

# BEVERAGES

## SAKE

### HOT SAKE

Sho Chiku Bai - 300ml 12

### JUNMAI GINJO

TY KU Black - 330ml 30

Gekkeikian "Suzaku" - 300ml 36

### FLAVORED SAKE

Hana White Peach - 750ml 22

Hana Orange - 750ml 22

### JUNMAI

Itami Onigroshi - 300ml 26

Fuki Junmai - 750ml 40

### JUNMAI DAIGINJO

Horin "Good Fortune" - 300ml 49

Hiro Gold - 750ml 90

### NIGORI

Little Lily Sayuri - 300ml 34

### SOJU-KOREAN SAKE

West 32 - 750ml 60

## BEER

### DRAFT BEER

Sapporo 7

Asahi Dry 7

### DOMESTIC BOTTLED BEER

Budweiser 7

Bud Light 7

Coors Light 7

Michelob Ultra 7

Angry Orchard Apple Cider 7

### IMPORT & CRAFT BEER

Corona 8

Heineken 8

Stella 8

Blue Moon 8

Newcastle 8

Hop Valley Citrus Mistress IPA 8

Lagunitas IPA 8

### LARGE FORMAT BEER

Asahi 12

Kirin Light 12

Sapporo 12

Tsingtao - Chinese 12

Yanjing - Chinese 12

## JAPANESE WHISKY

Suntory Toki 12

Yame Eight Goddesses 10 Year 15

Hibiki Suntory Harmony 16

# SPECIALTY COCKTAILS



<b>Asian Pear Martini</b> Absolut Pear Vodka, St~Germain, Lemon Juice	15	<b>Ginger Mojito</b> Bacardi Rum, Ginger Beer, Simple Syrup, Lime Juice, Muddled Mint	15
<b>Peachee Lychee Mule</b> Lychee & Coconut Om Vodka, Peach Schnapps, Peach Puree, Lime Juice, Ginger Beer	15	<b>Jade Signature Sangria</b> House-made Sangria	15
<b>Cucumber Sake-tini</b> Absolut Vodka, Cucumber Sake, Lemon Juice, Simple Syrup, Cucumber Soda	15	<b>Lemon Ginger Martini</b> Ketel Citron, Yuzu Liqueur, Ginger Syrup, Lemon Juice, Splash of Sparkling Wine	15
<b>Japanese Margarita</b> 1800 Silver Tequila, Yuzu Liqueur, Lime Juice, Pineapple Juice, Tajin Rim	15	<b>Coconut Paradise</b> Malibu Rum, TYKU Coconut Sake, Pineapple Juice	15
<b>Lychee Martini</b> Kai Lychee, Haku Vodka, Om Coconut & Lychee Liqueur	15		

## MOCKTAILS

<b>Blue Hawaiian</b> Pineapple, Coconut Puree, NA Blue Curacao, Lime Juice	9	<b>Lychee Peachee Soda</b> Peach Puree, Lychee Syrup, Sierra Mist	9
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## WINES

<b>PLUM WINE</b>	Glass   Bottle	<b>RED WINE</b>	
<b>Kinsen Plum Wine</b>	11 - 38	<b>Canyon Road, CA (Pinot Noir)</b>	9 - 32
<b>Fuki Plum Wine</b>	12 - 39	<b>Meiomi, CA (Pinot Noir)</b>	14 - 56
<b>WHITE WINE</b>		<b>Gloria Ferrer, Caneros, CA (Pinot Noir)</b>	71
<b>Twisted, CA (Moscato)</b>	8 - 34	<b>DuMol, CA (Pinot Noir)</b>	130
<b>Beringer, CA (White Zinfandel)</b>	9 - 38	<b>Canyon Road, CA (Merlot)</b>	9 - 32
<b>Canyon Road, CA (Pinot Grigio)</b>	9 - 32	<b>Rodney Strong, CA (Merlot)</b>	12 - 43
<b>Starling Castle, DE (Gewürztraminer)</b>	39	<b>BV Century Cellars, CA (Merlot)</b>	112
<b>Chateau St. Michelle, WA (Riesling)</b>	38	<b>Canyon Road, CA (Cabernet Sauvignon)</b>	9 - 32
<b>Charles Smith, Kung Fu Girl, WA (Riesling)</b>	11 - 39	<b>Louis Martini, CA (Cabernet Sauvignon)</b>	14 - 56
<b>Snoqualmie, Organic, WA (Riesling)</b>	43	<b>Justin, CA (Cabernet Sauvignon)</b>	14 - 74
<b>Heinz Eifel Kabinett, DE (Riesling)</b>	46	<b>Jordan, CA (Cabernet Sauvignon)</b>	121
<b>Starborough, NZ (Sauvignon Blanc)</b>	11 - 38	<b>CHAMPAGNE &amp; BUBBLES</b>	
<b>Kim Crawford, NZ (Sauvignon Blanc)</b>	13 - 51	<b>J Roget, CA (Sparkling Wine)</b>	7 - 25
<b>Villa Maria, Cellar Select, NZ (Sauvignon Blanc)</b>	52	<b>LaMarca, IT (Prosecco)</b>	39
<b>Flora Springs, CA (Sauvignon Blanc)</b>	79	<b>Mumm Brut, Prestige, CA (Sparkling Champagne)</b>	72
<b>Canyon Road, CA (Chardonnay)</b>	9 - 32	<b>Schramsburg, Brut, Mirabelle, CA (Sparkling Champagne)</b>	75
<b>Kendall Jackson, Vintage Reserve, CA (Chardonnay)</b>	40		
<b>Jordan, CA (Chardonnay)</b>	69		

