

Salads

THE RED CRANE SALAD *Baby Spinach, Tomatoes, Sweet Red Onions, Crispy Bacon and a Miso Vinaigrette* 7

CHINESE CHICKEN SALAD *Napa Cabbage, Bell Peppers, Mandarin Oranges, Crispy Wonton Strips and a Sweet Soy Vinaigrette* 8

WASABI CAESAR SALAD *Romaine Lettuce, Homemade Crostini, Parmigiano-Reggiano and a Wasabi Caesar Dressing* 7

Starters

ROASTED GARLIC EDAMAME *Sauteed Shallots and Sweet Soy Sauce* 4

MUSHROOM PIZZA *Crisp Flat Bread topped with Marscapone Cheese, Shimeji and Enoki Mushrooms, Thai Basil, Parmigiano-Reggiano and White Truffle Oil* 10

KARAAGE SPICED CALAMARI *Crispy T and T's with a Lemon Aioli* 9

SALMON TARTARE *Shallots, Pickled Cucumbers, Wakame Seaweed Salad and Wonton Crisps* 9

CRISPY CRAB BITES *Creamy Tofu with Sautéed Onions, Garlic and a Spicy Sesame Aioli* 10

Sides

SIZZLING RICE MISO SOUP *Shiitake Mushrooms, Tofu, Green Onions and Wakame Seaweed* 3

ROASTED GARLIC CHOW MEIN *Onions, Shiitake Mushrooms, Basil and Tomatoes* 10

CHILE TOFU *Crispy Tofu Tossed in a Sweet Chile Sauce* 7

BASIL EGGPLANT *Eggplant Sautéed with Basil and House Sauce* 9

MIXED TEMPURA *Shrimp and Mixed Vegetables* 10

HOUSEMADE KIMCHEE *Napa Cabbage, Daikon, Cucumbers, Carrots and Green Onions* 4

STEAMED RICE 1 (Per Person)

Raw Plates

HAMACHI SASHIMI *Slices of Yellowtail with Avocado Puree and a Roasted Garlic Vinaigrette* 16

SEARED HOKKAIDO SCALLOPS *Crispy Bacon, Sweet Red Onions, Cucumbers and Wasabi Aioli* 20

RAINBOW CEVICHE *Diced Tuna, Salmon, Hamachi and Crab with Avocado, Tomato, Red Onion, Citrus-Soy Dressing and Nori Chips* 18

AHI POKE *Diced Tuna, Red Onion, Avocado, Crispy Wontons and Sesame-Soy Dressing* 14

Small Plates

PAN ROASTED CHICKEN BREAST *63 degree Egg, Shiitake Mushrooms, Crispy Rice and Soy Jus* 14

CHAR SIU MARINATED CHILEAN SEA BASS *Chinese Vegetable and Cilantro-Soy Vinaigrette* 24

ASIAN STYLE CIOPPINO *Manila Clams, Calamari, Chilean Sea Bass, Hokkaido Scallops and Crispy Shrimp in a Spicy Tomato and Herb Broth* 20

CHICKEN KARAAGE STRIPS *Crispy Marinated Chicken with a Lemon-Ginger Soy* 12

COFFEE GLAZED RIBS *Oven Roasted, Falling-Off-The-Bone, Baby Back Ribs* 17

SHAKING BEEF *Tomatoes, Sweet Onions, Romaine Lettuce and a Tangy Black Peppercorn Sauce* 19

Specials

ROLL OF THE DAY *Chef's Special Roll For The Day* MP

CHILE CRAB *Crispy Softshell Crab Tossed in a Tomato Chile Sauce* 16

FISH & CHIPS *Crispy White Fish and Fries with a Wasabi Cocktail Sauce* 14

PAN ROASTED SALMON *Baby-Bok Choy, Sesame-Tomato Salsa and Ginger-Soy Broth* 17

The List

White Wines

	3 OZ.	6 OZ.	BOTTLE
<i>Sauvignon Blanc, Nobilo, Marlborough, 2009</i>	5	9	32
<i>Riesling, Helfrich, Vin D'Alsace, 2007</i>	5	9	32
<i>Chardonnay, Cambria, Katherine's Vineyard, Santa Maria Valley, 2009</i>	6	11	40

Red Wines

	3 OZ.	6 OZ.	BOTTLE
<i>Pinot Noir, Talbot, Kali Hart, Santa Lucia Highlands, 2008</i>	5	9	32
<i>Pinot Noir, Cambria, Julia's Vineyard, Santa Maria Valley, 2009</i>	7	13	45
<i>Shiraz, Yangarra, McLaren Vale, Australia, 2008</i>	6	11	40
<i>Zinfandel, Edmeades, Mendocino County, 2009</i>	6	11	40
<i>Cabernet Sauvignon, Raymond Vineyards, Somelier Selection, 2007</i>	5	9	32
<i>Cabernet Sauvignon, Kendall-Jackson, Grand Reserve, Sonoma County, 2008</i>	7	13	45
<i>Cabernet Sauvignon, Freemark Abbey, Napa Valley, 2008</i>			75
<i>Cabernet Blend, Black Ridge Vineyards, Santa Cruz Mountains, 2007</i>			90
<i>Cabernet Sauvignon, Barbour Vineyards, Napa Valley, 2007</i>			125
<i>Cabernet Sauvignon, Beaulieu Vineyards, Georges De Latour, Napa Valley, 2007</i>			150

Sake

Ginjo

	GLASS (2 OZ)	CARAFE (8 OZ)
<i>Sho Chiku Bai</i>	4	15 (10 OZ)

Tokubetsu Junmai Ginjo

<i>Suigei "Drunkened Whale" - Dry and "ricey" with a honeydew finish</i>	4	14
<i>Kubota Senjyu "1000 Long Lives" - Extra dry with "ricey" finish</i>	5	18

Junmai Daiginjo

<i>Dassai "Otter Fest 23" - Hints of canteloupe, full bodied, extremely smooth finish</i>		110 (720 ML)
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Nigori

<i>Creme de Sake</i>	4	15 (10 OZ)
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Infused Sake

	GLASS (6 OZ)	BOTTLE (750 ML)
<i>Lychee</i>	7	24
<i>Fuji Apple</i>	7	24

Beer

<i>Sapporo</i>	6
<i>Asahi</i>	6

Non-Alcoholic Beverages

<i>Coke, Diet Coke, 7up, Root Beer</i>	3 (FREE REFILLS)
<i>Mango or Passion Fruit Soda</i>	4 (FREE REFILLS)



The Red Crane
 CONTEMPORARY ASIAN CUISINE