

GLUTEN FREE OPTIONS

SOUP

MISO* I 5

Miso broth with wakame, scallions, and tofu

SALAD

Dressings: Wasabi Ranch, Balsamic Vinegar

INYO SALAD* I 9

Add Chopped Grilled Chicken 4
Grilled Shrimp 5, Grilled Salmon 8
Mixed greens, beets, cucumber, tomato, bell pepper, asparagus, avocado, olives, and feta cheese. Served with your choice of dressing

ASPARAGUS AVOCADO SALAD* I 9

Asparagus, avocado, tomato, carrots, and mixed greens with toasted pine nuts ~ served with choice of dressing

HOUSE SALAD* I 5

Mixed greens with cucumber, tomato, and carrots, with choice of dressing

COLD APPETIZERS

RAINBOW CARPACCIO* I 12

Ahi tuna, red snapper, salmon, octopus, and yellowtail topped with olive oil and balsamic vinegar topped with jalapeño

INYO TATAKI I 16

Thinly sliced and perfectly seared, served on a bed of cucumber. Your choice of: Albacore Tuna, Ahi Tuna, or Hawaiian Walu

SHRIMP COCKTAIL* I 15

Boiled and chilled jumbo tiger shrimp served with a house made wasabi cocktail sauce

HOT APPETIZERS

JALAPENO CALAMARI OR

JALAPENO SHRIMP* I 13

Calamari or Shrimp wok-fried with jalapeño peppers, bell peppers, and onion served on a bed of mixed greens

EDAMAME* I 4

Fresh Japanese soybeans with sea salt

SPICY EDAMAME* I 5

Fresh Japanese soybeans with sea salt, tossed in a spicy chili paste

WAGYU ON THE ROCK I 20

Thinly sliced wagyu beef, cooked table side on a hot sea rock

OCEAN

CHILEAN SEA BASS* I 28

Beautifully broiled sea bass with saikyo miso glaze served with Asian vegetables

ATLANTIC SAKE I 24

Char grilled Atlantic salmon served with Asian vegetables

CHICKEN

GINGER CHICKEN I 15

Wok-fried chicken with ginger roots and onions. Served with Asian vegetables

BEEF

MONGOLIAN BEEF I 18

Sautéed steak with scallions and ginger, lightly breaded then wok-fried. Served with a side of Asian vegetables

EMPEROR FILET I 28

8 ounce char-grilled certified Angus filet mignon. Served with a side of Asian vegetables

NOODLES & FRIED RICE

SINGAPORE NOODLES I 16

Shrimp, chicken, egg, and Asian vegetables, pan fried with Asian curry spice

VEGETABLE CHOW MEIN I 12

Stir-fried vegetables with rice noodles

NIGIRI / SASHIMI

*MAGURO / AHI TUNA	4/8
*HAMACHI / YELLOWTAIL	4/8
KANI / KING CRAB	5/10
*HAWAIIAN WALU	4/8
*TAKO / OCTOPUS	3/5
TAMAGO / EGG	3/5
*HOKKI GAI / SURF CLAM	3/6
EBI / TIGER SHRIMP	3/6
*WAGYU BEEF	MKT

STANDARD ROLLS

SALMON I 6

YELLOWTAIL SCALLION I 7

TUNA I 6

KING CRAB CALIFORNIA I 14

Fresh Alaskan king crab, cucumber, and avocado

SPICY SCALLOP I 9

Marinated spicy scallops and scallions, served with a spicy cream sauce

EBI CALIFORNIA I 9

Shrimp, cucumber, and avocado

VEGETARIAN ROLLS

CUCUMBER ROLL I 5

AVOCADO ROLL I 5

AAC I 6

Avocado, asparagus, and cucumber

SPECIALTY ROLLS

INYO I 16

The original Inyo roll. Fresh Alaskan king crab, strawberry, and Japanese cucumber with a mango puree drizzle

THE BLOCK I 15

Block shaped rice lightly fried topped with spicy tuna and jalapeño

CHILI TUNA I 10

Spicy tuna and cucumber rolled in rice paper

ALASKAN KING CRAB SALAD* I 16

Baby spinach, mixed greens, enoki mushrooms, and strawberries with Alaskan king crab, served with your choice of dressing

SASHIMI SALAD* I 20

Tuna, salmon, red snapper, shrimp, Alaskan King Crab, octopus, and albacore tuna served on a bed of mixed greens with pine nuts, tomatoes, and asparagus with your choice of dressing

SUSHI BURRITO I 12

Avocado, mango, and cilantro wrapped with sushi rice and nori, served with a side of guacamole. Stuffed with your choice of: Spicy Tuna and Salmon or Spicy Shrimp

GRILLED YAKITORI I 7

Scallion wrapped with thinly sliced chicken grilled to perfection

BEEF MAKI MONO I 12

Asparagus wrapped with thinly sliced certified Angus NY Strip Steak

ASIAN STEAK BITES* I 15

Certified Angus Filet Mignon, pan seared to perfection in a coconut curry sauce

GOLDEN CURRY SCALLOP* I 25

Succulent scallops served with broccoli, mushroom, bell pepper, and baby corn in a curry coconut broth

LEMONGRASS CHICKEN* I 15

Grilled chicken marinated with lemongrass. Served with Asian vegetables

SIZZLING PEPPER STEAK I 28

Served with an assortment of sauteed wild mushrooms and onions

INYO VEGETABLE FRIED RICE I 10

Add chicken, beef, or steamed tofu 2
Add shrimp 4

*TORO / MARBLED TUNA	MKT
SAKE / ATLANTIC SALMON	3/6
*AMA EBI / SWEET SHRIMP	5/10
*IZUMIDAI/SNAPPER	3/6
SMOKED SALMON	4/8
*TAIRAGAI / SCALLOP	4/7
*SHIRO MAGURO / ALBACORE TUNA	4/8
*IKA / SQUID	3/5

PHILLY I 8

Smoked salmon, cucumber and cream cheese

SPICY TUNA I 7

Minced tuna tossed with a spicy cream sauce

SPICY SALMON I 8

Spicy salmon and scallions served with a spicy sauce

BEEF ROLL I 9

Seared beef with carrots and Japanese cucumber

VEGGIE I 6

Asian greens, cucumber, avocado, asparagus, carrots, and light spicy mayo in a rice paper wrap

ALASKAN I 16

Fresh Alaskan king crab and cucumber topped with salmon and avocado

LOLLIPOP ROLL I 15

Atlantic salmon, ahi tuna, in a refreshing cucumber wrap

INYO 2.0 I 16

A new twist on our original Inyo roll. Fresh Alaskan king crab, mango and cucumber, topped with seared Hawaiian walu, sriracha, and chives, wrapped in a soy paper

SIDES FRIED NOODLES I 5 STEAMED WHITE RICE I 3

FRIED RICE I 5 STEAMED BROWN RICE I 3

ASIAN VEGETABLES I 4

*Indicates a naturally gluten free item

**Inyo Restaurant and Lounge has created this menu for our gluten intolerant guests. Please be aware that due to the handcrafted nature of our menu items, and the variety of procedures in our kitchen, cross contamination with ingredients containing gluten can occur. Therefore Inyo Restaurant and Lounge can make no guarantee of the gluten contained in the above menu items.

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk to foodborne illness.