

RUBY FOOD'S

lunch menu

DIM SUM

steamed shrimp dumplings	9.50
vegetable dumplings <i>shittake, cabbage, carrot, spinach</i>	8.00
szechuan pork dumplings <i>spicy peanut sauce</i>	9.50
shrimp & lobster spring rolls	11.50
chicken teriyaki pot stickers	9.00
ruby's dim sum sampler	15.00
<i>2 each of: shrimp, vegetable, pork & chicken dumplings</i>	

APPETIZERS

edamame <i>with sea salt</i>	9.50
asian chicken lettuce wraps <i>crisp lettuce cups, hoisin sauce</i>	11.00
crispy calamari <i>thai chili peanut sauce</i>	11.50
tamarind glazed spare ribs	11.00
blond miso soup <i>tofu & enoki mushrooms</i>	8.00
wonton soup <i>pork dumplings</i>	9.00
tempura goat cheese <i>chili miso vinaigrette</i>	8.50
house salad <i>bean sprouts, jicama & sesame-lime dressing</i>	9.00
crispy calamari salad <i>candied pecans, asian pear, miso vinaigrette</i>	12.00
coconut crusted shrimp <i>green papaya & mango salad, coconut aioli</i>	14.00

SUSHI & SASHIMI

tuna	4.50	salmon	4.50	octopus	4.00
toro	MP	smoked salmon	3.50	salmon roe	3.50
yellowtail	4.50	shrimp	3.50	tamago	3.50
bbq eel	3.50	uni	6.50	tobiko	3.50
flake	4.25	crab	4.50	albacore	4.00

HOUSE ROLLS

spicy tuna	11.50
sweet & spicy <i>bbq eel, hamachi, avocado, grilled pineapple, korean miso</i>	10.00
crabmeat california <i>avocado</i>	12.00
crispy soft shell crab <i>avocado, cucumber, romaine, spicy gojujang remoulade</i>	16.00
crunchy florida <i>avocado, crab & shrimp</i>	11.50
times square <i>shrimp, spicy hamachi, romaine, walnut-tamarind</i>	14.00
rainbow <i>tuna, hamachi, fluke, salmon, tobiko</i>	16.00
golden <i>lobster, tempura shrimp, crispy banana</i>	16.00
monster <i>crispy tempura, spicy tuna, avocado</i>	11.50
sushi taco trio <i>spicy tuna, salmon, hamachi, avocado, spicy eel sauce</i>	13.95
snowball <i>crab, tuna, avocado, spicy eel sauce</i>	10.95
creamy tuna <i>green scallion, avocado, wasabi tobiko, wasabi crème fraîche</i>	12.00
spicy diablo <i>yuzu shrimp, avocado puree, fiery tuna tataki, chili teriyaki glaze</i>	11.00

SUSHI TO SHARE \$39.00 per platter

- 155 **ruby roll assortment** 1 each of: times square, monster, new yorker, dragon
- 156 **sashimi platter** 3 each of: tuna, salmon, yellowtail & bbq eel
- 157 **sushi & maki platter** 2 each of: yellowtail sushi, tuna sushi, salmon sushi
1 each of: crabmeat california roll, spicy tuna

RUBY FOOD'S

lunch menu

MAIN PLATES

wasabi wonton crusted salmon <i>forbidden black rice, coconut sauce</i>	20.95
"general ruby's" chicken <i>broccoli, snow peas, red peppers</i>	20.50
spicy beef udon <i>seared filet mignon, tobandjan sauce</i>	24.00
roasted peking duck <i>cucumber, scallions, pineapple hoisin</i>	20.95
double pan-fried noodles <i>shrimp, scallop, chili-garlic sauce</i>	22.50
pad thai <i>shrimp, chicken, rice noodles, bean sprouts, peanuts</i>	21.95
kung pao chicken <i>peanuts, chili peppers, snow peas, cilantro</i>	20.50
sesame crusted tuna <i>chinese broccoli, shittake mushrooms, chili miso sauce</i>	25.00
grilled chicken teriyaki <i>sesame lo-mein noodles</i>	21.50

RICE

chicken pineapple fried rice <i>cashews</i>	11.50	vegetable fried rice	10.00
seafood fried rice <i>shrimp, crab, asparagus</i>	15.00	pork fried rice	10.00
<i>add butter poached lobster, kaffir lime</i>	10.00	coconut sticky rice	6.25

