



APPETIZERS

WOK-CHARRED EDAMAME (V)	5	CHICKEN SSAM	10
Soybeans, Fried Shallots, Egg Crunch, Soy Sauce May be ordered GF		Minced Chicken, Gochujang Sauce, Deep-Fried Rice	
JADE GYOZA	9	ROCK SHRIMP CRUNCH	12
Pork & Shrimp Pot Stickers, Spicy Soy Sauce		Crispy Deep Fried Shrimp, Spicy Thai Aioli Sauce	
SALT & PEPPER CALAMARI	10		
Fried Squid , Green Chili, Nouc Mam Sauce			

TEMPURA & CEVICHE

GREEN BEANS TEMPURA & GREEN CEVICHE (V)	9	LOBSTER TEMPURA	19
Tempura Battered Green Beans, Asian Green Ceviche		Tempura Lobster, Ceviche, Amarillo Leche De Tigre May be ordered GF	
SHRIMP TEMPURA & CEVICHE	14		
Tempura Battered Shrimp, Ceviche			

SOUPS

MISO SOUP	4
Miso Broth, Silken Tofu, Green Onion	
AUTHENTIC HOT AND SOUR SOUP	5
Spicy Tangy Sour Broth, Silken Tofu, Chicken, Eggs	
EGG DROP SOUP (V)	5
Velvety Egg Broth, Green Onion	

SALADS

FRIED WATERCRESS SALAD (V) (VE)	6
Fried Garbanzo Beans, Sashew Nuts, Crispy Quinoa, Spicy Soy Sause May be ordered GF	
CITRUS SEAWEED SALAD (V) (VE)	6
Seasoned Seaweed Salad, Sesame Seeds, Avocado	

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CHINESE

WOK

CHINESE BROCCOLI / BABY BOK CHOY (V) 11	BEEF WITH BROCCOLI 16
Wok Tossed Vegetables, Black Bean Dark Sauce May be ordered GF	Flank Steak, Ginger-Garlic Aromatics, Steamed Broccoli
BUDDHA'S DELIGHT (V) 13	WALNUT SHRIMP 16
Wok Fried Tofu, Mixed Seasonal Vegetables May be ordered GF	Shrimp, Candied Walnut, Creamy White Sauce, Jalapeno
GENERAL TSO'S CHICKEN 15	SICHUAN BEEF 17
Wok Fried Chicken, Vegetables, General TSO's Sauce	Szechuan Wok Fried Beef, Spicy Dark Sauce, Jalapeno May be ordered GF
MONGOLIAN BEEF 15	WOK CHARRED FILET MIGNON 26
Flank Steak, Sweet Soy, Garlic, Green Onion, Jalapeño	Wok-Fried Filet Mignon, Seasonal Vegetables, Gochujang Sauce
CASHEW CHICKEN 16	KUNG PAO LOBSTER Market Price
Wok Fried Chicken, Toasted Cashews, Vegetables	Spicy Sichuan Chili Sauce, Peanuts, Green Onion, Red Chili Peppers

HOUSE SPECIALTIES

SALT & PEPPER PRAWNS 26	STEAMED OR FRIED WHOLE FISH 39
Wok Stirred Fried Prawns Tossed In Salt & Pepper Seasoning, Ginger Sauce	Steamed with Ginger and Soy, Fried with Spicy Soy Sauce
SPICY SEAFOOD HOT POT 27	LOBSTER HOUSE STYLE Market Price
Seasonal Seafood, Vegetables	Stir Fried Lobster Tail, Ginger-Garlic Aromatics
ROAST HALF DUCK 34	
Crispy Roasted Duck, Five Spice Seasoning, Spicy Hoisin Sauce, Steamed Buns	

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JAPANESE

CHEF'S OMAKASE

CHEF'S OMAKASE NIGIRI (GF)	27	CLASSIC ROLLS	
7-Piece Chef's Choice Of Fresh Fish Of The Day		California Roll (GF)	7
CHEF'S OMAKASE SASHIMI (GF)	45	Vegetable Roll (V) (GF)	7
15-Piece Chef's Selection Of Daily Fresh Fish		Yellowtail Roll (GF)	8
CHEF'S OMAKASE SASHIMI & NIGIRI (GF)	65	Shrimp Tempura Roll	9
21-Piece Chef's Super Premium Selection		Tuna Roll (GF)	9
		Eel Roll	10
		Spicy Tuna Roll	10
		Rainbow Roll (GF)	12

