

## Cold Starters

<b>Albacore Tuna Tataki</b>	7	<b>Sesame Ginger Seaweed Salad</b>	5
Lightly Seared Black Pepper Tuna, Shiso, Red Radish, Scallion Ponzu Sauce		Garnished with Spicy Edamame, Scallion Curls, Hijiki	
<b>Sashimi Appetizer</b>	12	<b>Spicy Miso Tartare</b>	7
9pc. Assorted Sashimi		Chef's Daily Selection of Fish, English Cucumber, Tobiko, Chive and Citrus Juices	

## Sushi/Sashimi A la Carte

(Sushi 2pcs / Sashimi 3pcs add.\$0.50)

<b>Tuna</b>	5	<b>Ikura(Salmon Roe)</b>	5
<b>Salmon</b>	4	<b>Tako(Octopus)</b>	4
<b>Snapper</b>	4	<b>Shrimp</b>	3.50
<b>Hamachi</b>	5	<b>Inari(Sweet Bean)</b>	3
<b>Uni</b>	seasonal	<b>Unagi(Broiled Eel)</b>	4
<b>Hokkigai(Surf Clam)</b>	4	<b>Oshinko</b>	3
<b>Tomago(Egg)</b>	3	<b>Toro(fatty tuna)</b>	seasonal
<b>Diver Scallop</b>	4	<b>Sushi Tasting (for 2)</b>	30
<b>Tobiko</b>	4	<b>Sashimi Tasting(for 2)</b>	36

## Sushi Rolls

(Hand Rolls/Cut Rolls)

<b>California Roll</b>	5	<b>Hamachi Roll</b>	6
Crab, Cucumber & Avocado		Minced Hamachi and Scallion	
<b>Tuna Roll</b>	5	<b>Unagi Roll</b>	6
<b>Salmon Roll</b>	5	Broiled Eel, Cucumber, Sweet Soy Glaze	
<b>Salmon Skin Roll</b>	6	<b>Oshinko Roll</b>	4
Crispy Salmon Skin, Cucumber, Scallion, Sesame Oil		<b>Kanpyo Roll</b>	4
		<b>Kappa Roll</b>	4

\* Price Subject to Change\*

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

## Roll Combo Any Lunch

Served with Miso Soup or Tossed Salad

Any 2 Roll 10.00 / Any 3 Roll 15.00

<b>Avocado Roll</b>	<b>California Roll</b>
<b>Crab Meat Roll</b>	<b>Cucumber Avocado Roll</b>
<b>Eel Roll</b>	<b>Salmon Skin Roll</b>
<b>Tuna Roll</b>	<b>Salmon Cucumber Roll</b>
<b>Tuna Avocado Roll</b>	<b>Tuna Cucumber Roll</b>
<b>Yellowtail Roll</b>	<b>Alaskan Roll</b>

## Specialty Rolls

<b>Futo Maki</b>	7
Crab, Cucumber, Tobiko, Egg, Kanpyo	
<b>Philly Roll</b>	8
Smoked Salmon, Scallion Ginger Cream Cheese, topped with Cucumber Crab Salad	
<b>Vegan Roll</b>	8
Poached Asparagus, Tempura Crisps, Avocado, Oshinko, Carrot	
<b>Shrimp Tempura Roll</b>	8
2 Lightly Fried Shrimps, Shredded Romaine Lettuce, drizzled with Sweet Soy	
<b>Spicy Tuna Roll</b>	7
Tuna tossed with a Spicy Aioli, garnished with Tobiko, Avocado	
<b>Soft Shell Crab Roll</b>	9
Tempura Crab, Cucumber, Masago, Cilantro, Scallion, Sweet Miso Aioli	
<b>Pepper Crusted Tuna Roll</b>	10
Unagi Roll, topped with Seasoned Tuna, Wasabi Tobiko, Siracha Aioli, Puffed Rice	
<b>Trio Roll</b>	13
Smoked Crab California Roll, topped with Salmon, Snapper, Tuna	
<b>Green Dragon Roll</b>	9
Crab and Cucumber Roll, topped with Avocado and Unagi, then lightly torched	

## Hot Entrees

(All entrees comes Japanese short grain rice, miso soup and side salad)