WEEKLY TOUR OF ASIA BENTO BOX LUNCH

china

MONDAY

general ruby's
chicken
noodle & pork wonton soup
jasmine rice
sesame & black bean balls

india

TUESDAY

shrimp
vindaloo
vegetable samosas
naan & cucumber raita
tropical fruit salad

thailand

WEDNESDAY

green curry beef
vegetable summer roll
jasmine rice
coconut sticky rice
with mango

japan

THURSDAY

organic salmon yakitori
vegetable udon noodles stir-fry
salad / miso soup
dessert maki & rice crispy treats

korea

FRIDAY

pulled pork kimchee nachos
kimchee fried rice
rice cake soup
assorted mochi

15.95

18% Gratuity will be added to parties of 8 or more. Gluten free menu items are now available.
*Please advise your server of any food allergies or dietary restrictions so our chef can accommodate your needs.

RUBY FOO'S

lunch beverage menu

RUBY FOO'S COCKTAILS

Ruby Foo	14
Skyy Vodka, Moonstone Plum Sake, Cranberry, Pineapple	
Passion Fruit Cosmopolitan	14
Skyy Citrus Vodka, Cranberry, Passion Fruit	
Peachy Keen	13
Blueberry Vodka, Peach, Fresh Lemon	
Brooklyn Bluebird	14
Tequila, Blueberry, Ginger Beer	
Mai Tai	12
Pomegranate-infused 10 Cane Rum, Orgeat, Pomegranate, Fresh Lime	

DRAFT BEERS

9oz "shorty" / 16oz pint

bass	4.5 / 7	hoegaarden	5 / 8
blue point toasted	4.5 / 7	kirin ichiban	4 / 6
brooklyn brown	4.5 / 7	sam adams seasonal	4 / 6
capt. lawrence ipa	5 / 8	sapporo	5 / 8
guinness	5 / 8	stella artois	4.5 / 7

BOTTLED BEERS

budweiser	5	kirin light	6
bud light	5	tsingtao	6
corona	6	asahi super dry	6
michelob ultra	5	clausthaler non-alcoholic	5
amstel light	6	sam smith oatmeal stout	10
heineken	6	redbridge gluten-free	6
hitachino white 22oz	16		

SAKE

HIYAZAKE (CHILLED) 3 OZ

yuki-kage "snow shadow" (junmai) white peach, almond, floral	9
ban ryu "glorious mt. fuji" (junmai) earthy, smooth	10
shizuku "the seven spearsmen" (daiginjo) anise, grass, citrus	20

NIGORI (CLOUDY SAKE) 3 OZ

momokowa "pearl" (junmai ginjo) sweet, full	11
yuki no bosha "cabin in the snow" (junmai ginjo) dry, citrus	12

U-KAN (HOT)

geikkakan 4 oz.	6
geikkakan 9 oz.	11

SPARKLING SAKE

180 ml bottle

chikuran hou hou shu light, cherry blossom	16
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WINES BY THE GLASS

CHAMPAGNE & SPARKLING

zardetto prosecco, veneto, italy nv	9
gardet brut reserve, champagne nv	16
llopart rosé cava, spain	13

WHITE

pinot grigio ca donini, veneto 2010	9
verdejo paso a paso, la mancha, spain 2009	9
riesling fritz hasselbach, rheinhessen, germany 2009	11
chardonnay esser, monterey, california 2009	10
sauvignon blanc hess select, lake county, california 2010	11
traminer wimmer czerny, wagram, austria 2007	12
chardonnay cakebread, napa valley, california 2009	24

RED

merlot kenwood, california 2009	10
sangiovese trecciano chianti, tuscan 2009	10
cabernet sauvignon greystone, california 2009	12
pinot noir cono sur "vision," colchagua valley, chile 2010	11
zinfandel ridge "three valleys," dry creek valley, california 2009	18

HALF BOTTLES

moët & chandon "brut imperial," champagne nv	50
pinot grigio tiefenbrunner, alto adige, italy 2010	24
sauvignon blanc la croix st. laurent, saucerre, loire 2010	29
white blend caymus "conundrum," napa valley, california 2009	32
pinot noir adelsheim, willamette valley, oregon 2009	38
zinfandel ridge "geyserville," sonoma, california 2008	40

