

# BEVERAGES

## SAKE

### HOT SAKE

Sho Chiku Bai - 300ml 14

### JUNMAI GINJO

Gekkeikian "Suzaku" - 300ml 37

### FLAVORED SAKE

Hana White Peach - 750ml 23

Hana Orange - 750ml 23

### JUNMAI

Itami Onigroshi - 300ml 27

### JUNMAI DAIGINJO

Horin "Good Fortune" - 300ml 50

Hiro Blue - 750ml 50

### NIGORI

Little Lily Sayuri - 300ml 35

### SOJU-KOREAN SAKE

West 32 - 750ml 61

## BEER

### DRAFT BEER

Sapporo 8

Asahi Dry 8

### DOMESTIC BOTTLED BEER

Budweiser 8

Bud Light 8

Coors Light 8

Michelob Ultra 8

Truly Seltzer 8

### IMPORT & CRAFT BEER

Corona 9

Stella 9

Blue Moon 9

Lagunitas IPA 9

### LARGE FORMAT BEER

Asahi 14

Kirin Light 14

Kirin 14

Sapporo 14

Tsingtao - Chinese 14

## JAPANESE WHISKY

Suntory Toki 18

Yame Eight Goddesses 10 Year 20

Hibiki Suntory Harmony 30

# SPECIALTY COCKTAILS

All cocktails are hand-crafted using freshly squeezed lemon or lime juices.



<b>Asian Pear Martini</b> Absolut Pear Vodka, St~Germain, Lemon Juice	16	<b>Jade Signature Red Sangria</b> House-made Sangria	16
<b>Toki Mule</b> Toki Japanese Whisky, Ginger Beer, Lime Juice	16	<b>Jade Signature White Sangria</b> House-made Sangria	16
<b>Haku Mule</b> Haku Japanese Vodka, Ginger Beer, Lime Juice	16	<b>Coconut Paradise</b> Malibu Rum, TYKU Coconut Sake, Pineapple Juice	16
<b>Lychee Martini</b> Kai Lychee, Haku Vodka, Om Coconut & Lychee Liqueur	16	<b>Jade Michelada</b> Jade Signature Michelada Mix, Sapporo Beer, Tajin Rim	16
<b>Ginger Mojito</b> Bacardi Rum, Ginger Beer, Simple Syrup, Lime Juice, Muddled Mint	16	<b>Jade Old Fashioned</b> Barrel Aged Toki Whisky, Angostura Bitters	25

## MOCKTAILS

<b>Blue Hawaiian</b> Pineapple, Coconut Puree, NA Blue Curacao, Lime Juice	11	<b>Lychee Peachee Soda</b> Peach Puree, Lychee Syrup, Sierra Mist	11
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## WINES

### WHITE WINE

	Glass   Bottle
<b>Twisted, CA</b> ( <i>Moscato</i> )	9 - 35
<b>Beringer, CA</b> ( <i>White Zinfandel</i> )	10 - 39
<b>Canyon Road, CA</b> ( <i>Pinot Grigio</i> )	10 - 33
<b>Chateau St. Michelle, WA</b> ( <i>Riesling</i> )	39
<b>Charles Smith, Kung Fu Girl, WA</b> ( <i>Riesling</i> )	12 - 40
<b>Snoqualmie, Organic, WA</b> ( <i>Riesling</i> )	44
<b>Heinz Eifel Kabinett, DE</b> ( <i>Riesling</i> )	47
<b>Kim Crawford, NZ</b> ( <i>Sauvignon Blanc</i> )	14 - 55
<b>Villa Maria, Cellar Select, NZ</b> ( <i>Sauvignon Blanc</i> )	53
<b>Canyon Road, CA</b> ( <i>Chardonnay</i> )	10 - 33
<b>Kendall Jackson, Vintage Reserve, CA</b> ( <i>Chardonnay</i> )	41
<b>Jordan, CA</b> ( <i>Chardonnay</i> )	70

