

# 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 6

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. Hawaiian Walu 18

### SHRIMP COCKTAIL\* I 16

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 5

Fresh Japanese soybeans with sea salt

### SPICY EDAMAME\* I 6

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

## OCEAN

### CHILEAN SEA BASS\* I 32

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

### ATLANTIC SAKE I 27

Char grilled Atlantic salmon served with Asian vegetables

## CHICKEN

### GINGER CHICKEN I 17

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 | 28

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

## NOODLES & FRIED RICE

### SINGAPORE NOODLES I 17

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

### VEGETABLE CHOW MEIN I 13

Stir-fried vegetables with rice noodles  
Add chicken, beef, or steamed tofu 4  
Add shrimp 5

## NIGIRI / SASHIMI

*MAGURO / AHI TUNA	4/8
*HAMACHI / YELLOWTAIL KANI / KING CRAB	4/8
*HAWAIIAN WALU	6/12
*TAKO / OCTOPUS	4/8
TAMAGO / EGG	4/7
*HOKKI GAI / SURF CLAM	3/5
EBI / TIGER SHRIMP	3/6
	4/8

### ALASKAN KING CRAB SALAD\* I 28

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

### SASHIMI SALAD\* I 18

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 13

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 28

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

### SIZZLING PEPPER STEAK | 30

Served with an assortment of sauteed wild mushrooms and onions

### INYO VEGETABLE FRIED RICE I 10

Add chicken, beef, or steamed tofu 4  
Add shrimp 5

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

## STANDARD ROLLS

### SALMON\* I 6

### YELLOWTAIL SCALLION\* I 7

### TUNA\* I 6

### KING CRAB CALIFORNIA I 20

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 8

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 25

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 12

Spicy tuna and cucumber rolled in rice paper

### 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 7

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

### ALASKAN\* I 25

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 25

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

## SIDES FRIED NOODLES I 5 STEAMED WHITE RICE I 4

## FRIED RICE I 5 STEAMED BROWN RICE I 4

## 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.