# STARTERS

## APPETIZERS

<b>STEAMED EDAMAME</b> (V)	<b>5</b>
Steamed Soybeans, Sea Salt	
<b>ROCK SHRIMP CRUNCH</b>	<b>12</b>
Crispy Deep Fried Shrimp, Spicy Thai Aioli Sauce	
<b>BAKED MUSSELS</b>	<b>12</b>
Spicy Aioli Sauce	
<b>CRAB WONTON</b>	<b>12</b>
Sweet & Spicy Plum Sauce	
<b>SPRING ROLLS</b>	<b>13</b>
Thai Chili Sauce	
<b>EGG ROLL</b>	<b>13</b>
Sweet Chili Sauce	
<b>CHAR SIU BBQ PORK RIB</b>	<b>14</b>
Pork Spare Rib, Char Siu Sauce	

## SOUPS

<b>MISO SOUP</b>	<b>4</b>
Miso Broth, Silken Tofu, Green Onions, Seaweed	
<b>*EGG DROP SOUP</b>	<b>5</b>
Velvety Egg Broth, Green Onions	

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# CHINESE

## WOK

<b>GENERAL TSO'S CHICKEN</b>	<b>15</b>	<b>*BEEF WITH BROCCOLI</b>	<b>27</b>
Wok-fried Chicken, Vegetables, General Tso's Sauce		Beef Tenderloin, Ginger & Garlic Sauce, Steamed Broccoli	
<b>KUNG PAO CHICKEN</b>	<b>15</b>	<b>*MONGOLIAN BEEF</b>	<b>27</b>
Spicy Sichuan Chili Sauce, Peanuts, Green Onions, Red Chili Peppers		Beef Tenderloin, Sweet Soy, Garlic, Peppers, Onions and Green Onions	
<b>ORANGE CHICKEN</b>	<b>15</b>	<b>WALNUT PRAWNS</b>	<b>28</b>
Wok-fried Chicken, Broccoli, Citrus Orange Sauce		Wok-fried Prawns, Creamy Dressing, Candied Walnuts, Honeydew, Cantaloupe	
<b>CASHEW CHICKEN</b>	<b>16</b>		
Wok-fried Chicken, Cashews, Vegetables, Garlic Ginger Sauce			

## HOUSE SPECIALTIES

<b>SALT &amp; PEPPER SHRIMP</b>	<b>28</b>
Fried Shrimp, Salt & Pepper Seasoning	
<b>SEAFOOD &amp; TOFU HOT POT</b>	<b>32</b>
Seafood Medley and Crispy Tofu, Asian Vegetables, Savory Brown Sauce	
<b>*ROASTED HALF DUCK</b>	<b>42</b>
Crispy Roasted Duck, Spicy Hoisin Sauce, Steamed Buns	
<b>CRISPY SALMON WITH BLACK BEAN SAUCE</b>	<b>46</b>
Asian Vegetable Mix	

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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	

