

STINGRAY

SUSHI BAR + ASIAN GRILL

EXECUTIVE CHEF
Caroline Wetzelberger
stingrayrestaurant.com

Small PLATES

STEAMED EDAMAME 7 (GF)

Sea salt or Old Bay & butter

GENERAL TSO'S CAULIFLOWER 8

Tempura cauliflower, sesame seed

FIRECRACKER SHRIMP 12

Tempura battered, Sriracha aioli

CRISPY CALAMARI 12

Miso-chili glaze, scallion

PORK BELLY BAO BUNS (3) 14

Napa slaw, chili glaze

TEMPURA FRIED GREEN BEANS 10

served with miso curry aioli

ASIAN SPARE RIBS 12 (DF)

House marinated & braised

KOREAN BBQ WINGS (8) 11

Soy chili glaze, pickled vegetables

CRAB RANGOONS 13

Served with hot & sweet mustard sauce

SUMMER ROLLS 12 (GF) (DF)

Steamed shrimp, rice noodles, assorted vegetables, mint, Thai basil, served with house peanut sauce

TUNA TOWER 14

Sushi rice, California dream mix, Ahi Tuna, seaweed salad, served with crispy wontons

Soup & Salad

MISO SOUP 5 (GF) (DF)

Silken tofu, wakame seaweed, scallion

HOT + SOUR SOUP 8

Soy marinated mushrooms, bamboo shoots, scallion, tofu, egg

THAI CURRY CREAM OF CRAB 8 (GF)

ASIAN CHOPPED SALAD 8
Cabbage, carrot, cilantro, scallion, Mandarin oranges, roasted cashews, wonton strips, ginger carrot dressing

add to any salad Shrimp -or- Chicken + 6 • Salmon +12
Beef Tenderloin + 16 • Daily Fresh Fish MKT PRICE

59 LAKE AVE • REHOBOTH BEACH, DE • 302.227.6476

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server of any food allergies or dietary restrictions.

DIM SUM

5 PIECES EACH, SERVED WITH
THAI SWEET CHILI + PONZU SAUCE

SPRING ROLLS ...

PHILLY CHEESESTEAK 10

VEGETARIAN 9

DUMPLINGS...

PORK 10 • VEGETARIAN 9 • BRAISED DUCK 11

SHRIMP+PORK SHUMAI 13

DUMPLING COMBO (8 pcs.) 18

BIG DIM SUM PLATTER

Spring rolls + dumplings (12 pcs.) 24

RICE and noodles

VEGETABLE FRIED RICE 10 (DF)

Peas, carrot, egg, bean sprout, water chestnut, scallion, soy

Mix up your fried rice with...

CHICKEN +6 • SHRIMP +6 PORK BELLY +6

DUCK RAMEN 23 (DF)

Seared breast, bok choy, bean sprout, shiitake mushrooms, scallion

BEEF OR SHRIMP LO MEIN 21

Snow peas, broccoli, shiitake mushrooms, water chestnut

SHRIMP -OR- CHICKEN PAD THAI 21 (GF)

Egg, bean sprouts, crushed peanuts, scallions

ENTREES

GENERAL TSO'S CHICKEN 18

Served with steamed rice, choice of one side

MONGOLIAN BEEF & BROCCOLI 21 (DF)

Served with steamed rice, choice of one side

SALMON TERIYAKI 24

Steamed rice, crispy Asian brussels

BEEF, CHICKEN, OR SHRIMP TERIYAKI 21 (DF)

Teriyaki glazed, vegetable fried rice, seasonal vegetables

HONEY WALNUT SHRIMP 22

Served with steamed rice, choice of side

BABY BOK CHOY (GF)

KUNG PAO GREEN BEANS (GF) (DF)

crispy bacon, chili crisp, crispy shallots

STIR FRIED SWEET POTATO NOODLES +2 (GF) (DF)

CHEF'S CHOICE MUSHROOM MEDLEY +1

VEGETABLE LO MEIN (half portion) +2

CRISPY ASIAN BRUSSELS (DF)

sesame oil & pork belly

\$5
sides

japanese sake

CANS, CUPS + BOXES

"GOLDEN BULLET" KIKUSUI, SMV -2 HONJOZO NAMA GENSJU
Sweet, fat, full + powerful. A mix of banana bread + honey. **180ml CAN 16**

"DEMON SLAYER" NIHON SAKARI, SMV +5 SEISHU
Super smooth + very dry. Rough earthy character **180ml BOX 8.5**

