



# BEVERAGES

## SAKE

### JUNMAI

Itami Onigoroshi - 300ml 24

### HOT SAKE

Sho Chiku Bai - 300ml 12

### JUNMAI GINJO

Chikurin Karoyaka - 720ml 55

Dewazakura Oka "Cherry Bouquet" - 300ml 35

Gekkeikian "Suzaku" - 300ml 36

TY KU Black - 720ml 52

### JUNMAI DAIGINJO

Dassai 50- 300ml 42

Horin "Good Fortune" - 300ml 45

Hakutsuru Sho Une - 720ml 65

### NAMA

Osagekko Genshu - 720ml 56

Kaze No Mori "Wind Of The Woods" - 720ml 75

### FLAVORED SAKE

Hana Pineapple - 750ml 36

Hana White Peach - 750ml 36

Hana Orange - 750ml 36

### NIGORI

Little Lily Sayuri - 300ml 32

Yuki Lychee - 375ml 30

### SPARKLING

Ikezo Berry - 180ml 12

Zipang Mango - 250ml 16

### BAJIU CHINESE

Hong Kong 86 - 750ml 88

### SOJU-KOREAN SAKE

West 32 - 750ml 60

## BEER

### DRAFT BEER

Sapporo 7

Asahi Dry 7

### DOMESTIC BOTTLED BEER

Budweiser 5

Bud Light 5

Coors Light 5

Miller Lite 5

Michelob Ultra 5

Angry Orchard Apple Cider 5

### IMPORT & CRAFT BEER

Corona 6

Heineken 6

Modelo Especial 6

Sam Adams Boston Lager 6

Stella 6

Blue Moon 6

Newcastle 6

Hop Valley Citrus Mistress IPA 6

### ASIAN BEER

Lucky Buddha-Chinese 7

Tiger-Chinese 7

Tsingtao- Chinese 7

Yanjing-Chinese 8

### LARGE FORMAT BEER

Asahi 10

Kirin 10

Kirin Light 10

Sapporo 10

Orion 12

Singha 10

## SPECIALTY COCKTAILS

### FEATURE LIBATIONS

<b>Signature Jade</b>	12
Matcha Green Tea, Sake, Coconut Cream	
<b>Jade Cooler</b>	14
Roku Japanese Gin, Yuzuri Yuzu Liqueur, Citrus, Mr. Q Cucumber Soda	
<b>Pink Geisha</b>	14
Haku Japanese Vodka, Nagomi, White Peach, Fresh Lemon Juice, Liquid Alchemist Orgeat	
<b>Soju Mojito</b>	14
Ty Ku Soju, Club Soda, Twist	

<b>Manchuria Mule</b>	14
Absolut Pear Vodka, Schonauer Apple Liqueur, Fresh Lemon Sour, Ginger Beer	
<b>Lychee Martini</b>	14
Kai Lychee Vodka, Coconut Water, Om Lychee Liqueur, Tyku Junmai White Sake	
<b>Sanguria</b>	14
Hennessy VS Cognac, Orange Curacao, Fresh Lemon Sour White Wine, Lemon Lime Soda	

## MOCKTAILS

<b>Blueberry Yuzu Lemonade</b>	8	<b>Peachee Soda</b>	8
House Blueberry Citrus Compote, Lemonade		Peach Purée, Lychee Syrup, Sierra Mist	

## JAPANESE WHISKY

<b>Suntory Toki</b>	9	<b>Yame Eight Goddesses 10 Year</b>	13
<b>Akashi Ume Plum</b>	9	<b>Hibiki Suntory Harmony</b>	14
<b>Akashi</b>	10	<b>Hakushu Single Malt 12 Year</b>	15
<b>Nikka Coffey Grain</b>	12	<b>Yamazaki 12 Year</b>	16

## WINES

### PLUM WINE

<b>Kinsen Plum Wine</b>	Glass   Bottle	6 - 22
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### WHITE WINE