<b>Teriyaki Tofu</b>	11	<b>Unagi Don</b>	16
<b>Roasted Salmon Teriyaki</b>	16	(Freshwater eel, sushi rice, soy glaze, oshinko)	
<b>Seared Chicken Teriyaki</b>	15	<b>Shrimp Tempura Dinner</b>	16
<b>Ribeye Steak Teriyaki</b>	17	<b>Chicken Tempura Dinner</b>	15
		<b>Assorted Vegetable Tempura Dinner</b>	12

## Lunch Special Bento Box

All Bento Boxes served with Miso Soup, Tossed Salad with carrot ginger dressing, 2pc steamed shumai, 3pc California Roll

<b>Teriyaki Salmon</b>	10	<b>Assorted Tempura</b>	11
<b>Teriyaki Chicken</b>	9	(Shrimp, Chicken, Vegetables)	
<b>Teryaki Tofu</b>	8	<b>Vegetable Tempura</b>	8
		<b>Assorted Sushi</b>	12

## Luncheon specials

Served 11:30am to 3:00pm, Monday to Sunday  
Choice of : Egg Drop, Wonton, or Hot & Sour Soup  
Served with Steamed White Rice or Brown Rice  
(Except Holidays)

1. Sweet & Sour Chicken	6.25
2. Moo Goo Gai Pan	6.25
3. Chicken w/ Broccoli	6.25
4. Chicken w/ Cashew Nuts	6.25
5. ➤ Chicken w/ Garlic Sauce	6.25
6. ➤ Hunan Chicken	6.25
7. ➤ Chicken w/ Peanuts	6.25
8. ➤ Ginger Chicken w/ String Beans	6.25
9. Chicken w/ Mix Vegetables	6.25
10. ➤ Chicken w/ Black Bean Sauce	6.25
11. ➤ Chicken w/ Curry Sauce	6.25
12. Sweet & Sour Pork	6.15
13. ➤ Pork w/ Garlic sauce	6.15
14. Pork w/ Broccoli	6.15
15. Pork w/ Mix Vegetables	6.15
16. ➤ Hunan Pork	6.15
17. ➤ Pork w/ String Beans	6.15
18. ➤ Pork w/ Black Bean Sauce	6.15
19. Pepper Steak	6.55
20. Beef w/ Broccoli	6.55
21. ➤ Beef w/ Garlic Sauce	6.55
22. Beef w/ Mix Vegetables	6.55
23. ➤ Hunan Beef	6.55
24. Beef w/ Snow Peas	6.55
25. ➤ Beef w/ String Beans	6.55
26. ➤ Beef w/ Curry Sauce	6.55
27. Sweet & Sour Shrimp	6.75
28. Shrimp w/ Lobster Sauce	6.75
29. Shrimp w/ Cashew Nuts	6.75
30. Shrimp w/ Broccoli	6.75
31. Shrimp w/ Snow Peas	6.75
32. ➤ Shrimp w/ Peanuts	6.75
33. ➤ Hunan Shrimp	6.75
34. ➤ Shrimp w/ Garlic Sauce	6.75
35. ➤ Shrimp w/ String Beans	6.75
36. ➤ Shrimp w/ Black Beans Sauce	6.75
37. ➤ Shrimp w/ Curry Sauce	6.75
38. Buddhist Delight	6.20
39. ➤ Broccoli w/ Garlic Sauce	6.20
40. ➤ Eggplant w/ Garlic Sauce	7.50
41. Fried Rice ( Shrimp, Beef, Chicken, Pork, or Vegetable )	5.75
42. Lo Mein ( Shrimp, Beef, Chicken, Pork, or Vegetable)	5.75
43. Chow Mein (Shrimp, Pork, Beef, Vegetable, or Chicken)	5.75

## Chef's Specialties

44. ➤ General Tso's Chicken	7.50
45. Crispy Sesame Chicken	7.50
46. ➤ Tangerine Beef	7.95
47. ➤ Ma-La Chicken	7.95
48. Triple Delight	7.95
49. ➤ Royal Shrimp	7.95
50. Pineapple Chicken	7.95
Pineapple Beef	7.95
Steamed White Rice	2.50(pt.)/ 3.50(qt.)
Steamed Brown Rice	3.00(pt.)/ 4.00(qt.)
Moo Shu Pancake	0.75

