

What is Goji? Talking about a super fruit here! Goji Berries are loaded with beta-carotene (a pigment found in plants and fruits) which helps promote healthy skin. Goji berries have also been known to help boost the immune system and protect the eyes. If you want to try them with water, please ask your server. Goji water is complimentary.



WILD GOJI

Asian Fusion & Bar

Wild Goji’s Chef’s Special Bring you to real Asia

Street Starter

Fuji Wonton 6 pcs Kani & cream cheese, drizzled w. sliced Fuji apples & honey wasabi	\$7
Wild Bao Pork belly bao sliders w. cilantro, red onion, pickle, plum sauce drizzle and sprinkled w. goji berries	\$5
Edamame served warm and tossed light w. salt add spicy garlic (\$1.00)	\$4
Gyoza 6pcs Japanese style pork and chicken dumplings with House made Ponzu dipping sauce	\$6
Dynamic Chicken Wings 8pcs Crispy Wings tossed in a fiery Wild Goji signature sauce or Korean BBQ Sauce	\$9
Peppercorn Calamari* Tempura fried & tossed w. cracked peppercorn, cilantro and red pepper served w. Thai aioli sauce	\$7
Shazam Shrimp* Tempura rock shrimp wok fried, drizzled w. jalapeño honey aioli, topped w. toasted coconut	\$7
Tempura Starter Tempura fried broccoli, onion, sweet potato and asparagus Or Tempura Fried shrimp 3pcs	\$9
Lettuce Wraps Quick wok mushroom, water chestnut w. fresh lettuce cup at your choice of chicken or shrimp.	\$7 Chicken \$8 Shrimp
Japanese Fried Oysters Drizzled with cocktail sauce	\$8
Takoyaki 章鱼烧 Octopus balls with bonito flakes	\$5

Soup and Salad

Nagoya Miso soup	\$3
Peking Hot & Sour soup	\$3
Authentic Chinese Wonton Soup	\$3
Hong Kong Egg Drop Soup*	\$3
Sunomono seaweed salad sliced cucumber mixed w. seaweed miso vinaigrette.	\$5
Ginger Salad Mixed Green Salad w. ginger dressing	\$5
Tofu Salad Crispy tofu over mixed greens w. ginger dressing	\$6
Grilled Steak Salad Asian salad mixed w. wonton crisps and shredded steak,served w. a ginger dressing.	\$12

Mama Zen’s Dumplings 5pcs (Daily Limited) 饺子 Boiled handmade dumplings w. pork & seasonal vegetable	\$6
Ramen (Noodle) 日式拉面 served w. thin straight Japanese ramen noodle ALL served with sweet corn, seaweed, spring egg, bean sprouts, naruto w. scallion <u>1.First Choose Your Broth</u> Tonkotsu Broth (Homemade Pork Broth) Miso Broth Spicy Miso Tonkotsu Broth <u>2.Second Choose Pork Chia Sur or Seasonal Veggie</u>	\$13
Seafood Udon Noodle Soup 海鲜乌冬面 Seafood broth, udon noodle with kani, 2pcs tempura shrimps, lump crab, jumbo shrimps, naruto w. mixed vegetables	\$16.45
Katsudon (Rice) 丼 Deep fried pork or chicken and eggs cooked in a sweet and salty broth and placed over steam white rice, +cheese \$2	\$13
Hibachi At Your Choice 日式铁板 Japanese style grill, served with miso soup, house ginger salad, sautéed assorted vegetable and fried rice	\$18 Chicken \$20 Steak \$22 Shrimp \$22 Salmon



Entree served w. steam white rice or fried rice +\$2	
Kung Pao Chicken Spicy diced chicken white meat or shrimp sauté w. zucchini, carrots, green, red pepper and peanuts	\$12
Chef Zen’s Chicken Battered, wok fried and tossed with green and red peppers in a sweet and tangy sesame sauce	\$13
Garlic Chicken All white breast meat sautéed w. broccoli and home made garlic sauce.	\$13
Basil Beef* Sliced steak marinated in garlic and olive oil, sautéed with Thai basil, onions, bell pepper, mushrooms and cilantro in a brown sauce	\$14
Shrimp w. Walnut* Battered and fried shrimp, topped w. toasted walnuts, topped off w.a creamy melon sauce and garnished w. honey dew melon balls.	\$17
Lamb Chop* Lamb chops seasoned w.salt and pepper served w. fried sweet potato.	\$22
Malaysia Salmon* Pan seared salmon w. asparagus in cilantro thai spicy chili sauce	\$19
Buddakan with Tofu Green pepper, broccoli, carrots, mushroom, snow peas, baby corn, zucchini asparagus w. tofu	\$12

Bowl of FRIED Rice and FRIED Noodle

Beef Jalapeño Fried Rice Tender beef and seasonal vegetables with fresh jalapeño	\$12
Malaysia Fried Rice* Quick wok pineapple, raisins, green and red peppers, corn, carrots, onion, egg and curry	\$11
Stir Fry Ramen* Chopped bacon, shrimp, chicken & calamari stir fried with fresh ginger, scallions, carrots & bean sprouts	\$13

* Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs or peanuts may increase your risk of food-borne illness.
For groups of 6 or more, a gratuity of 18% will be added.
All selections are subject to availability and menus are subject to change without notice. Photo are generic and for reference only
Welcome to Wild Goji | 7115 Blanco Rd Ste110, San Antonio TX 78216 | 210-277-0638 | www.wildgojisatx.com