SUSHI

Nigiri: Two pieces per order

Sashimi: Five pieces per order

MACKEREL (Saba)	Nigiri 6 Sashimi 17	KANPACHI (Amberjack)	Nigiri 7 Sashimi 21
TAMAGO (Egg Omelet)	Nigiri 6 Sashimi 17	OCEAN TROUT (Sakura- Masu)	Nigiri 8 Sashimi 21
YELLOWTAIL (Hamachi)	Nigiri 7 Sashimi 20	SALMON (Sake)	Nigiri 8 Sashimi 19
HIRAME (Fluke)	Nigiri 8 Sashimi 22	MADAI (Snapper)	Nigiri 8 Sashimi 23
SHIMA AJI (Jack Mackerel)	Nigiri 8 Sashimi 22	SHRIMP (Ebi)	Nigiri 8 Sashimi 23
TUNA (Maguro)	Nigiri 8 Sashimi 23	OCTOPUS (Tako)	Nigiri 9 Sashimi 17
SALMON BELLY	Nigiri 8 Sashimi 21	SALMON ROE (Ikura)	Nigiri 9 Sashimi 29
KINMEDAI (Golden Eye Snapper)	Nigiri 9 Sashimi 22	HOKKAIDO SCALLOP	Nigiri 9 Sashimi 39
SWEET SHRIMP (Amaebi)	Nigiri 10 Sashimi 25	UNI (Sea Urchin)	Nigiri MP Sashimi MP
TORO (Tuna Belly)	Nigiri MP Sashimi MP		

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JAPANESE

SIGNATURE ROLLS

ASEVICHADO (GF)	11	JADE	16
Snapper, Octopus, Shrimp, Cucumber, Sweet Chili, Red Onion, Potato Crisp, Shallot Crisp, Micro Cilantro, Ceviche Salsa, Spicy Cumin Popcorn		Seared Salmon, Eel, Potato Crisp, Avocado, Bonito Truffle Crush	
"CASPER"	12	LAS VEGAS ROLL	16
Small Octopus, Crab, Shishito Pepper, Micro Cilantro, Arare, Smoky Habanero Aioli		Tuna, Salmon, Yellowtail, Avocado, Cherry Blossom, Eel Sauce, Smoky Habanero Aioli	
BLACK CANGREJO	13	WAGYU	18
Soft Shell Crab, Squid Ink Rice, Spicy Tuna, Avocado, Pickled Red Onion, Mini Sweet Pepper, Apricot Syrup		Green Peppercorn, Shrimp Tempura, Snow Crab, Mustard Seed Caviar, Asparagus, Black Garlic Ponzu Puree	
BAJA CAJI	14	TROY	18
Tuna, Yellowtail, Cilantro, Serrano, Potato Crisps, Smoky Habanero Aioli		Seared Salmon, Spicy Tuna, Lotus Root, Fennel, Bonito Truffle Crush, Habanero Aioli	
TIGER ROLL	15	TWEETY BIRD	18
Shrimp Tempura, Cucumber, Spicy Tuna, Avocado, Matcha Powder, Eel Sauce		King Crab, Avocado, Salmon, Mango, Crispy Quinoa, Tobiko, Okinawan Potato, Aji Amarillo Salsa May be ordered GF	

CHILLED APPETIZER

CAUSA	11	BEEF CURED SALMON BELLY	15
Purple Sweet Potato, Yellowtail, Shrimp, Aji Amarillo, Tobiko, Cilantro, Avocado		Watercress Pesto, Wasabi Crème Fraiche, Yuzu Ponzu	
AMBERJACK TIRADITO	13	CEVICHE OF OCTOPUS	16
Aji Amarillo Salsa, Potato Crisp Grass Crunch May be ordered GF		Shrimp, White Fish, Purple Sweet Potato Chips	

