

BEVERAGES

SAKE

HOT SAKE

Sho Chiku Bai - 300ml 14

JUNMAI GINJO

Gekkeikan "Suzaku" - 300ml 37

FLAVORED SAKE

Hana White Peach - 750ml 23

Hana Orange - 750ml 23

JUNMAI

Itami Onigoroshi - 300ml 27

JUNMAI DAIGINJO

Horin "Good Fortune" - 300ml 50

Hiro Blue - 300ml 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.

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

MOCKTAILS

Blue Hawaiian Pineapple, Coconut Puree, NA Blue Curacao, Lime Juice	11	Lychee Peachee Soda Peach Puree, Lychee Syrup, Sierra Mist	11
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WINES

CHAMPAGNE & BUBBLES		RED WINE		Glass Bottle
La Marca, IT (<i>Prosecco</i>)	40	Canyon Road, CA (<i>Pinot Noir</i>)	10 - 33	
Mumm Brut, Prestige, CA (<i>Sparkling Champagne</i>)	99	Meiomi, CA (<i>Pinot Noir</i>)	16 - 63	
Schramsberg, Brut, Mirabelle, CA (<i>Sparkling Champagne</i>)	124	David Bynum "Janes Vineyard", Russian River Valley, CA (<i>Pinot Noir</i>)	79	
Moet & Chandon, Imperial Brut, France	159	DuMOL, CA (<i>Pinot Noir</i>)	131	
Veuve Clicquot Yellow Label, France	165	Canyon Road, CA (<i>Merlot</i>)	10 - 33	
WHITE WINE				Glass Bottle
Caposaldo, CA (<i>Moscato</i>)	9 - 35	Rodney Strong, CA (<i>Merlot</i>)	14 - 55	
Beringer, CA (<i>White Zinfandel</i>)	10 - 39	BV Century Cellars, CA (<i>Merlot</i>)	113	
Canyon Road, CA (<i>Pinot Grigio</i>)	10 - 33	Canyon Road, CA (<i>Cabernet Sauvignon</i>)	10 - 33	
Chateau St. Michelle, WA (<i>Riesling</i>)	39	Justin, CA (<i>Cabernet Sauvignon</i>)	18 - 71	
Charles Smith, Kung Fu Girl, WA (<i>Riesling</i>)	12 - 40	Louis Martini, CA (<i>Cabernet Sauvignon</i>)	20 - 82	
Snoqualmie, Organic, WA (<i>Riesling</i>)	44	Jordan, CA (<i>Cabernet Sauvignon</i>)	140	
Heinz Eifel Kabinett, DE (<i>Riesling</i>)	47	Caymus, Napa Valley, CA (<i>Cabernet Sauvignon</i>)	240	
Kim Crawford, NZ (<i>Sauvignon Blanc</i>)	14 - 55	Far Niente, Napa Valley, CA (<i>Cabernet Sauvignon</i>)	280	
Villa Maria, Cellar Select, NZ (<i>Sauvignon Blanc</i>)	63			
Canyon Road, CA (<i>Chardonnay</i>)	10 - 33			
Kendall Jackson, Vintage Reserve, CA (<i>Chardonnay</i>)	12 - 47			
Jordan, CA (<i>Chardonnay</i>)	20 - 79			

STARTERS

APPETIZERS

STEAMED EDAMAME ^v Steamed Soybeans, Sea Salt	7	CHAR SIU PORK BBQ Sauce, Green Onion, Sesame Seeds	16
ROCK SHRIMP CRUNCH Crispy Deep Fried Breaded Shrimp, Spicy Thai Aioli Sauce	13	CHAR SIU BBQ PORK RIB Pork Spare Rib, Char Siu Sauce	17
FRIED GREEN BEANS Tempura Salt, Pepper, Onions, Scallions, Shallots	14	CRAB CLAWS (3) Creamy Chili Sauce	27
CHICKEN LETTUCE WRAP Lettuce, Chicken, Mushroom, Jicama, Yellow Onion	15		

DIM SUM

BBQ PORK BUNS (3) Steamed BBQ Pork Filled Chinese Buns	9	CRAB WONTON (4) Sweet & Spicy Plum Sauce	13
CUSTARD BUNS (3) Steamed Custard filled Chinese Buns	9	POT STICKERS (6) Pork and Vegetable Dumpling, Garlic Cilantro Dipping Sauce	13
PORK & SHRIMP SHUMAI (4) Pork and Shrimp filled Dumplings	14	SPRING ROLLS (5) Thai Chili Sauce	14

SOUPS

MISO SOUP Miso Broth, Silken Tofu, Green Onions, Seaweed	5	HOT & SOUR SOUP Tofu, Wood Ear Mushroom, Bamboo, Sichuan Vegetables	7
*EGG DROP SOUP Velvety Egg Broth, Green Onions	6	WOR WONTON Chicken, Shrimp, BBQ Pork, Bok Choy, Carrots, Green Onion, Cilantro, Won Ton (<i>pork, shrimp</i>)	25

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CHINESE

WOK

GENERAL TSO'S CHICKEN

Wok-fried Breaded Chicken, Vegetables,
General Tso's Sauce

16

KUNG PAO SHRIMP

Spicy Sichuan Chili Sauce, Peanuts, Yellow Onion,
Red & Green Peppers, Red Chili Peppers

20

KUNG PAO CHICKEN

Spicy Sichuan Chili Sauce, Peanuts,
Yellow Onions, Red & Green Peppers

16

FRIED BREADED SQUID WITH SALT & PEPPER

Bell Pepper, Yellow Onion,
Green Onion, Jalapeño

21

ORANGE CHICKEN

Wok-fried Breaded Chicken, Broccoli,
Citrus Orange Sauce

16

SHRIMP WITH BROCCOLI

Shrimp, Ginger & Garlic Sauce,
Steamed Broccoli

22

CASHEW CHICKEN

Wok-fried Chicken, Cashews, Vegetables,
Garlic Ginger Sauce

17

BEIJING BEEF

Crispy Breaded Beef Tenderloin, Yellow Onion,
Carrot, Asparagus, Red & Green Peppers