寿司&生鱼片 SUSHI MENU

Starter

Sashimi Ceviche*	\$14
Tuna, salmon, yellowtail & spring mix marinated in a ponzu sauce	
Tuna Tataki*	\$12
Pepper tuna w. spring mix salad in ponzu sauce	
Sushi or Sashimi Starter*	\$13
chef's choice of 5 pcs of sushi or 6 pcs of sashimi	
Yellowtail Jalapeno Sashimi*	\$13
Yuzu vinaigrette w. black tobiko	
Live Tree*	\$12
Salmon, yellowtail, tuna, kani, avocado & ikura wrapped in cucumber in ponzu sauce	
Chirashi Sashimi Don*	\$13
2 tuna, 2 salmon, 2 yellowtail & sushi rice w. chef sauce	
Unagi Don	\$13
BBQ eel, steam rice & Japanese pickles w. eel sauce	
Sashimi Sampler* No substitution	\$38
20pcs of Sashimi Chef's Choice	
Sushi Sampler* No substitution	\$38
Chef's best assorted tuna, white tuna, yellowtail, salmon, shrimp, octopus, freshwater eel and omelet, served w. a California roll	

Classic Maki Roll Or Hand Roll

—\$5—

- California
- Sweet Potato
- Kani
- Cucumber
- Smoke
- Salmon Skin
- Avocado



—\$6—

- Tuna*
 - Salmon*
 - Spicy Tuna* or Salmon*
 - Yellowtail Scallion*
 - Vegan(Cucumber Avocado Oshinko Asparagus)
 - Alaska*(Salmon Avocado,Cucumber)
- Boston(Shrimp, cucumber)
 - Tuna Avocado*
 - Tuna Cucumber*
 - Salmon Avocado*
 - Salmon Cucumber*
 - Philly(Smoked salmon, cream cheese, cucumber)



—\$7—

- Eel
 - Shrimp Tempura
 - Eel Avocado
- Eel cucumber
 - Spicy Yellow tail*

Nigiri Sushi Or Sashimi

2 pieces per order

—\$5—

- Kani
- Egg Omelet
- Smoked Salmon*
- Shrimp
- Mackerel*

—\$6—

- Salmon Roe*
- White Tuna*
- Red Clam*
- Eel*
- Octopus*
- Tobiko*

—\$7—

- Yellow Tail*
- Scallop*
- Sweet Shrimp*
- Tuna*
- Salmon*



Signature Roll (EVERYTHING IS MADE TO ORDER)

Wild Goji Signature Roll	\$16
Shrimp tempura, mango, cilantro inside and torch seared yellowtail, sea salt, Jalapeño, black tobiko and wasabi yuzu sauce	
Dynamite Roll*	\$12
Spicy scallop and crunchy top w. avocado, tuna & salmon,masago	
Texas Gulf Coast Roll	\$13
Shrimp Tempura & Kani inside, avocado & black tobiko outside.	
Spider Roll	\$12
Soft shell crab in tempura style with cucumber avocado, massage and eel sauce.	
Rainbow Roll*	\$13
Kani, cucumber, avocado inside w. tuna, salmon, yellowtail, white fish on outside top w. tobiko.	
Tuna Lover*	\$14
Deep fried white tuna asparagus inside, outside w. pepper tuna tobiko chive w. eel sauce and spicy mayo.	
Godzilla Roll*	\$12
Spicy tuna inside with avocado & red tobiko on top.	
Rock n Roll*	\$12
Kani, white tuna and spicy tuna lightly fried served w. eel sauce, spicy mayo and Sriracha	
Volcano Roll*	\$14
California base roll w. spicy tuna and flakes on top.	
Angry Dragon*	\$18
Shrimp tempura base, spicy tuna, slice papaya, Kani salad on top served w. nuta sauce.	
Four Season Roll*	\$16
Tuna, yellowtail, salmon and avocado inside w. rainbow of color tobiko outside.	
Eel Love	\$16
Generous amounts of fresh water eel, cucumber, radish sprout & asparagus inside and more eel avocado on top.	
The Castle Hills Roll*	\$18
Shrimp tempura, spicy Kani, avocado top w. seaweed salad and spicy salmon meatball, baby spinach salad w. caviar.	
Surf & Turf Roll*	\$18
Tempura lobster, spicy tuna inside, topped w. Filet Mignon, black and red caviar.	
Iku Iku Roll*	\$16
Spicy Tuna, Jalapeño, cream cheese inside w. topped with peppertuna, salmon, avocado w. spicy mayo & eel sauce	
#GoSpursGo# Roll	\$18
Tempura lobster, spicy kani, cucumber, avocado, mango, soy paper w. yogurt sauce	
Sakura Blossom Roll	\$17
Kani, cucumber, avocado inside w. tuna, salmon on outside top w. breaded bay scallop, spicy mayo and eel sauce	
Lava Roll	\$17
Salmon, cream cheese, kani, avocado lightly fried, top with spicy tuna, deep-fried jalapeños, spicy mayo, eel sauce	

Dessert

Tempura Ice Cream	\$5
Tempura NY Cheese Cake	\$7
Japanese Ice Cream	\$5/scoop
-Taro	
-Black Sesame	
Mochi	\$3/each
Pounded sticky rice cake formed around an ice cream filling	\$5/2 pcs
-Green Tea	
-Red Bean	
-Strawberry	
-Mango	
-Chocolate	
Lava Cake	\$8
Served with vanilla ice cream and a piece of macaron	



Kids Menu (kids under 12 years old)

Fried Rice w.	\$6/\$7/\$6
Chicken/ Beef/ Vegetable	
Fried Ramen w.	\$6/\$7/\$6
Chicken/ Beef/ Vegetable	
Sweet Sour Chicken	\$8
Chicken/Beef & Broccoli w. white rice	\$8



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