### RED WINE

<b>Canyon Road, CA</b> ( <i>Pinot Noir</i> )	10 - 33
<b>Meiomi, CA</b> ( <i>Pinot Noir</i> )	16 - 63
<b>Gloria Ferrer, Caneros, CA</b> ( <i>Pinot Noir</i> )	72
<b>DuMol, CA</b> ( <i>Pinot Noir</i> )	131
<b>Canyon Road, CA</b> ( <i>Merlot</i> )	10 - 33
<b>Rodney Strong, CA</b> ( <i>Merlot</i> )	14 - 55
<b>BV Century Cellars, CA</b> ( <i>Merlot</i> )	113
<b>Canyon Road, CA</b> ( <i>Cabernet Sauvignon</i> )	10 - 33
<b>Justin, CA</b> ( <i>Cabernet Sauvignon</i> )	18 - 71
<b>Louis Martini, CA</b> ( <i>Cabernet Sauvignon</i> )	20 - 82
<b>Jordan, CA</b> ( <i>Cabernet Sauvignon</i> )	140

### CHAMPAGNE & BUBBLES

<b>LaMarca, IT</b> ( <i>Prosecco</i> )	40
<b>Mumm Brut, Prestige, CA</b> ( <i>Sparkling Champagne</i> )	99
<b>Schramsburg, Brut, Mirabelle, CA</b> ( <i>Sparkling Champagne</i> )	129

# STARTERS

## APPETIZERS

<b>STEAMED EDAMAME</b> (V)	7	<b>SPRING ROLLS</b>	14
Steamed Soybeans, Sea Salt		Thai Chili Sauce	
<b>ROCK SHRIMP CRUNCH</b>	13	<b>FRIED GREEN BEANS</b>	14
Crispy Deep Fried Shrimp, Spicy Thai Aioli Sauce		Tempura Salt, Pepper, Onions, Scallions, Shallots	
<b>BAKED MUSSELS</b>	13	<b>CHICKEN LETTUCE WRAP</b>	15
Spicy Aioli Sauce		Lettuce, Chicken, Mushroom, Water Chestnut, Yellow Onion	
<b>CRAB WONTON</b>	13	<b>CHAR SIU BBQ PORK RIB</b>	17
Sweet & Spicy Plum Sauce		Pork Spare Rib, Char Siu Sauce	
<b>POT STICKERS (6)</b>	13	<b>CRAB CLAWS (3)</b>	27
Pork and Vegetable Dumpling, Garlic Cilantro Dipping Sauce		Creamy Chili Sauce	

## SOUPS

<b>MISO SOUP</b>	5
Miso Broth, Silken Tofu, Green Onions, Seaweed	
<b>*EGG DROP SOUP</b>	6
Velvety Egg Broth, Green Onions	
<b>HOT &amp; SOUR SOUP</b>	7
Tofu, Wood Ear Mushroom, Bamboo	

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(VE) Vegan (V) Vegetarian (GF) Gluten Free

# CHINESE

## WOK

<b>GENERAL TSO'S CHICKEN</b> Wok-fried Chicken, Vegetables, General Tso's Sauce	<b>16</b>	<b>SESAME CHICKEN WITH TANGY SAUCE</b> Crispy Chicken, Bell Pepper, Yellow Onion, Asparagus	<b>18</b>
<b>KUNG PAO CHICKEN</b> Spicy Sichuan Chili Sauce, Peanuts, Green Onions, Red Chili Peppers	<b>16</b>	<b>FRIED SQUID WITH SALT &amp; PEPPER</b> Bell Pepper, Yellow Onion, Green Onion, Jalapeño	<b>21</b>
<b>ORANGE CHICKEN</b> Wok-fried Chicken, Broccoli, Citrus Orange Sauce	<b>16</b>	<b>BEIJING BEEF</b> Crispy Beef Tenderloin, Yellow Onion, Carrot, Asparagus	<b>26</b>
<b>CASHEW CHICKEN</b> Wok-fried Chicken, Cashews, Vegetables, Garlic Ginger Sauce	<b>17</b>	<b>*BEEF WITH BROCCOLI</b> Beef Tenderloin, Ginger & Garlic Sauce, Steamed Broccoli	<b>30</b>
<b>MOO SHU PORK</b> Pork, Cabbage, Carrot, Mustard Greens, Yellow Onion, Scallions	<b>17</b>	<b>*MONGOLIAN BEEF</b> Beef Tenderloin, Sweet Soy, Garlic, Peppers, Onions and Green Onions	<b>30</b>
<b>SWEET &amp; SOUR CHICKEN</b> Crispy Chicken, Bell Pepper, Pineapple, Yellow Onion	<b>18</b>	<b>WALNUT PRAWNS</b> Wok-fried Prawns, Creamy Dressing, Candied Walnuts, Honeydew, Cantaloupe	<b>30</b>