➤ Hot & Spicy

We can alter the spice according to you taste

# 聚福樓

## Ginger China

Chinese & Japanese Cuisine

124 Woodstock Avenue  
Rutland VT 05701

Tel  
802-779-0084  
802-779-0085

### Business Hours

Mon . – Thu. 11am – 9:30pm  
Fri. – Sat. 11am – 10:30pm  
Sun. 11:30am – 9:30pm

[www.GingerChinaVT.com](http://www.GingerChinaVT.com)

## Hot Appetizers

A1. Crab Rangoon (6)	6.00
A2. Pork Egg Roll (1)	1.75
A3. Spring Roll (1)	1.75
A4. Vegetable Roll (1)	1.75
A5. Teriyaki Beef (4)	6.95
A6. Dragon Scallops(6)	7.95
A7. Chicken Fingers	5.95
A8. Pu-Pu Platter (for 2)	13.95
<small>(chicken fingers, crab Rangoon, spring roll, fried scallops, boneless spare, beef teriyaki)</small>	
A9. Fried Chicken Wings(6)	5.95
A10. Boiled or Pan fried Dumpling(6)	5.95
A11. Steamed Vegetable Dumplings(6)	5.95
➤ A12. Szechuan Wonton in Hot Sesame Sauce	5.95
A13. Bar-B-Q Spare Ribs	6.95
A14. Boneless Spare Ribs	5.95
➤ A15. Cold Noodles with Sesame Sauce	4.25
A16. Edamame	4.00
A17. Shrimp Tempura	10.00
A18. Vegetable Tempura	7.00
A19. Tossed Salad with carrot ginger dressing	4.00
A20. Softshell Crab Tempura	10.00

## Soup

S01. Wonton Soup	1.80
S02. Egg Drop Soup	1.80
➤ S03. Hot and Sour Soup	1.80
S04. Vegetable Bean Curd Soup ( for 2 )	4.45
➤ S05. Hot and Sour Seafood Soup (for2)	7.25
S06. House Special Soup (for2)	7.50
S07. Miso Soup	2.00

## Health food selection (All Steamed)

ST1. Chicken w/ Mix Vegetable	9.75
ST2. Shrimp w/ Mix Vegetable	11.75
ST3. Buddhist Delight	8.75
ST4. Triple Green Jade	11.50
ST5. Chicken w/ Broccoli	9.75
ST6. Shrimp w/ Broccoli	11.75
ST7. Seafood Platter	15.75

## Moo Shu

M1. Moo Shu Choice of One (Vegetable, Pork, Chicken, Shrimp, or Beef)	8.25
M2. Moo Shu Combination	9.25

## Fried Rice/Lo Mein/Chow Mein

F1. Fried Rice, Lo Mein, or Chow Mein, Choice of One (Vegetable, Shrimp, Pork, Beef, or Chicken)	7.95
F2. House Special Fried Rice, Lo Mein, or Chow Mein	8.50

## Chow Fun/Mei Fun

Vegetarian's	9.00	Beef	9.75
Pork	9.00	Shrimp	9.95
Chicken	9.50		
Singapore Chow Mei Fun	10.95		

## Egg Foo Young

CH1. Egg Foo Young Choice of One (Vegetable, Shrimp, Beef, Pork, or Chicken)	8.75
CH2. House Special Egg Foo Young	9.45

## Poultry

C1. Sweet and Sour Chicken	9.75
C2. Chicken w/ Broccoli	9.75
➤ C3. Chicken w/ Garlic Sauce	9.75
➤ C4. Chicken w/ Peanuts	9.75
➤ C5. Chicken w/ String Bean	9.75
C6. Chicken w/ Mix Vegetable	9.75
C7. Chicken and Shrimp Combination	9.75
C8. Moo Goo Gai Pan	9.75
C9. Chicken w/ Snow Peas	9.75
C10. Chicken w/ Cashew Nut	9.75
➤ C11. Chicken w/ Curry Sauce	9.75
➤ C12. Hunan Chicken	9.75
➤ C13. Chicken w/ Black Bean Sauce	9.75
C14. Chicken w/ Eggplant	10.75