## CHEF SPECIALTIES

TUNA KATSU	21
Garlic Ponzu Sauce	
*JALAPEÑO YELLOWTAIL SASHIMI	21
Ponzu Sauce	

## CLASSIC ROLLS

*CALIFORNIA ROLL	7
*VEGETABLE ROLL (V) (GF)	7
PHILADELPHIA ROLL	7
CALIFORNIA CRUNCH ROLL	9
*SALMON ROLL	9
*YELLOWTAIL ROLL (GF)	9
*SHRIMP TEMPURA ROLL	9
*TUNA ROLL (GF)	10
*SPICY TUNA ROLL	10
*EEL ROLL	10
*RAINBOW ROLL	12
*DRAGON ROLL	17
*CATERPILLAR ROLL	17

## SUSHI

*Nigiri: Two pieces per order*

*Sashimi: Five pieces per order*

*TAMAGO (Egg Omelet)	Nigiri 6   Sashimi 18	*SALMON (Sake)	Nigiri 8   Sashimi 20
*IZUMIDAI (Whitefish)	Nigiri 6   Sashimi 18	*OCTOPUS (Tako)	Nigiri 9   Sashimi 18
*YELLOWTAIL (Hamachi)	Nigiri 7   Sashimi 21	*SALMON ROE (Ikura)	Nigiri 9   Sashimi 29
*TUNA (Maguro)	Nigiri 8   Sashimi 24	*SWEET SHRIMP (Amaebi)	Nigiri MP   Sashimi MP
*SHRIMP (Ebi)	Nigiri 8   Sashimi 24	*UNI (Sea Urchin)	Nigiri MP   Sashimi MP

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# JAPANESE

## SIGNATURE ROLLS

<b>*TIGER ROLL</b>	<b>15</b>
Shrimp Tempura, Cucumber, Spicy Tuna, Avocado, Eel Sauce	
<b>SPIDER ROLL</b>	<b>16</b>
Softshell Crab, Avocado, Cucumber	
<b>*LAS VEGAS ROLL</b>	<b>16</b>
Tuna, Salmon, Yellow Tail, Avocado, Eel Sauce, Spicy Aioli	
<b>*SPECIAL CRUNCH</b>	<b>17</b>
Seared Salmon, Crunch, Crab Stick, Eel Sauce	
<b>*TWEETY BIRD</b>	<b>18</b>
Crab, Avocado, Salmon, Tobiko, Amarillo Salsa	
<b>*JADE</b>	<b>19</b>
Lobster Tempura, Seared Salmon, Snowcrab, Avocado, Truffle Crush, Honey Cilantro	
<b>*GOLDEN KNIGHT ROLL</b>	<b>22</b>
Tuna, Cucumber, Seared Beef Tataki, Teriyaki Mayo	

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# NOODLES, RICE & SIDES

## NOODLES & RICE

<p><b>COMBINATION FRIED RICE</b></p> <p>Wok Stir-fried Rice, Shrimp, Pork, Chicken, Savory Dark Soy Sauce May be ordered GF</p>	<p><b>14</b></p>	<p><b>*BEEF CHOW FUN NOODLES</b></p> <p>Wok Stir-fried Beef Tenderloin, Rice Noodles, Vegetables, Savory Dark Soy Sauce</p>	<p><b>20</b></p>
<p><b>CHICKEN LO MEIN</b></p> <p>Wok Stir-fried Chicken, Lo Mein Noodles, Vegetables, Savory Dark Soy Sauce</p>	<p><b>16</b></p>	<p><b>SEAFOOD PAN-FRIED NOODLES IN XO SAUCE</b></p> <p>Crispy Noodles with Mixed Seafood</p>	<p><b>25</b></p>
<p><b>SINGAPORE NOODLES</b></p> <p>Wok Stir-fried Shrimp, Pork, Chicken, Rice Thin Noodles, Curry Seasoning</p>	<p><b>16</b></p>		

## SIDES

<p><b>CHINESE BROCCOLI</b> (VE)</p> <p>Wok Stir-fried Chinese Broccoli, Garlic, Ginger</p>	<p><b>11</b></p>
<p><b>BABY CHOY SUM</b> (VE)</p> <p>Wok Stir-fried Bok Choy, Garlic, Ginger</p>	<p><b>12</b></p>
<p><b>TOFU &amp; GREEN BEAN</b> (VE)</p> <p>Wok Stir-fried Tofu, Green Beans, Spicy Sichuan Chili Sauce</p>	<p><b>13</b></p>

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# DESSERT

YUZU CHEESECAKE	9
TROPICAL MOUSSE	10

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