chicken, Shrimp, Beef & Pork	'ROAST DUCK' FRIED RICE 24 Rotisserie Chinese Duck, Egg, Applewood Bacon, Garlic Chives, Duck-Duck Sauce
STIR-FRIED BABY BOK CHOY† 14 Dry Shiitake, Crispy Shallots & Garlic Chips	

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MAINS

ORANGE MISO SALMON* † 28 Grilled, Orange Ginger, Miso Glazed, Bok Choy	KOREAN RIBEYE* 40 Grass-Fed, Sesame-Scallion Rub, Kimchi Whipped Potatoes, Shishito Peppers
BLACKENED SEABASS† 38 Togarashi Dusted, Smoky Eggplant, Baby Bok Choy, Crushed Cilantro	BEEF & BROCCOLI STIR-FRY 38 Boneless Short Rib, Asparagus, Chinese Broccoli, Black Pepper Sauce
TIK TOK CHICKEN 27 Water Chestnut Floured Golden Chicken, Sweet & Spicy Flavors, Jasmine Rice	GRILL PLATTER* Small 36 Large 72 Wood Grilled, Char Sui Pork, Bulgogi, Chicken, Skirt Steak, Vegetables
RED MISO CHICKEN† 28 Honey-Miso, Asparagus, Crisp Purple Potatoes, Rosemary, Truffle, Cotija	MAPO TOFU 20 Spicy Chinese Brown Sauce, Soft Tofu, Vegetables, Jasmine Rice
MONGOLIAN SKIRT STEAK*† 36 Ginger, Garlic & Soy Marinade, Mushrooms, Togarashi Sweet Potatoes	WOK COOKED WHOLE BASS** 48 Braised Ginger, Scallion & Sesame, Chinese 'Brown Sauce'
SURF & TURF*† 46 Painted Hills Prime Sirloin-Orange Miso Salmon, Chinese Broccoli, Tonkatsu	WHOLE ROAST DUCK** 88 Five Spice, Peking Pancakes, Cucumber & Jalapeño, Crispy Skin **Please allow for longer preparation times

SPECIALTY MAKI ROLLS*

GEM ROLL 15 Asparagus Spears, Sweet Tofu Skin, Sentosa Dressing, Soy Paper	ROCK ROLL 17 Tempura Fried Rock Shrimp, Cucumber, Scallion, Crabstick, Masago Mayo, Torched
GREEN MONSTER 17 Avocado, Spinach, Cucumber, Green Chili, Wasabi, Tempura Fried	RED DRAGON† 19 Blue Fin Tuna, Daikon Sprouts, Togarashi Mayo, Sriracha, Scallion
ALLIGATOR ROLL 18 Shrimp Tempura, Cucumber, Kani Salad, Gochujang	WHITE MOUNTAIN 22 Salad of Marinated Snow Crab, Tempura Shrimp, Coconut & Tofu Sauce
RONIN ROLL† 18 Spicy Tuna, Cream Cheese, Dragon of Avocado & Tataki Albacore Tuna	BOSTONIAN FUTO† 21 Lobster Salad, Onion, Lettuce, Tomato, Yuzu Aioli
TUNA TEMPURA 18 Whole Fried Spicy Tuna Roll, Masago, Sriracha Sweet Soy	KING SPICY TUNA TORO 27 Tempura Fried Roll With Cucumber & Avocado, House Flavored Chili Soy
CRUNCHY ROLL 19 Bana Salmon Toro, Tobiko, Crabstick, Crunchy Bits	OVER THE RAINBOW 21 California Base, A Rainbow of Fish & Tobikos, Yuzu Aioli
BLACK WIDOW 19 Broiled Eel Dragon, Tempura Sweet Potato, Black Tobiko 'Ninja Bits'	RED SPIDER MAKI 22 Tempura Softshell Crab, Tuna Dragon, Spicy Mayo & Eel Sauce

DRAGON SUSHI BOATS Chef's Selection of Assorted Sushi & Sashimi 150 (4-6ppl) 250 (6-8ppl)