HOUSE BREWED ICED TEAS

green tea lemonade	4	thai	4
green tea	3	mango	3
heavenly no name	4	congo bongo	4

BOTTLED TEAS & SOFT DRINKS

org. peach black tea	4.5	dry soda: vanilla bean	4.5
org. black currant tea	4.5	dry soda: cucumber	4.5
org. green tea		abita root beer	4
w/ coconut	4.5		

Feedback is welcomed: guestservices@brguestinc.com

RUBY FOOD'S

dinner menu

DIM SUM

1	steamed shrimp dumplings	9.50
5	vegetable dumplings <i>shittake, cabbage, carrot, spinach</i>	8.00
7	szechuan pork dumplings <i>spicy peanut sauce</i>	9.50
9	shrimp & lobster spring rolls	11.50
10	chicken teriyaki pot stickers	9.00
20	dim sum sampler	15.00

2 each of: shrimp, vegetable, pork & chicken dumplings

SUSHI & SASHIMI

70	tuna	4.50	76	salmon	4.00	87	octopus	4.00
71	toro	mp	77	smoked salmon	3.50	91	salmon roe	3.50
72	yellowtail	4.50	78	shrimp	3.50	96	tamago	3.50
74	bbq eel	3.50	81	uni	6.50	97	tobiko	3.50
75	flake	4.25	85	crab	4.50	80	albacore	4.00

HOUSE ROLLS

120	spicy tuna	11.50
121	monster <i>crispy tempura roll, spicy tuna, avocado</i>	11.50
122	crabmeat california <i>avocado</i>	12.00
126	tempura shrimp <i>asparagus</i>	10.00
127	sweet & spicy <i>bbq eel, hamachi, avocado, grilled pineapple, korean miso</i>	11.50
128	crispy soft shell crab <i>avocado, cucumber, romaine, spicy gojujang remoulade</i>	16.00
130	rainbow <i>tuna, hamachi, fluke, salmon, tobiko</i>	16.00
164	crunchy florida <i>avocado, crab, shrimp</i>	11.50
167	golden <i>lobster, tempura shrimp, crispy banana</i>	16.00
123	times square <i>shrimp, spicy hamachi, romaine, walnut-tamarind</i>	14.00
125	new yorker <i>smoked salmon, cream cheese</i>	11.50
128	sushi taco trio <i>spicy tuna, salmon, hamachi, avocado, spicy eel sauce</i>	13.95
129	dragon <i>bbq eel, shrimp, avocado, cilantro aioli</i>	14.50
131	lobster explosion <i>tempura lobster, kimchee, spicy miso drizzle</i>	15.00
132	snowball <i>crab, tuna, avocado, spicy eel sauce</i>	10.95
166	creamy tuna <i>green scallion, avocado, wasabi tobiko, wasabi crème fraîche</i>	12.00
169	spicy diablo <i>yuzu shrimp, avocado puree, fiery tuna tataki, chili teriyaki glaze</i>	11.00

SUSHI TO SHARE

\$39.00 per platter

155 ruby roll assortment

1 each of: times square, monster, new yorker, dragon

156 sashimi platter

3 each of: tuna, salmon, yellowtail & bbq eel

157 sushi & maki platter

2 each of: yellowtail sushi, tuna sushi, salmon sushi

1 each of: crabmeat california, spicy tuna

FOR YOUR CONVENIENCE, A 18% GRATUITY WILL BE ADDED.

Feedback is welcomed: guestservices@brguestinc.com

RUBY FOOD'S

dinner menu

APPETIZERS

4	edamame <i>with sea salt</i>	9.50
14	asian chicken lettuce wraps <i>lettuce wraps crisp lettuce cups, hoisin sauce</i>	11.00
15	crispy calamari <i>thai chili peanut sauce</i>	11.50
17	tamarind spare ribs	11.00
21	blond miso soup <i>tofu, enoki mushrooms</i>	8.00
22	wonton soup pork dumplings	9.00
23	tempura goat cheese <i>chili miso vinaigrette</i>	8.50
45	house salad <i>bean sprouts, jicama & sesame-lime dressing</i>	9.00
46	crispy calamari salad <i>candied pecans, asian pear, miso vinaigrette</i>	12.00
47	coconut crusted shrimp <i>green papaya & mango salad, coconut aioli</i>	14.00