## HOUSE SPECIALTIES

<b>SALT &amp; PEPPER SHRIMP</b> Fried Shrimp, Salt & Pepper Seasoning	<b>29</b>	<b>WHOLE FISH</b> Sweet & Sour, Steamed Soy Ginger, Scallions, Salt, Pepper	<b>MP</b>
<b>SEAFOOD &amp; TOFU HOT POT</b> Seafood Medley and Crispy Tofu, Asian Vegetables, Savory Brown Sauce	<b>33</b>	<b>RED BRAISED OYSTER CLAY POT</b> Crispy Oyster, Lettuce, Scallions, Garlic, Ginger, Yellow Onion, Savory Brown Sauce	<b>MP</b>
<b>BLACK PEPPER BEEF FILET MIGNON</b> 16 oz. Filet Mignon, Bell Pepper, Onion	<b>50</b>	<b>KING CRAB LEGS</b> Ginger Scallion, Crystal Noodles, Garlic Butter	<b>MP</b>
<b>WHOLE LOBSTER</b> Ginger, Scallions, Crystal Noodles, XO Sauce, Yi Mein Noodles	<b>MP</b>		

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# CHINESE

## TRADITIONAL CHINESE BBQ

<b>CHAR SIU PORK</b>	<b>17</b>
Daikon & Carrot Pickled	
<b>CHAR SIU RIBS</b>	<b>26</b>
Daikon & Carrot Pickled	
<b>ROAST DUCK (WHOLE)</b>	<b>99</b>
Daikon & Carrot Pickled, Folded Bun	

# JAPANESE

## SIGNATURE ROLLS

<b>*TIGER ROLL</b>	<b>16</b>	<b>*TWEETY BIRD</b>	<b>19</b>
Shrimp Tempura, Cucumber, Spicy Tuna, Avocado, Eel Sauce		Crab, Avocado, Salmon, Tobiko, Amarillo Salsa	
<b>*LAS VEGAS ROLL</b>	<b>17</b>	<b>*JADE</b>	<b>29</b>
Tuna, Salmon, Yellow Tail, Avocado, Eel Sauce, Spicy Aioli		Lobster Tempura, Seared Salmon, Snowcrab, Avocado, Truffle Crush, Honey Cilantro	
<b>*SPECIAL CRUNCH</b>	<b>18</b>	<b>*IT'S LIT ROLL</b>	<b>31</b>
Seared Salmon, Crunch, Crab Stick, Eel Sauce		Tuna, Cucumber, Fresh Salmon, Spicy Aioli, Pair of Light Up Chopsticks	
<b>SPIDER ROLL</b>	<b>19</b>		
Softshell Crab, Avocado, Cucumber			

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# JAPANESE

## CHEF'S OMAKASE

*CHEF'S OMAKASE NIGIRI (GF)	33
7-piece Chef's Choice of Fresh Fish of the Day	
*CHEF'S OMAKASE SASHIMI (GF)	53
15-piece Chef's Selection of Daily Fresh Fish	
*CHEF'S OMAKASE SASHIMI & NIGIRI (GF)	79
21-piece Chef's Super Premium Selection	

## CHEF SPECIALTIES

*JALAPEÑO YELLOWTAIL SASHIMI	22
Ponzu Sauce	
*TUNA KATSU	26
Garlic Ponzu Sauce	

## CLASSIC ROLLS

*VEGETABLE ROLL (V) (GF)	8
*CALIFORNIA ROLL	9
PHILADELPHIA ROLL	9
*SALMON ROLL	10
*SHRIMP TEMPURA ROLL	10
CALIFORNIA CRUNCH ROLL	11
*YELLOWTAIL ROLL (GF)	11
*TUNA ROLL (GF)	11
*SPICY TUNA ROLL	11
*EEL ROLL	12
*RAINBOW ROLL	15
*CATERPILLAR ROLL	18
*DRAGON ROLL	19