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NOODLES

RAMEN

VEGETABLE RAMEN (V)

Tofu + Bean Broth, Mushroom, Zucchini, Onion,
Fried Beans, Tofu, Kale Noodles
May be ordered GF

11

TONKOTSU SHOYU RAMEN

Pork + Soy Broth, BBQ Pork, Mushroom Dadeji,
Seasoned Soft Egg, Vegetables, Noodles

14

TONKOTSU MISO RAMEN

Pork + Miso Broth, BBQ Pork, Seasoned Soft Egg,
Vegetables, Noodles

13

SPICY SHRIMP RAMEN

Pork + Chicken Broth, Shrimp, Shrimp Dadeji,
Chili Oil, Vegetables, Noodles

17

CHICKEN RAMEN

Chicken Broth + Pork Broth, Grilled Chicken,
Black Bean Pesto, Vegetables, Noodles

13

SPICY OXTAIL RAMEN

Spicy Oxtail Broth, Ox Tail, Chili Oil,
Vegetables, Noodles

27

TONKOTSU SHIO RAMEN

Pork Broth + Shio Broth, BBQ Pork, Kimchi,
Seasoned Soft Egg, Vegetables, Noodles

14

WAGYU RAMEN

Tofu + Bean Broth, Wagyu, Bone Marrow,
Vegetables, Kale Noodles

Market Price

RICE & NOODLES

COMBINATION FRIED RICE

Shrimp, Pork & Chicken, Edamame,
Bell Peppers, Sliced Carrot
May be ordered GF

14

BEEF CHOW FUN NOODLES

Flat Rice Noodles, Bean Sprouts, Savory Dark Soy Sauce
May be ordered GF

16

SPICY SICHUAN BEEF NOODLE

Sweet Potato Noodle, Flank Steak,
Spicy Peanut Sauce, Bean Sprouts

15

SINGAPORE NOODLES

Thin Rice Noodles, Shrimp, Pork, Chicken, Bean Sprouts
Julienne Onions, Spicy Curry Seasoning

16

CHICKEN LO MEIN

Lo Mein Noodles, Julienne Carrots, Onion, Bean Sprout

16

HONG KONG STYLE NOODLES

Crisp Egg Noodles, Chicken, Shrimp, Vegetables

17

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ROBATA GRILL

Grilled Over Binchotan Charred Grill

MEAT

YAKIDORI CHICKEN	6	TOGARASHI FILET MIGNON	15
Chicken Breast, Shishito Peppers, Soy-Garlic Sauce May be ordered GF		Garbanzo Beans, Hummus, Peruvian Sauce	
KALBI BBQ PORK	8	SMOKING KONBU WAGYU	Market Price
BBQ Pork, Soy-Chili Sauce		Bone Marrow, Yuzu Butter Blanc	
LAMB CHOP	12		
Mint-Jalapeno Sauce			

SEAFOOD

PRAWNS	10	LOBSTER TAIL	19
Shrimp Sea Salt, Shrimp Crunch, Shishito Butter Blanc		Hummus, Potato Chip, Yuzu-Korsher Butter Blanc	
SEA SCALLOP	12	KING CRAB	Market Price
Grilled Scallops, jalapeño Crunch, Grilled Lime, Grass Crunch May be ordered GF		Creamy Tobiko Aioli, Lime, Green Leche de Tigre	

VEGETABLES

SHISHITO PEPPERS (V)	4	48-HOUR AGED TOFU (V)	5
Ssamjang-Tofu Butter, Spicy Cumin Popcorn, Hummus, Peruvian Sauce May be ordered GF		Ssamjang, Jangajji, Pickled Greens, Crushed Sesame Seed	
CRUDITES ASPARAGUS (V)	5	OKINAWA PURPLE SWEET POTATO (V)	7
Creamy Tofu Hummus, Bonito-Truffle Crush		Yuzu Cream Cheese, Okinawan Chip, Grass Crunch, Togarashi	

DESSERT

MISO CRÈME BRÛÉE (V)	8	JADE CHEESECAKE (V)	10
BLACK SESAME PANNA COTTA (V)	8		

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