<b>Twisted Moscato</b>	8 - 29
<b>Columbia Crest, Chardonnay</b>	9 - 34
<b>Sankt Anna, Riesling</b>	12 - 44
<b>Charles Smith Kung Fu Girl Riesling</b>	39
<b>Snoqualmie Riesling</b>	43
<b>Beringer, White Zinfandel</b>	7 - 24
<b>Erath, Pinot Grigio</b>	11 - 42
<b>Starborough, Sauvignon Blanc</b>	10 - 35
<b>Villa Maria Sauvignon Blanc</b>	52
<b>Flora Springs Sauvignon Blanc</b>	79
<b>Starling Castle, Gewürztraminer</b>	39

### RED WINE

<b>Rodney Strong, Merlot</b>	11 - 39
<b>Geyser Peak, Cabernet Sauvignon</b>	11 - 42
<b>Justin, Cabernet Sauvignon</b>	19 - 74
<b>Trapiche Broquel, Malbec</b>	12 - 46
<b>Meiomi, Pinot Noir</b>	11 - 42
<b>Argyle Pinot Noir</b>	65
<b>Flowers Pinot Noir</b>	110

### CHAMPAGNE

<b>Chandon Brut, California</b>	15 - 58
<b>Schramsburg, Mirabelle</b>	75
<b>Mumm Brut, Prestige</b>	72
<b>Taittinger Brut, "La Francaise"</b>	109

# STARTERS

## APPETIZERS

**WOK-CHARRED EDAMAME** (V) 5

Soybeans, Fried Shallots, Egg Crunch, Soy Sauce  
May be ordered GF

**CHICKEN SSAM** 10

Minced Chicken, Gochujang Sauce, Deep-Fried Rice

**JADE GYOZA** 9

Pork & Shrimp Pot Stickers, Spicy Soy Sauce

**ROCK SHRIMP CRUNCH** 12

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

Tempura Battered Green Beans, Asian Green Ceviche

**LOBSTER TEMPURA** 19

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 SEAWEEED SALAD** (V) (VE) 6

Seasoned Seaweed Salad,  
Sesame Seeds, Avocado

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# CHINESE

## WOK

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

## HOUSE SPECIALTIES

<b>SALT &amp; PEPPER PRAWNS</b> 26	<b>STEAMED OR FRIED WHOLE FISH</b> 39
Wok Stirred Fried Prawns Tossed In Salt & Pepper Seasoning, Ginger Sauce	Steamed with Ginger and Soy, Fried with Spicy Soy Sauce
<b>SPICY SEAFOOD HOT POT</b> 27	<b>LOBSTER HOUSE STYLE</b> Market Price
Seasonal Seafood, Vegetables	Stir Fried Lobster Tail, Ginger-Garlic Aromatics
<b>ROAST HALF DUCK</b> 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

<b>ASEVICHADO</b> (GF)	11	<b>JADE</b>	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	
<b>"CASPER"</b>	12	<b>LAS VEGAS ROLL</b>	16
Small Octopus, Crab, Shishito Pepper, Micro Cilantro, Arare, Smoky Habanero Aioli		Tuna, Salmon, Yellowtail, Avocado, Cherry Blossom, Eel Sauce, Smoky Habanero Aioli	
<b>BLACK CANGREJO</b>	13	<b>WAGYU</b>	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	
<b>BAJA CAJI</b>	14	<b>TROY</b>	18
Tuna, Yellowtail, Cilantro, Serrano, Potato Crisps, Smoky Habanero Aioli		Seared Salmon, Spicy Tuna, Lotus Root, Fennel, Bonito Truffle Crush, Habanero Aioli	
<b>TIGER ROLL</b>	15	<b>TWEETY BIRD</b>	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

<b>CAUSA</b>	11	<b>BEEF CURED SALMON BELLY</b>	15
Purple Sweet Potato, Yellowtail, Shrimp, Aji Amarillo, Tobiko, Cilantro, Avocado		Watercress Pesto, Wasabi Crème Fraiche, Yuzu Ponzu	
<b>AMBERJACK TIRADITO</b>	13	<b>CEVICHE OF OCTOPUS</b>	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

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

## SEAFOOD

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

## VEGETABLES

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

## DESSERT

<b>MISO CRÈME BRÛÉE</b> (V)	8	<b>JADE CHEESECAKE</b> (V)	10
<b>BLACK SESAME PANNA COTTA</b> (V)	8		

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