CLASSIC HOUSE MAKI ROLLS*

..... Make into HandRoll for \$1 more

OSHINKO† 5	PHILADELPHIA† 8	TEMPURA SHIITAKE MUSHROOM .. 7
CUCUMBER† 5	YELLOWTAIL SCALLION† 9	IDAHO, TEMPURA SWEET POTATO . 7
AVOCADO† 6	NEGI TORO† 13	EEL & CUCUMBER 8
SALMON† 7	SPICY TUNA, TEMPURA BITS† 9	EEL & AVOCADO 9
TUNA† 8	HOUSE SPICY SALMON† 8	SHRIMP TEMPURA, TOBIKO 11
CALIFORNIA 8	HOUSE SPICY YELLOWTAIL† 9	SOFTSHELL CRAB, FUTO 13

NIGIRI & SASHIMI*

..... Nigiri Two Piece, Sashimi Three Piece Add \$3

IKURA 8	TUNA† 9	MACKEREL† 6
OCTOPUS† 8	STRIPED BASS† 8	YELLOWTAIL† 9
SALMON† 8	TOBIKO 7	TORO† 15
SHRIMP† 7	BBQ EEL 8	
SQUID 6	SPICY TUNA† 9	

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SPARKLING

BRUT, DOMAINE CHANDON	14	70	BRUT, MOET IMPERIAL	125
ROSÉ, RUFFINO PROSECCO	12	54	BRUT, MOET IMPERIAL ROSÉ	180
BRUT, BELAIRE GOLD	120		BRUT, VEUVE CLICQUOT	24
SEC, BELAIRE ROSÉ	120		BRUT, DOM PERIGNON	450
DEMI SEC, BELAIRE LUXE	120		BRUT ROSÉ, DOM PERIGNON	600

WINE

WHITE

Rosé, Cloud Chaser (Provence, France)	55
Riesling, BEX (Mosel, GER)	11
Pinot Grigio, Estancia (Napa, CA)	12
Sauvignon Blanc, Kim Crawford (Marlborough, NZ)	14
Sauvignon Blanc, Cloudy Bay (Marlborough, NZ)	90
Chardonnay, Landmark (Sonoma, CA)	12
Chardonnay, Newton Red Label (Napa, CA)	15
Chassagne Montrachet, Maison Louis Latour (Burgundy, FRA).....	151

RED

Pinot Noir, Meiomi (Central Coast, CA)	14
Pinot Noir, Battle Creek "Unconditional" (Willamette Valley, ORE)	15
Pinot Noir, Landmark Vineyards (Sonoma, CA)	90
Zinfandel, De Loach (Napa, CA)	64
Malbec, Terrazas (Mendoza, ARG)	14
Malbec, Catena "Alta" (Mendoza, ARG)	120
Cabernet Sauvignon, Franciscan (Napa, CA)	14
Cabernet Sauvignon, Duckhorn Decoy (Napa, CA)	16
Red Blend, The Prisoner (Napa, CA)	92

BEER

DRAFT

ENTITLED IPA	8	SAPPORO	7
HARPOON IPA	7	SPACEDUST DOUBLE IPA ..	8
KIRIN	7	STELLA ARTOIS	7
SAM ADAMS SEASONAL	7	TIGER LAGER	7

BOTTLE

AMSTEL LIGHT	8	HEINEKEN	8
ANGRY ORCHARD	8	KIRIN LIGHT	8
ASAHI EXTRA DRY	8	MICH ULTRA	7
BUD & BUD LIGHT	7	SAM ADAMS	8
CORONA	8	SHOCKTOP	8
GOOSE ISLAND IPA	8	TSING TAO	8

SAKE BOMBS



..... \$10

SAKE

Junmai Ginjo, Kanbara "Bride of the Fox" (300ml)	12	36	Junmai Ginjo, Kaori (300ml)	34
Daiginjo, Konteki "Tears of Dawn" (300ml)	16	44	Daiginjo, Horin Ultra Premium (720ml)	82
Nigori, Tozai "Snow Maiden" (300ml)	10	30	Junmai Daiginjo, Wakatake "Demon Slayer" (720ml) ..	92
Junmai, Kikusui "Chrysanthemum Mist" (720ml)	78		Nigori, Rihau Shuzo Tokubetsu "Dreamy Clouds" (720ml)	72



**RED
LANTERN**
RESTAURANT & LOUNGE

RESTAURANT

PINEAPPLE-COCONUT BREAD PUDDING 12.

