



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, Jalapeño
GENERAL TSO'S CHICKEN 15	*SICHUAN BEEF 17
Wok Fried Chicken, Vegetables, General TSO's Sauce	Szechuan Wok Fried Beef, Spicy Dark Sauce, Jalapeño 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

7-Piece Chef's Choice Of Fresh Fish Of The Day

*CHEF'S OMAKASE SASHIMI (GF) 45

15-Piece Chef's Selection Of Daily Fresh Fish

*CHEF'S OMAKASE SASHIMI & NIGIRI (GF) 65

21-Piece Chef's Super Premium Selection

CLASSIC ROLLS

*California Roll (GF) 7

*Vegetable Roll (V) (GF) 7

*Yellowtail Roll (GF) 8

*Shrimp Tempura Roll 9

*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

*TAMAGO (Egg Omelet) Nigiri 6 | Sashimi 17

*YELLOWTAIL (Hamachi) Nigiri 7 | Sashimi 20

*HIRAME (Fluke) Nigiri 8 | Sashimi 22

*SHIMA AJI (Jack Mackerel) Nigiri 8 | Sashimi 22

*TUNA (Maguro) Nigiri 8 | Sashimi 23

*SALMON BELLY Nigiri 8 | Sashimi 21

*KINMEDAI (Golden Eye Snapper) Nigiri 9 | Sashimi 22

*SWEET SHRIMP (Amaebi) Nigiri 10 | Sashimi 25

*TORO (Tuna Belly) Nigiri MP | Sashimi MP

*KANPACHI (Amberjack) Nigiri 7 | Sashimi 21

*OCEAN TROUT (Sakura- Masu) Nigiri 8 | Sashimi 21

*SALMON (Sake) Nigiri 8 | Sashimi 19

*MADAI (Snapper) Nigiri 8 | Sashimi 23

*SHRIMP (Ebi) Nigiri 8 | Sashimi 23

*OCTOPUS (Tako) Nigiri 9 | Sashimi 17

*SALMON ROE (Ikura) Nigiri 9 | Sashimi 29

*HOKKAIDO SCALLOP Nigiri 9 | Sashimi 39

*UNI (Sea Urchin) 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 CALL	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	*BEET 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

Chicken Breast, Shishito Peppers, Soy-Garlic Sauce
May be ordered GF

KALBI BBQ PORK

8

BBQ Pork, Soy-Chili Sauce

*LAMB CHOP

12

Mint-Jalapeño Sauce

*TOGARASHI FILET MIGNON

15

Garbanzo Beans, Hummus, Peruvian Sauce

*SMOKING KONBU WAGYU

Market Price

Bone Marrow, Yuzu Butter Blanc

SEAFOOD

PRAWNS

10

Shrimp Sea Salt, Shrimp Crunch, Shishito Butter Blanc

LOBSTER TAIL

19

Hummus, Potato Chip, Yuzu-Korsher Butter Blanc

SEA SCALLOP

12

Grilled Scallops, jalapeño Crunch, Grilled Lime,
Grass Crunch
May be ordered GF

KING CRAB

Market Price

Creamy Tobiko Aioli, Lime, Green Leche de Tigre

VEGETABLES

SHISHITO PEPPERS (V)

4

Ssamjang-Tofu Butter, Spicy Cumin Popcorn,
Hummus, Peruvian Sauce
May be ordered GF

48-HOUR AGED TOFU (V)

5

Ssamjang, Jangajji, Pickled Greens,
Crushed Sesame Seed

CRUDITES ASPARAGUS (V)

5

Creamy Tofu Hummus, Bonito-Truffle Crush

OKINAWA PURPLE SWEET POTATO (V)

7

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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