MAIN PLATES

49	wasabi wonton crusted salmon <i>forbidden black rice, coconut sauce</i>	20.50
50	"general ruby's" <i>chicken broccoli, snow peas, red peppers</i>	20.95
51	spicy beef udon <i>seared filet mignon, tobandjan sauce</i>	24.00
53	roasted peking duck <i>cucumber, scallions, pineapple hoisin</i>	22.00
54	double pan fried noodles <i>shrimp, scallop, chili-garlic sauce</i>	22.50
57	pad thai <i>shrimp, chicken, rice noodles, bean sprouts, peanuts</i>	21.95
61	kung pao chicken <i>peanuts, chili peppers, snow peas, cilantro</i>	20.50
62	sesame crusted tuna <i>chinese broccoli, shitake mushrooms, chili miso sauce</i>	25.00
68	singapore street noodles <i>curry vegetables, crispy tofu</i>	15.95
69	grilled chicken teriyaki <i>sesame lo-mein noodles</i>	21.50

RICE

33	chicken-pineapple fried rice <i>roasted cashews</i>	11.50
34	mixed vegetable fried rice	10.00
36	pork fried rice <i>crispy shallots</i>	10.00
43	coconut sticky rice	6.25
44	seafood fried rice <i>shrimp, crab, asparagus</i> <i>add: butter poached lobster, kaffir lime 10.00</i>	15.00

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RUBY FOOD'S

gluten free menu

STARTERS

ruby's chicken lettuce wrap 11.00
stir-fry chicken & crisp lettuce cups

edamame 9.00
steamed soy beans made spicy or regular

grilled chicken salad wrap 9.50
*rice paper wrapped with cucumber
& scallions, chili dipping sauce*

ENTRÉES

pad thai 21.95
with chicken & shrimp

mongolian orange chicken 17.00
wok seared with broccoli & orange ginger glaze

thai bbq grilled organic salmon 18.00
papaya salad & sticky rice

SIDES

buddah's feast 7.00
steamed mixed vegetables
chicken fried rice 11.50
vegetable fried rice 10.00

DESSERTS

from foods by george

chocolate brownie 8.00
topped with fruit salsa

warm crumb cake 8.00
topped with fresh fruit salad

BEVERAGES

redbridge beer 6.00

Feedback is welcomed: guestservices@brguestinc.com

RUBY FOOD'S

dessert

warm molten chocolate tart 9.00

caramelized bananas, vietnamese coffee ice cream

bento box dessert sampler 11.00

assortment of bite sized desserts

red velvet cheesecake 9.00

sweet cherry compote, vanilla bean ice cream

strawberry-rhubarb crisp 8.00

berry ice cream, fresh berry compote

chocolate layer cake 10.00

with vanilla ice cream (nothing asian about it)

ice creams & sorbets 6.00

choice of three flavors

mochi ice cream 2.00 each

assorted flavors

GOING TO THE THEATER?

warm chocolate chip cookies or caramel popcorn to-go
5.00

Feedback is welcomed: guestservices@brguestinc.com

RUBY FOOD'S

loose leaf exotic teas

– LOOSE LEAF EXOTIC TEAS –

Small 3.50

Medium 4.50

Large 5.50

WHITE TEA

young tea leaves that have undergone zero oxidation

shanghai rose, china
fragrant rose petals combined with the delicate nuances of white tea

GREEN TEA

tea leaves that are steamed & have undergone minimal oxidation

jasmine yin hao, china
delicate fresh tea intertwines harmoniously with hand picked jasmine

passion & envy, japan
the fresh taste of sencha combined with sensuous passion fruit

mao jian, china
classic chinese flat leaf, smooth, aromatic & intriguing

sencha organic, japan
fresh grassy notes, refreshing & cooling; redolent with energy

fiji, japan
a tropical zest of papaya & wild pineapple; exotic & aromatic

OOLONG TEA

tea leaves that have undergone some oxidation

iron goddess of mercy, china
smoky rich taste and aroma with hints of coconut & pineapple

white tip oolong, taiwan
a distinct nutty flavor with subtle peach fruit

BLACK TEA

robust teas leaves that have undergone complete oxidation

tropical lili, china
rich flavors of peach, mango & guava

house blend, china
an aromatic tea mysteriously scented with jasmine flower & earthy tones

earl gray organic, sri lanka
combined fine organic components of bergamot and ceylon leaf

congo bongo organic, china
rich china black tea with coconut & mango

HERBAL TISANE

naturally caffeine-free

zzz
(chamomile & lavender)
soothing & fragrant; will coax the terminal insomniac to sleep

