



TEPPANYAKI

All Teppanyaki entrées are served with soup, house salad, fried rice and Teppanyaki vegetables.

TRADITIONAL

VEGETARIAN 22 (V)
Tofu & Seasonal Vegetables

CHICKEN 29
Breast 12 oz

SHRIMP 35
10 oz

SALMON 39
8 oz

*FILET MIGNON 45
8 oz

*RIBEYE 49
12 oz

SEA SCALLOPS 52
8 oz

LOBSTER 69
8 oz

WAGYU

*NEW YORK STRIP 85
8 oz

*RIBEYE 136
12 oz

COMBINATION

*NEW YORK STRIP & CHICKEN 56
New York Strip 4 oz & Chicken 6 oz

*NEW YORK STRIP & SHRIMP 59
New York Strip 4 oz & Shrimp 4 oz

*RIBEYE & CHICKEN 79
Ribeye 6 oz & Chicken 6 oz

*RIBEYE & SHRIMP 81
Ribeye 6 oz & Shrimp 4 oz

*NEW YORK STRIP & LOBSTER 111
New York Strip 4 oz & Lobster 8 oz

**RIBEYE & LOBSTER 131
Ribeye 6 oz & Lobster 8 oz

COMBINATION

CHICKEN & SHRIMP 39
Chicken 6 oz & Shrimp 4 oz

SHRIMP & SCALLOPS 43
Shrimp 4 oz & Scallops 4 oz

*FILET MIGNON & CHICKEN 45
Beef Tenderloin 4 oz & Chicken 6 oz

*RIBEYE & CHICKEN 47
Ribeye 6 oz & Chicken 6 oz

*FILET MIGNON & SHRIMP 49
Beef Tenderloin 4 oz & Shrimp 4 oz

*FILET MIGNON & SALMON 50
Beef Tenderloin 4 oz & Salmon 4 oz

*RIBEYE & SHRIMP 55
Ribeye 6 oz & Shrimp 4 oz

*RIBEYE & SCALLOPS 57
Ribeye 6 oz & Scallops 4 oz

*FILET MIGNON & LOBSTER 73
Beef Tenderloin 4 oz & Lobster 8 oz

*RIBEYE & LOBSTER 79
Ribeye 6 oz & Lobster 8 oz

*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 held conditions may be at higher risk if these foods are consumed raw or undercooked. Please inform your server if you have any food allergies.

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



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

MOCKTAILS

Blue Hawaiian 11

Pineapple, Coconut Puree, NA Blue Curacao, Lime Juice

Lychee Peachee Soda 11

Peach Puree, Lychee Syrup, Sierra Mist

SPECIALTY COCKTAILS

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

Asian Pear Martini 16

Absolut Pear Vodka, St~Germain, Lemon Juice

Toki Mule 16

Toki Japanese Whisky, Lime Juice, Ginger Beer

Haku Mule 16

Haku Japanese Vodka, Lime Juice, Ginger Beer

Lychee Martini 16

Kai Lychee, Haku Vodka, Om Coconut & Lychee Liqueur

Ginger Mojito 16

Bacardi Rum, Ginger Beer, Simple Syrup, Lime Juice, Muddled Mint

Jade Signature Red Sangria 16

House-Made Sangria

Jade Signature White Sangria 16

House-Made Sangria

Coconut Paradise 16

Malibu Rum, TYKU Coconut Sake, Pineapple Juice

Jade Michelada 16

Jade Signature Michelada Mix, Sapporo Beer, Tajin Rim

Jade Old Fashioned 25

Barrel Aged Toki Whisky, Angostura Bitters

WINES

WHITE WINE

Twisted, CA (Moscato) Glass | Bottle 9 - 35

Beringer, CA (White Zinfandel) 10 - 39

Canyon Road, CA (Pinot Grigio) 10 - 33

Chateau St. Michelle, WA (Riesling) 39

Charles Smith, Kung Fu Girl, WA (Riesling) 12 - 40

Snoqualmie, Organic, WA (Riesling) 44

Heinz Eifel Kabinett, DE (Riesling) 47

Kim Crawford, NZ (Sauvignon Blanc) 14 - 55

Villa Maria, Cellar Select, NZ (Sauvignon Blanc) 53

Canyon Road, CA (Chardonnay) 10 - 33

Kendall Jackson, Vintage Reserve, CA (Chardonnay) 41

Jordan, CA (Chardonnay) 70

RED WINE

Canyon Road, CA (Pinot Noir) 10 - 33

Meiomi, CA (Pinot Noir) 16 - 63

Gloria Ferrer, Caneros, CA (Pinot Noir) 72

DuMol, CA (Pinot Noir) 131

Canyon Road, CA (Merlot) 10 - 33

Rodney Strong, CA (Merlot) 14 - 55

BV Century Cellars, CA (Merlot) 113

Canyon Road, CA (Cabernet Sauvignon) 10 - 33

Justin, CA (Cabernet Sauvignon) 18 - 71

Louis Martini, CA (Cabernet Sauvignon) 20 - 82

Jordan, CA (Cabernet Sauvignon) 140

CHAMPAGNE & BUBBLES

LaMarca, IT (Prosecco) 40

Mumm Brut, Prestige, CA (Sparkling Champagne) 99

Schramsburg, Brut, Mirabelle, CA (Sparkling Champagne) 129