26

MOO SHU CHICKEN

Chicken, Cabbage, Carrot,
Bamboo Fungus

17

*BEEF WITH BROCCOLI

Beef Tenderloin, Ginger & Garlic Sauce,
Steamed Broccoli, Carrot

30

SWEET & SOUR CHICKEN

Crispy Breaded Chicken, Bell Pepper,
Pineapple, Yellow Onion

18

*MONGOLIAN BEEF

Beef Tenderloin, Sweet Soy, Garlic, Peppers,
Onions and Green Onions

30

SESAME CHICKEN WITH TANGY SAUCE

Crispy Breaded Chicken, Bell Pepper,
Yellow Onion, Asparagus

18

WALNUT PRAWNS

Wok-fried Prawns, Creamy Dressing,
Candied Walnuts, Honeydew, Cantaloupe

30

SICHUAN CHICKEN

Crispy Breaded Chicken, Chilies,
Peppercorn, Chili Oil

18

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CHINESE

HOUSE SPECIALTIES

SALT & PEPPER SHRIMP	29	WHOLE LOBSTER	MP
Fried Shrimp, Salt & Pepper Seasoning, Pepper, Yellow Onion, Jalapeño Pepper		Ginger, Scallions, Salt & Pepper	
SEAFOOD & TOFU HOT POT	33	WHOLE FISH (STEAMED OR PAN-FRIED)	MP
Seafood Medley, Tofu, Asian Vegetables, Savory Brown Sauce		Sweet & Sour, Steamed Soy Ginger, or Salt & Pepper, Scallions	
BLACK PEPPER BEEF FILET MIGNON	50	WHOLE ROASTED DUCK BEIJING	100
16 oz. Filet Mignon, Bell Pepper, Onion, Asparagus		Folded Bun, Cantaloupe, Green Onions, Cucumber	

JAPANESE

SIGNATURE ROLLS

*TIGER ROLL	16	SPIDER ROLL	19
Shrimp Tempura, Cucumber, Spicy Tuna, Avocado, Eel Sauce		Soft-shell Crab, Avocado, Cucumber	
*LAS VEGAS ROLL	17	*TWEETY BIRD	19
Tuna, Salmon, Yellow Tail, Avocado, Eel Sauce, Spicy Aioli		Crab, Avocado, Salmon, Tobiko, Amarillo Salsa	
*SPECIAL CRUNCH	18	*JADE	29
Seared Salmon, Crunch, Crab Stick, Eel Sauce		Lobster Tempura, Seared Salmon, Snow Crab, Avocado, Truffle Crush, Honey Cilantro	

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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

CHICKEN LO MEIN Wok Stir-fried Chicken, Lo Mein Noodles, Vegetables, Savory Dark Soy Sauce	17	SINGAPORE NOODLES Wok Stir-fried Shrimp, Pork, Chicken, Mixed Vegetables, Rice Thin Noodles, Curry Seasoning	23
SHRIMP LO MEIN Wok Stir-fried Shrimp, Lo Mein Noodles, Vegetables, Savory Dark Soy Sauce	19	*BEEF CHOW FUN NOODLES Wok Stir-fried Beef Tenderloin, Rice Noodles, Vegetables, Savory Dark Soy Sauce	23
SEAFOOD CHOW FUN WITH GRAVY Fish, Shrimp, Scallop, Squid, Bok Choy, Mushrooms, Carrots	23	STIR FRIED SEAFOOD UDON WITH XO SAUCE Mixed Seafood, Mixed Vegetables	28
SHRIMP CHOW FUN WITH GARLIC SAUCE Shrimp, Bell Pepper, Yellow Onion, Scallions	23	SEAFOOD PAN-FRIED NOODLES IN XO SAUCE Crispy Noodles, Mixed Seafood, Mixed Vegetables	30

RICE

X. O. LAP CHUANG FRIED RICE Lap Cheong Sausage, Green Beans, Eggs, XO Sauce	21	COMBINATION FRIED RICE Wok Stir-fried Rice, Shrimp, Pork, Chicken, Vegetables, Savory Dark Soy Sauce May be ordered GF	23
BEEF TRUFFLE FRIED RICE Beef Tenderloin, Truffles, Lettuce	23		

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TOFU & VEGETABLES

TOFU

RED BRAISED TOFU IN A CLAY POT 16
Tofu, Carrot, Mushroom, Bok Choy

PIPA TOFU 31
Tofu, Shiitake Mushroom, Crab Meat

VEGETABLES

BABY CHOY SUM VE 13
Wok Stir-fried Bok Choy, Garlic, Ginger

ASPARAGUS WITH GARLIC SAUCE 16
Asparagus, Garlic

GREEN BEANS VE 14
Wok Stir-fried Green Beans, XO Sauce

CHINESE BROCCOLI VE 17
Wok Stir-fried Chinese Broccoli, Garlic, Ginger

**STIR-FRIED GARLIC & MIXED VEGETABLES
WITH BROCCOLI** 14
Wok Stir-fried Garlic, Mixed Vegetables, Broccoli

EGGPLANT WITH TANGY SAUCE 19
Eggplant, Garlic, Ginger

DESSERT

UBE TART 11
Miso Chantilly, Sesame Tuile

CHINESE MANGO PUDDING 11
Mango & Milk Pudding, Fresh Mango, Yuzu Granita

MOCHI 11

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