SPECIALTY TEAS

cha cha chai
aromatic cinnamon, cloves, cardamom & ginger scents our organic assam black tea

chai tea latte
cha cha chai mellowed with sweetened milk

BREWED COFFEE 3.75

available flavors .50

white chocolate
hazelnut
coconut

Feedback is welcomed: guestservices@brguestinc.com

RUBY FOO'S

beverage menu

RUBY FOO'S COCKTAILS

Ruby Foo	14
Skyy Vodka, Moonstone Plum Sake, Cranberry, Pineapple	
Passion Fruit Cosmopolitan	14
Skyy Citrus Vodka, Cranberry, Passion Fruit	
Peachy Keen	13
Blueberry Vodka, Peach, Fresh Lemon	
Brooklyn Bluebird	14
Tequila, Blueberry, Ginger Beer	
Mai Tai	12
Pomegranate-infused 10 Cane Rum, Orgeat, Pomegranate, Fresh Lime	

CHAMPAGNE & SPARKLING WINE

Zardetto, Prosecco, Veneto, Italy NV	10
Gardet, Brut Reserve, Champagne NV	16
Llopart, Rosé Cava, Spain	13

WHITE

Pinot Grigio, Ca Donini 2010	9
Veneto, Italy	
Verdejo, Paso a Paso 2009	9
La Mancha, Spain	
Riesling, Fritz Hasselbach 2009	11
Rheinhessen, Germany	
Chardonnay, Esser 2009	10
Monterey, California	
Sauvignon Blanc, Hess Select 2010	11
Lake County, California	
Traminer, Wimmer Czerny 2007	12
Wagram, Austria	
Chardonnay, Cakebread 2009	24
Napa Valley, California	

RED

Merlot, Kenwood 2009	10
California	
Sangiovese, Trecciano 2009	10
Chianti, Tuscany	
Cabernet Sauvignon, Greystone 2009	12
California	
Pinot Noir, Cono Sur "Vision" 2010	11
Colchagua Valley, Chile	
Zinfandel, Ridge "Three Valleys" 2009	18
Dry Creek Valley, California	

HALF BOTTLES

Moët & Chandon, Brut Imperial NV	50
Champagne	
Pinot Grigio, Tiefenbrunner 2010	24
Alto Adige, Italy	
Sauvignon Blanc, La Croix St. Laurent 2010	29
Sancerre, Loire	
White Blend, Caymus "Conundrum" 2009	32
Napa Valley, California	
Pinot Noir, Adelsheim 2009	38
Willamette Valley, Oregon	
Zinfandel, Ridge "Geyserville" 2008	40
Sonoma, California	

SAKE

HIYAZAKE (CHILLED) 3 OZ.

Glorious Mt. Fuji (Junmai) Earthy, Smooth	10
Yuki-Kage "Snow Shadow" (Junmai) Floral	9
The Seven Spearsmen (Daiginjo) Anise, Citrus	20

NIGORI (CLOUDY SAKE) 3 OZ.

Momokowa "Pearl" Sweet, Full	7
Yuki No Boshu "Cabin in the Snow" Dry	12

D-KAN (HOT)

Geikkekan 4 oz.	6
Geikkekan 9 oz.	11

SPARKLING SAKE 180 ML BOTTLE

Chikuran Hou Hou Shu Light, Cherry Blossom	16
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SAKE FLIGHT

Glorious Mt. Fuji, Snow Shadow, Yuki No Boshu	12
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DRAFT BEERS

Bass	7	Hoegaarden	8
Blue Point Toasted	7	Kirin Ichiban	6
Brooklyn Brown	7	Sam Adams Seasonal	6
Capt. Lawrence IPA	8	Sapporo	8
Guinness	8	Stella Artois	7

BOTTLED BEERS

Budweiser	5	Kirin Light	6
Bud Light	5	Tsingtao	6
Corona	6	Asahi Super Dry	6
Michelob Ultra	5	Clausthaler N/A	5
Amstel Light	6	Sam Smith	
Heineken	6	Oatmeal Stout	10
Hitachino White 22oz	16	Redbridge	
		Gluten-free	6