## Vegetable

V1. Buddhist Delight	8.75
V2. Vegetable and Bean Curd	8.75
➤ V3. Broccoli w/ Garlic Sauce	8.75
➤ V4. Bean Curd w/ Black Bean Sauce	8.75
V5. Sautéed String Bean	8.75
➤ V6. Ma Po Tofu	8.75
➤ V7. Bean Curd w/ Garlic Sauce	8.75
➤ V8. Eggplant w/ Garlic Sauce	9.75

## Pork

P1. Sweet and Sour Pork	9.50
P2. Pork w/ Scallions	9.50
➤ P3. Hunan Pork	9.50
➤ P4. Empress Pork	9.50
➤ P5. Pork w/ Curry Sauce	9.50
➤ P6. Pork w/ Garlic Sauce	9.50
P7. Pork w/ Broccoli	9.50
P8. Pork w/ Mix Vegetable	9.50
➤ P9. Pork w/ String Bean	9.50
➤ P10. Pork w/ Black Bean Sauce	9.50
P11. Pork w/ Eggplant	10.45

## Seafood

S1. Sweet and Sour Shrimp	11.75
S2. Shrimp w/ Lobster Sauce	11.75
S3. Shrimp w/ Cashew Nut's	11.75
➤ S4. Shrimp w/ String Bean	11.75
➤ S5. Shrimp or scallop in Garlic Sauce	11.75
➤ S6. Shrimp w/ Curry Sauce	11.75
➤ S7. Hunan Shrimp	11.75
➤ S8. Shrimp or scallop in Black Bean Sauce	11.75
S9. Shrimp w/ Mix Vegetable	11.75
S10. Shrimp w/ Snow Peas	11.75
S11. Shrimp w/ Broccoli	11.75
➤ S12. Shrimp w/ Peanuts	11.75
S13. Shrimp w/ Eggplant	12.75

## Beef

B1. Beef w/ Broccoli	11.15
B2. Pepper Steak	11.15
➤ B3. Beef w/ Garlic Sauce	11.15
➤ B4. Beef w/ String Bean	11.15
➤ B5. Beef w/ Curry Sauce	11.15
B6. Beef w/ Snow Peas	11.15
B7. Beef w/ Mix Vegetable	11.15
➤ B8. Hunan Beef	11.15
➤ B9. Beef w/ Black Bean Sauce	11.15
B10. Beef w/ Eggplant	11.75

## Pad Thai

The rice noodles in Thai cuisine prepared with egg, bean sprouts, dry bean curd, scallion and ground peanuts in a Thai basil or cilantro (mild spicy)

Vegetarian's	10	Pork	12
Chicken	11	Beef	13
Shrimp	14	House Special	15

## House Special

➤ H1. General Tso's Chicken	12.50
<small>Lightly breaded chicken, red chilies, tossed in a sweet and savory kong pow glaze</small>	
➤ H2. Tangerine Chicken	12.50
<small>Crispy Fried Chicken, tangerine zest, tossed with sweet tangy soy glaze</small>	
➤ H3. Chicken Amazing	12.50
<small>Sliced Chicken, red bell peppers, sugar snap peas, in a tomato scented stir fry sauce</small>	
H4. Lemon Chicken	12.50
<small>Pan-Seared Chicken Breast, topped with a aromatic lemon sauce, garnished with fresh lemon tuile</small>	
➤ H5. Ma La Chicken	12.50
<small>Stir-Fry Chicken breast, with mushrooms, red onions, and peppers, in a thai basil Szechuan peppercorn sauce.</small>	
H6. Sesame Chicken	12.50
<small>Strips of chicken tenderloin, lightly fried then tossed with a tangy sesame glaze</small>	
➤ H7. Tangerine Beef	13.50
<small>USDA Choice flank steak, cut into small chunks, tossed with our sweet tangerine glaze</small>	
H8. Sizzling Beef in Hot Pot	13.50
<small>Sliced beef and vegetables wok seared with house kong pow sauce, served in a steaming clay pot</small>	
➤ H9. Mongolian Beef	13.50
<small>Marinated beef wok seared, tossed with sautéed scallions and red onion, finished with housemade chili paste.</small>	
H10. Sesame Beef	13.50
<small>Lightly coated cut flank steak, deep fried, and tossed in a sesame honey sauce</small>	
➤ H11. Hunan Lamb	14.95
<small>Sliced leg of lamb, stir fry red bell peppers, baby corn, sugar snap peas, jicama, and broccoli, tossed with a spicy hunan style sauce</small>	
➤ H12. Ma La Lamb	14.95
<small>Sliced leg of lamb, snap peas, red onions, mushrooms, wok seared with thai basil, Szechuan peppercorn sauce.</small>	
➤ H13. Lamb in Two Style	14.95
<small>Hunan Lamb one side, and marinated lamb with sautéed scallions on the other</small>	
➤ H14. Lamb w. Spicy Tea Sauce in Hot Pot	14.95
<small>Sliced lamb simmered with Chinese "Sa Cha" paste, soy sauce and broth, served in a traditional clay pot</small>	
H15. Golden Crispy Shrimp w. Walnuts	15.15
<small>Wok fried jumbo shrimp tossed in a tangy glaze garnished with candied walnuts</small>	
➤ H16. Prawn Amazing	14.95
<small>A generous portion of shrimp, stir fried with peppers, napa cabbage, snap peas, in our rice wine infused kong pow sauce</small>	
H17. Sesame Shrimp	14.95
<small>Lightly coated shrimp, fried and tossed with a roasted sesame glaze.</small>	
➤ H18. Royal Shrimp	14.95
<small>A combination of shredded pork and shrimp, sautéed with julienne vegetables.</small>	