"BRILLIANT JADE" TAMANO HIKARI, JUNMAI GINJO
Bright + nuanced brew, favors of sweet steamed rice **180ml CAN 15**

"SUNFLOWER SKYLINE" AMABUKI, SMV +10 JUNMAI GINJO
Notes of wildflower, anise, crisp finish **200ml CUP 16**

"NIGHT CAP" BANSHAKU KARAKUCHI, SMV +4.5 FUTSUSHU
A crisp clean flavor, pleasant on palate **6.8 oz CUP 14**

"PERFECT SNOW" KIKUSUI, SMV -19 NIGORI GENSJU
Japan's #1 selling cloudy sake. Full bodied, with dynamic sweetness **180ml CAN 16**

"STRAWBERRY" AMABUKI ICHIGO JUNMAI GINJO
A refreshing sweetness and fruitiness that is indeed reminiscent of plump, ripe strawberries **180ml CUP 16**

MILD + SWEET

"WHITE SILK" KIKU MASAMUNE, SMV -40 NIGORI JUNMAI
Velvet + elegant sweetness, mild yet refreshing flavor... **31 (500ml)**

"OZE X ROSE" OZE NO YUKIDOKE, SMV +10 JUNMAI DAIGINJO
Tart + sweet sake rose, hints of juicy strawberry, natural vivid pink ... **17 • 65 (720ml)**

"IMPERIAL PRINCESS" KIKU MASAMUNE, SMV -2 JUNMAI
Delectably smooth + balanced. Floral with notes of green apple... **12 • 22 • 43 (720ml)**

"BORN GOLD" SMV +2 JUNMAI DAIGINJO
Semi-sweet, aged one year, limited production. "Born" sake is used in Japan's ceremonies + festivals. Perfect for your celebration tonight... **66 (720ml)**

RICH + BOLD

"DRUNKEN WHALE" SUIGEI KOUKIKU 54, SMV +7 JUNMAI GINJO
Full bodied, balanced + smooth, dry finish, ripe fruit... **59 (720 ml)**

"SHALLOWTAIL 50" NIWANO UGUISU JUNMAI DAIGINJO
Nectarine + honeysuckle, semi-dry, juicy aromatic sake... **20 • 35 • 70 (720ml)**

"BLUE DRAGONFLY" IZUMIBASHI JUNMAI GINJO
Dry, hearty brew, fragrant melon + apple aromas, long finish... **72 (720ml)**

CRISP + QUENCHING

By the Bottle, or "6oz cup • 10oz carafe" if noted.

"CHRYSANTHEMUM MIST" KIKUSUI, SMV +3 JUNMAI GINJO
Light + crisp, gentle aromas of fruit + rice... **12 • 24 • 97 (1.75L)**

"GOBLIN'S DANCE 50" TENGUMAI, SMV +3 JUNMAI DAIGINJO
Sharp, mouthwatering brew, mineral flavor + easily cleanses palate... **71 (720ml)**

"DIAMOND DUST" HYOUSHO, SMV -2 NIGORI JUNMAI GINJO
Soft, slightly hazy. Light melon, nectarine + pear nuances... **52 (720ml)**

sake flights 19 • *hot sake* 10 oz. - 14 6 oz. - 9

cocktails OVER ICE

GIN BLOSSOM Bar Hill, elder flower, limoncello, peach bitters, club soda, fresh lemon, bee pollen rim, flower garnish 13

KUNG FU CRUSH Titos, Kiwi, Yuzu, Ginger, Green Tea, Sparkling Sake 12

WHISPERING GEISHA Brandy Nigori Sake, Chamomile liqueur, hibiscus tea infused syrup, topped with cava 12

CHERRY SLAYER Yuzu Sake, Creme de Cherry Liqueur, Demon Slayer Sake 13

JAPAN MEET MANHATTAN Suntory Whiskey, Orange Zest, Luxardo Cherry 13

THE ANGRY MULE Peach Orange Blossom Ketel Botanicals, Lime Juice, Ginger Puree, Topped with Angry Orchard 13

SHISHO-JITO Cranberry Rum, Shisho Leaves, Pama, Lime, Japanese Bitters, Club Soda 12

PA-LOCO Teremana Blanco Tequila, Combier L'orange, Grapefruit Juice, Club Soda, Tajin Rim 12

SEÑORA SANGRIA Teremana Reposado, Pama, Peach Schnapps, Cinnamon, Orange Bitters, Red Wine 13

BY THE GLASS...