GOURMET LOOSE TEA SELECTION

Tea Pot • 5

WHITE TEA

Shanghai Rose China	Snow White China
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GREEN TEA

Passion & Envy Japan	Fiji Japan
Jasmine Yin Hao China	Sencha Organic Japan

ODLONG

Iron Goddess of Mercy China	White Tip Oolong Taiwan
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BLACK TEA

Tropical Lili China	Earl Grey Organic Sri Lanka
House Blend China	Black Velvet China
Vietnamese Vanilla Vietnam	Cha Cha Chai India

HERBAL TISANE

Zzz Chamomile & Lavender	Once Upon a Tea Chocolate Bits, Vanilla
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RUBY FOOD'S

wine menu

Wine

HALF BOTTLES

Moët & Chandon, Brut Imperial, Champagne NV	50
Pinot Grigio, Tiefenbrunner, Alto Adige, Italy 2009	24
Sauvignon Blanc, La Croix St. Laurent, Sancerre, Loire 2008	29
White Blend, Caymus "Conundrum," Napa Valley 2008	32
Pinot Noir, Adelsheim, Willamette 2008	38
Zinfandel, Ridge "Geyserville," Sonoma 2008	40

CHAMPAGNE AND SPARKLING

Gardet, Brut Reserve, Champagne NV	70
Pommery, Brut, Champagne	79
Bellavista, Brut, Franciacorta, NV Italy	95
Perrier-Jouët, "Fleur," Champagne 1998	240

WHITE

Sauvignon Blanc, Bernardus, Monterey 2009	42
Pinot Grigio, Livon, Friuli 2010	48
Pinot Blanc, Lieb Cellars, North Fork, Long Island 2009	45
Pinot Blanc/Riesling, Robert Sinskey "Abraxas," Napa Valley 2010	55
Riesling Kabinett, Schäfer-Fröhlich "Estate," Nahe 2008	60
Rousanne Blend, A. Clape, St Peray, Rhône 2007	68
Spatlese, Pfeffingen, Pfalz, Germany 2007	60
Gewürztraminer, Domaine Weinbach, Alsace 2005	89
Chardonnay, Cakebread, Napa Valley 2010	85
Chardonnay, Kistler "Les Noisetiers," Sonoma Coast 2009	120
Chardonnay, Pine Ridge, "Dijon Clones," Napa Valley 2007	65

RED

Pinot Noir, Belle Glos "Clark & Telephone," Santa Maria Valley 2010	90
Pinot Noir, Dominio IV "Love Lies Bleeding," Dundee Hills 2009	55
Pinot Noir, Gothic "Nevermore," Willamette Valley 2009	55
Pinot Noir, D'Angerville, Volnay 1er Cru, Burgundy 2006	99
Rosso di Montalcino, Banfi, Tuscany 2008	52
Sangiovese, Toscolo, Chianti Classico 2010	35
Sangiovese, La Sala, Chianti Classico 2007	53
Malbec, Colome, Argentina 2008	62
Merlot, Ehlers Estate, Napa Valley 2007	84
Merlot, Markham, Napa Valley 2007	50
Merlot, Nelms Road, Washington 2007	48
Cabernet Sauvignon, Honig, Napa Valley 2005	72
Cabernet Sauvignon, Liberty School, Paso Robles 2008	39
Tempranillo, Sierra Cantabria, Rioja 2007	45
Nebbiolo, San Giuliano, Barbaresco 2003	85
Syrah, Gramercy Cellars "Lagniappe," Walla Walla Valley 2007	73
Syrah, Waters, Columbia Valley 2007	65

Feedback is welcomed: guestservices@brgquestinc.com

RUBY FOOD'S

sake menu

Sake

GLASS (3 OZ)

Eiko Fuji Ban Ryu / Glorious Mt. Fuji	10
Junmai earthy, smooth	
Yuki-Kage / Snow Shadow	9
Junmai white peach, almond, floral	
Shichi Hon Yari 'Shizuku' / The Seven Spearsmen	20
Junmai Daiginjo earth, grass, grapefruit, clean	

NIGORI / CLOUDY SAKE (3 OZ)

Momokawa / Pearl	7
Junmai Ginjo sweet, full	
Yuki No Boshu / Cabin in the Snow	12
Junmai Ginjo dry, aromatic, smooth	