Caramelized Golden Pineapple, Brioche,
Brown Butter Caramel, Coconut Sorbet

STICKY DATE DONUTS 11.

Warm Cake Donuts, Ginger Toffee Sauce,
Candied Ginger, Green Tea Ice Cream

PUMPKIN CRÈME BRÛLÉE 11.

Warm Spices, Candied Pepitas, Ginger Shortbread

LANTERN CAKE 12.

Gluten Free Chocolate Cake, Raspberry Mousse,
Raspberry Sorbet, Whipped Cream
-Gluten Free-

CHOCOLATE MACADAMIA NUT TART 12.

Brown Butter Caramel, Candied Nuts,
Mandarin Orange Sorbet
-Egg Free-

ICE CREAM & SORBET 8.

Our Pastry Chef's Seasonal Choices

**Before placing your order please
inform your server of any food allergies.*



RED
LANTERN
RESTAURANT & LOUNGE

TEA & COFFEE

MIGHTY LEAF TEA 4.

- Bombay Chai - Caffeinated
- Hojicha Green Tea (Organic) - Lightly Caffeinated
- Marrakesh Mint - Lightly Caffeinated
- Ginger Twist - Caffeine Free
- Earl Green - Caffeine Free
- Chamomile Citrus - Caffeine Free

COFFEE 3.

Regular or Decaf

ESPRESSO 4.

Regular or Decaf

DOUBLE ESPRESSO 6.

Regular or Decaf

CAPPUCCINO 5.

Regular or Decaf

DOUBLE CAPPUCCINO 6.

Regular or Decaf

BAIJU FROM CHINA

HKB Hong Kong Baijiu	10	Mianzhu Daqu	9
Luzhou Laojiao Zisha Daqu	9	Shui Jing Fang Wellbay	20
Wu Liang Ye	42	Kweichow Moutai	40

JAPANESE WHISKY

The Yamazaki 12 Suntory	24	Nikka Coffey Grain	14
The Yamazaki 18 Suntory	40	Nikka Miyagika	30
Akashi White Oak	14	Iwai Tradition Mars Shinshu	15
Hibiki Harmony 12 Suntory	16	Hakushu Malt 12 Suntory	28
Ichiro's Malt Chichibu "The Peated" 3 YR	42	Hakushu Malt 18 Suntory	45
		Toki Suntory	26

WHISKEY

Aberfeldy 12	13	Glenlivet 12	13
Aberfeldy 21	40	Glenmorangie 10	12
Ardbeg 10	13	HAIG Club	16
Balvenie 12 Doublewood	15	Johnnie Walker Blue	48
Balvenie 21 Portwood	30	Johnnie Walker Gold Reserve	19
Dewars 12	13	Johnnie Walker Black	12
Dewars 18	18	Macallan 12	16
Dewars Signature	38	Macallan 18	35
Gentleman Jack	12	Macallan Rare Cask	74
Glenfiddich 12	13	Oban 14	17
Glenfiddich 18	21	Woodford Reserve	13

COGNAC

D'Usse	13	Hennessey Paradis	78
Hennessey VSOP	18	Remy Martin Louis XIII	150
Hennessey Privilege	32	Grand Marnier Centenaire	28
Hennessey XO	44	Grand Marnier Cent Cinquantenaire	40

PORT

Taylor Fladgate 10	12	Taylor Fladgate 2007 Vintage	12
Taylor Fladgate 20	24	Fonseca Ruby	11