PALISSADE Rose France	9/36
COLUMNNA Albariño Rias Baixas, Spain	11/44
THE APPLICANT Sauvignon Blanc Valle Central, Argentina	8/32
CHASING VENUS Sauvignon Blanc New Zealand	10/40
CORTEFRESCA Pinot Grigio Delle Venezie, Italy	8/32
WENTE Chardonnay Livemore Valley, CA	10/40
NEBEL Riesling Germany	9/36

BY THE BOTTLE...

B.R. COHN Chardonnay Russian River Valley, CA	48
CARMEL ROAD Chardonnay Monterey, CA	49
CLINE Viognier Sonoma, CA	36
DESPARADA, AMPHORA Sauvignon Blanc Santa Barbara, CA	65
BARTER & TRADE Sauvignon Blanc Columbia Valley, WA	36
VICENTIN Blanc de Malbec Mendoza, Argentina	42
UNION SACRE Rose of Pinot Noir Santa Barbara, CA	48

BY THE GLASS...

DELOACH Pinot Noir Heritage Reserve, CA	10/40
ANTIGAL UNO Malbec Mendoza, Argentina	10/40
CANNONBALL Cabernet Sonoma, CA	11/44
THE PULL Red Blend Paso Robles, CA	9/36

BY THE BOTTLE...

DECOY BY DUCKHORN Pinot Noir Sonoma County, CA	49
ORIN SWIFT SLANDER Pinot Noir St. Helena, CA	86
BARTER & TRADE Cabernet Columbia Valley, WA	48
ALEXANDER VALLEY Cabernet Sonoma County, CA	49
FABLEIST Zinfandel Paso Robles, CA	49
THE COUNT FOUNDER'S Red Blend Sonoma County, CA	49
THE ARSONIST Red Blend; Petit Verdot, Malbec, Cabernet CA	36
VICENTIN Malbec Mendoza, Argentina	42

bubbles

POQUITO Sparkling Moscato Valencia, Spain (375ml)	18
CANELLA VALDOBBIADENE Prosecco Veneto, Italy (187ml)	15
LE GRAND COURTAGE Brut Rose France (187ml)	16
RAMON CANALS Mont Paral Vintage Brut Barcelona, Spain	9/36
VEUVE CLICQUOT Brut Yellow Label France	92

martinis

KAI HIBISCUS Hawaiian Organic Ocean Vodka, Hibiscus Liqueur, Ginger Shrubs, White Peach Cranberry, Yuzu + Orchid Ice Ball 15

HELLO KITTY Shochu, Elderflower Liqueur, Strawberry Puree, Sparkling Sake, Crush Pez Rim 14

TICKLE ME VIOLET Grape Vodka, St. Germaine, Lavender Bitters, Sugar + Lavender Rim 14

LAST DANCE WITH MARY JANE Thai Chili Pepper Infused Hornitos Tequila, Blackberry Puree, Black Volcanic Salt Rim 14

I WISH MAN Jameson Cold Brew, Licor 43, Fresh Brewed Coffee, Chocolate Bitters, Lava Salt Rim 13

THE DRUNKEN BUDDHA Hendricks Gin, Ginger Liqueur, Muddled Cucumber, Splash Crabbies Ginger Beer 15

PEAR PRESSURE Absolut Pear, Ginger Liqueur, Lemon, Pear Juice Cinnamon Ginger Snap Cookie Rim 14

THE PROSPECTOR "A Ryan Minnick Original" - Sagamore Rye Whiskey, Sweet and Dry Vermouth, Grand Marnier, Pecan Vanilla Bitters, Luxardo Cherry 14

BLUE PIXIE Van Gogh Acai Blueberry Vodka, Blackberry Puree, Pixie Stick Rim 14

beer

ASK YOUR SERVER FOR OUR DRAFT BEER SELECTION

RAR, NANICOKE NECTAR DE 12oz can 5
VICTORY GOLDEN MONKEY PA 12oz can 6
BELL'S TWO HEARTED ALE MI 5
GOLDEN ROAD MANGO CART CA 12 oz. can 5
SAPPORO Japan 22oz can 10
MAMITAS LIME SELTZER IL 12oz can 5
KIRIN LIGHT Japan 4
TSINGTAO LAGER China 4.5
PACIFICO Mexico 4
STELLA ARTOIS Belgium 6
BUD LIGHT MO 3.5

LIQUID THERAPY