BOTTLE

Eiko Fuji Ban Ryu / Glorious Mt. Fuji (300ml)	35
Junmai earthy, smooth	
Tokubetsu / Pacific Ocean (720ml)	65
Junmai floral, cucumber, tropical fruit	
Yuki-Kage / Snow Shadow (720ml)	40
Junmai white peach, almond, floral	
Yuki No Boshu / Cabin in the Snow (300ml)	45
Junmai Ginjo Nigori banana, anise, dry	
Yuki No Boshu / Cabin in the Snow (720ml)	80
Junmai Ginjo Nigori banana, anise, dry	
Chikurin Karoyaka / Lightness (720ml)	80
Junmai Ginjo, Organic light, floral, herbal full body, fresh fruit aromas, dry	
Miyamoto / Silver (720ml)	85
Junmai Ginjo clean, crisp, aromatic	

Feedback is welcomed: guestservices@brguestinc.com

RUBY FOOD'S

take-out menu

APPETIZERS

edamame <i>sea salt</i>	9.00
chicken lettuce wraps <i>crisp lettuce cups, hoisin sauce</i>	11.00
crispy calamari <i>thai chili peanut sauce</i>	11.50
tamarind spare ribs	11.00
blond miso soup <i>tofu, enoki mushrooms</i>	8.00
wonton soup <i>pork dumplings</i>	8.00
tempura goat cheese <i>micro greens, chili miso vinaigrette</i>	8.50
house salad <i>bean sprouts, jicama, sesame-lime dressing</i>	9.00
crispy calamari salad <i>candied pecans, asian pear, miso vinaigrette</i>	12.00
coconut crusted shrimp <i>green papaya & mango salad, coconut aioli</i>	14.00

MAIN PLATES

wasabi wonton crusted salmon <i>forbidden black rice, coconut sauce</i>	20.50
"general ruby's" chicken <i>broccoli, snow peas, red peppers</i>	20.95
spicy beef udon <i>seared filet mignon, tobandjan sauce</i>	24.00
roasted peking duck <i>cucumber, scallions, pineapple hoision</i>	22.00
double pan-fried noodles <i>shrimp, scallop, chili-garlic sauce</i>	22.50
pad thai <i>shrimp, chicken, rice noodles, bean sprouts, peanuts</i>	21.95
kung pao chicken <i>peanuts, chili peppers, snow peas, cilantro</i>	20.50
sesame crusted tuna <i>chinese broccoli, shittake mushrooms, chili miso sauce</i>	25.00
singapore street noodles <i>curry vegetables, crispy tofu</i>	15.95
grilled chicken teriyaki <i>sesame lo-mein noodles</i>	21.50

RICE

chicken-pineapple fried rice <i>roasted cashews</i>	11.50
mixed vegetable fried rice	10.00
pork fried rice <i>crispy shallots</i>	10.00
coconut sticky rice	6.25
seafood fried rice <i>shrimp, crab, asparagus</i>	15.00
<i>add butter poached lobster, kaffir lime</i>	10.00

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RUBY FOOD'S

take-out menu

DIM SUM

steamed shrimp dumplings	9.50	shrimp & lobster spring rolls	11.50
vegetable dumplings <i>shittake, cabbage, carrot, spinach</i>	8.00	chicken teriyaki pot stickers	9.00
szechuan pork dumplings <i>spicy peanut sauce</i>	9.50	ruby's dim sum sampler <i>2 each of: shrimp, vegetable, pork & chicken dumplings</i>	15.00

SUSHI & SASHIMI

tuna	4.50	salmon	4.00	octopus	4.00
toro	mp	smoked salmon	3.50	salmon roe	3.50
yellowtail	4.50	shrimp	3.50	tamago	3.50
bbq eel	3.50	uni	6.50	tobiko	3.50
flake	4.25	crab	4.50	albacore	4.00

