HAPPY HOUR BEER & WINE

4PM – 6PM
BAR • PATIO

$5 Bottled Beer
BUDWEISER • BUD LIGHT • COORS LIGHT
HEINEKEN • NEWCASTLE
BLUE MOON • STELLA ARTOIS

$5 Draft Beer
SAPPORO • ASAHI

$6 House Wine
CHARDONNAY • CABERNET SAUVIGNON
MERLOT • WHITE ZINFANDEL
PINOT GRIGIO • PINOT NOIR
$8 SPECIALTY COCKTAILS

WHITE SANGRIA
Jade House Prepared
White Sangria

RED SANGRIA
Jade House Prepared
Red Sangria

TOKI MULE
Toki Japanese Whisky • Ginger Beer • Lime Juice

HAKU MULE
Haku Japanese Vodka • Ginger Beer • Lime Juice

JADE MICHELADA
Sapporo Draft • Jade Signature Michelada Mix

LYCHEE MARTINI
Hana Lychee Sake, Om Liqueur
Hana Vodka, Simple Syrup

ASIAN PEAR MARTINI
Absolut Pear Vodka • St. Germain
Lemon Juice

$9 Sake Bomb
HAPPY HOUR FOOD

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please inform your server if you have any food allergies.

$4 APPETIZERS

STEAMED EDAMAME
Steamed Soy Beans • Sea Salt

POT STICKERS (3)

$5 APPETIZERS

SPRING ROLLS
Sweet Chili Sauce

*SPICY TUNA ROLL

SUNOMONO SALAD
Sweet Pickled Cucumber Salad

WAKAME SALAD
Japanese Seaweed Salad

$7 APPETIZERS

CRAB WONTONS

CALIFORNIA ROLL

CALIFORNIA CRUNCH ROLL

*TUNA POKE

$9 APPETIZERS

OCTOPUS SEAWEED SALAD

FRIED GREEN BEANS

$15 APPETIZERS

BBQ RIBS

JADE SAMPLER
Spring Rolls • Fried Pot Stickers • BBQ Ribs

SWEET & SOUR CHICKEN SKEWERS