## SUSHI

*Nigiri: Two pieces per order*

*Sashimi: Five pieces per order*

*IZUMIDAI (Whitefish)	Nigiri 7   Sashimi 19	*SALMON ROE (Ikura)	Nigiri 10   Sashimi 30
*TAMAGO (Egg Omelet)	Nigiri 8   Sashimi 19	*OCTOPUS (Tako)	Nigiri 11   Sashimi 20
*SALMON (Sake)	Nigiri 9   Sashimi 21	*TUNA (Maguro)	Nigiri 13   Sashimi 25
*SHRIMP (Ebi)	Nigiri 9   Sashimi 25	*SWEET SHRIMP (Amaebi)	Nigiri MP   Sashimi MP
*YELLOWTAIL (Hamachi)	Nigiri 10   Sashimi 22	*UNI (Sea Urchin)	Nigiri MP   Sashimi MP

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# NOODLES & RICE

## NOODLES

<b>CHICKEN LO MEIN</b>	<b>17</b>	<b>*BEEF CHOW FUN NOODLES</b>	<b>23</b>
Wok Stir-fried Chicken, Lo Mein Noodles, Vegetables, Savory Dark Soy Sauce		Wok Stir-fried Beef Tenderloin, Rice Noodles, Vegetables, Savory Dark Soy Sauce	
<b>SEAFOOD CHOW FUN WITH GRAVY</b>	<b>23</b>	<b>BEEF CHOW FUN WITH BROWN GRAVY</b>	<b>23</b>
Shrimp, Scallop, Squid, Bok Choy, Mushrooms, Yellow Onion, Carrots, Scallions		Bok Choy, Mushrooms, Yellow Onion, Carrot, Scallions	
<b>SHRIMP CHOW FUN WITH BLACK BEANS &amp; GARLIC SAUCE</b>	<b>23</b>	<b>STIR FRIED SEAFOOD UDON WITH XO SAUCE</b>	<b>28</b>
Shrimp, Bell Pepper, Yellow Onion, Scallions		Cabbage, Mushrooms, Yellow Onion, Carrots, Scallions	
<b>SINGAPORE NOODLES</b>	<b>23</b>	<b>SEAFOOD PAN-FRIED NOODLES IN XO SAUCE</b>	<b>30</b>
Wok Stir-fried Shrimp, Pork, Chicken, Rice Thin Noodles, Curry Seasoning		Crispy Noodles with Mixed Seafood	

## RICE

<b>COMBINATION FRIED RICE</b>	<b>15</b>
Wok Stir-fried Rice, Shrimp, Pork, Chicken, Savory Dark Soy Sauce May be ordered GF	
<b>BEEF TRUFFLE FRIED RICE</b>	<b>23</b>
Beef Tenderloin, Truffles, Scallions	

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# TOFU & VEGETABLES

## TOFU

<b>MA PO TOFU</b>	<b>13</b>	<b>PIPA TOFU</b>	<b>31</b>
Soft Tofu, Peas, Carrots, Spicy Brown Sauce		Tofu, Shiitake Mushroom, Shrimp	
<b>RED BRAISED TOFU IN A CLAY POT</b>	<b>16</b>		
Shrimp, Bell Pepper, Yellow Onion, Scallions			

## VEGETABLES

<b>BABY CHOY SUM (VE)</b>	<b>13</b>	<b>CHINESE BROCCOLI (VE)</b>	<b>17</b>
Wok Stir-fried Bok Choy, Garlic, Ginger		Wok Stir-fried Chinese Broccoli, Garlic, Ginger	
<b>GREEN BEANS (VE)</b>	<b>14</b>	<b>EGGPLANT WITH TANGY SAUCE</b>	<b>19</b>
Wok Stir-fried Green Beans, XO Sauce		Eggplant, Garlic, Ginger	
<b>ASPARAGUS WITH GARLIC SAUCE</b>	<b>16</b>		
Asparagus, Garlic			

## DESSERT

<b>MATCHA GREEN TEA CREME BRULÉE</b>	<b>10</b>
<b>RED BEAN CHEESECAKE</b>	<b>11</b>
<b>MOCHI</b>	<b>11</b>

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