SUSHI TO SHARE

39.00 per platter

ruby roll assortment

1 each: times square, monster, new yorker, dragon

sashimi platter

3 each: tuna, salmon, yellowtail & bbq eel

sushi & maki platter

2 each: yellowtail sushi, tuna sushi, salmon sushi

1 each of: crabmeat california, spicy tuna

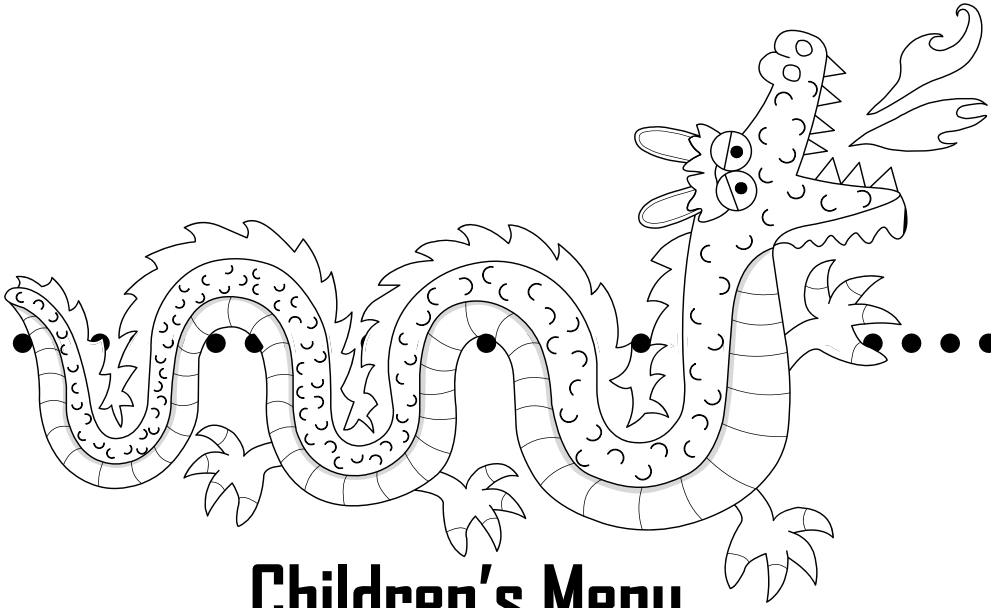
HOUSE ROLLS

spicy tuna	11.50
monster <i>crispy tempura roll, spicy tuna, avocado</i>	11.50
crabmeat california <i>avocado</i>	12.00
tempura shrimp <i>asparagus</i>	10.00
crispy soft shell crab <i>avocado, cucumber, romaine, spicy gojujang remoulade</i>	16.00
sweet & spicy <i>bbq eel, hamachi, avocado, grilled pineapple, korean miso</i>	11.50
crunchy florida <i>avocado, crab & shrimp</i>	11.50
golden <i>lobster, tempura shrimp, crispy banana</i>	16.00
times square <i>shrimp, spicy hamachi, romaine, walnut-tamarind</i>	14.00
new yorker <i>smoked salmon, cream cheese</i>	11.50
sushi taco trio <i>spicy tuna, salmon, hamachi, avocado, spicy eel sauce</i>	13.95
dragon <i>bbq eel, shrimp, avocado, cilantro aioli</i>	14.50
lobster explosion <i>tempura lobster, kimchee, spicy miso drizzle</i>	15.00
snowball <i>crab tuna, avocado, spicy eel sauce</i>	10.95
creamy tuna <i>green scallion, avocado, wasabi tobiko, wasabi crème fraîche</i>	12.00
spicy diablo <i>yuzu shrimp, avocado puree, fiery tuna tataki, chili teriyaki glaze</i>	11.00

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RUBY FOOD'S

children's menu



Children's Menu

\$12.95 For Ages 10 & Under

ENTREES

PB & J Pinwheels

Natural Peanut Butter, Jelly,
Whole Wheat Bread (No Crust), Baked Potato Chips

Grilled Cheese Sandwich

French Fries

Steamin' Shrimp Dumplings

4 Dumplings, Soy Sauce

Spare Ribs in a To Go Box

Pork Spare Ribs, Sweet & Sour Sauce

Ruby's Noodles

Chicken, Steamed Broccoli, Udon Noodles, Teriyaki

Chicken Fingers

French Fries

Applegate Organic Hot Dog

Baked Potato Chips

DESSERTS

Ice Cream Sandwich

Vanilla Ice Cream, Chocolate Sauce, Chocolate Chip Cookies

Dirt 'n Worms

Chocolate Pudding, Oreo Cookies, Gummy Worms

Choice of Beverage

Coke, Diet Coke, Sprite, Ginger Ale



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