➤ H19. Salty Pepper Shrimp	15.15
<small>Lightly fried shrimp, tossed with peppers, onions, and panko bread crumbs. Seasoned with scallion, ginger, garlic, salt and fresh white pepper</small>	
➤ H20. Empress Delight	13.50
<small>Breaded chicken, shrimp, and pork, mixed with broccoli, carrots, and snap peas, finished with a savory sweet and sour sauce.</small>	
H21. Stir Fried Seafood and Chicken	14.95
<small>Sliced chicken, sea scallops, and shrimp, stir fried with sautéed scallions, garlic, soy sauce.</small>	
H22. Seafood Wor Ba	15.75
<small>Shrimp, Sea scallops, and lobster, cooked in a light chicken broth sauce with snap peas, straw mushrooms, and red bell peppers. Served on a sizzling platter tableside.</small>	
H23. Seafood in the Bird's Nest	15.75
<small>Scallops, shrimp, and lobster tail, tossed with broccoli, baby corn vegetable medley.</small>	
H24. Seafood Pan Fired Noodles	15.75
<small>Hong Kong style pan fried noodles, topped with shrimp and scallops in mixed vegetables</small>	
H25. Eggplant Seafood Combination	16.75
<small>Scallops, shrimp, and eggplant with brown sauce.</small>	
H26. Three Delight Pan Fried Noodles	14.95
<small>Stir fried chicken, beef, and shrimp, with sautéed broccoli, red pepper, napa, in a rich brown sauce.</small>	
H27. Happy Family	14.95
<small>Wok seared chicken, beef, scallops, and shrimp. Served with house made roast pork, vegetables medley, kong-pow sauce.</small>	
H28. House Special Sizzling Delight	14.95
<small>Beef, Chicken, and shrimp, simmered in a kong pow oyster sauce, with vegetables and served tableside on a sizzling hot plate</small>	
H29. Triple Delight	14.95
<small>Beef, chicken, and shrimp simmered in a Kong Pow sauce with vegetable</small>	
➤ H30. Ma La Seafood	15.75
<small>Spicy shrimp and scallops sautéed with red onions, peppers, mushrooms, in a thai basil Szechuan peppercorn sauce.</small>	
H31. Sizzling Beef with Scallop	14.95
<small>Beef and sea scallops with mixed vegetables, simmered with a kong pow oyster sauce.</small>	
H32. Vegetarian's Paradise	12.50
<small>A trio of vegetable dishes; sautéed string beans, buddist delight, and bean curd in garlic sauce.</small>	
➤ H33. General Tso's Tofu	12.50
<small>Deep Fried tofu, quickly tossed in a sweet and spicy kong pow soy glaze</small>	
H34. Peking Duck (half)15.95(whole)29.95	
<small>Fresh long island ducks, roasted in house, with tender meat and crispy skin, served in the traditional style with thin crepes, julienne scallions, and hoisen sauce.</small>	
H35. Pineapple	
<small>Sauteed with carrots, onions, snow peas and pineapple with sweet and sour style sauce.</small>	
Chicken	12.50
Beef	13.50
Shrimp	14.50