

TEPPANYAKI

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

TRADITIONAL

VEGETARIAN v 22
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 4 oz

**RIBEYE & LOBSTER 131
Ribeye 6 oz & Lobster 4 oz

COMBINATION

CHICKEN & SHRIMP 39
Chicken 6 oz & Shrimp 4 oz

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

SHRIMP & SCALLOPS 43
Shrimp 4 oz & Scallops 4 oz

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

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

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

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

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

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

*RIBEYE & LOBSTER 79
Ribeye 6 oz & Lobster 4 oz

Combination Additions:

Chicken 4 oz, \$10 | Shrimp 4 oz, \$15 | Filet Mignon 4 oz, \$15 | Ribeye 6 oz, \$25 | Sea Scallops 4 oz, \$25

THERE IS A \$10 CHARGE FOR SHARED DINNERS

*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			SPECIALTY COCKTAILS		
HOT SAKE			All cocktails are hand-crafted using freshly squeezed lemon or lime juices.		
Sho Chiku Bai - 300ml	14		Asian Pear Martini	16	
JUNMAI GINJO			Absolut Pear Vodka, St~Germain, Lemon Juice		
Gekkeikan “Suzaku” - 300ml	37		Toki Mule	16	
FLAVORED SAKE			Toki Japanese Whisky, Ginger Beer, Lime Juice		
Hana White Peach - 750ml	23		Haku Mule	16	
Hana Orange - 750ml	23		Haku Japanese Vodka, Ginger Beer, Lime Juice		
JUNMAI			Lychee Martini	16	
Itami Onigoroshi - 300ml	27		Kai Lychee, Haku Vodka, Om Coconut & Lychee Liqueur		
JUNMAI DAIGINJO			Ginger Mojito	16	
Horin “Good Fortune” - 300ml	50		Bacardi Rum, Ginger Beer, Simple Syrup, Lime Juice, Muddled Mint		
Hiro Blue - 300ml	50		Jade Signature Red Sangria	16	
NIGORI			House-made Sangria		
Little Lily Sayuri - 300ml	35		Jade Signature White Sangria	16	
SOJU-KOREAN SAKE			House-made Sangria		
West 32 - 750ml	61		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		
BEER			WINES		
DRAFT BEER			CHAMPAGNE & BUBBLES		
Sapporo	8		LaMarca, IT (Prosecco)	40	
Asahi Dry	8		Mumm Brut, Prestige, CA (Sparkling Champagne)	99	
DOMESTIC BOTTLED BEER			Schramsberg, Brut, Mirabelle, CA (Sparkling Champagne)	124	
Budweiser	8		Moet & Chandon, Imperial Brut, France	159	
Bud Light	8		Veuve Clicquot Yellow Label, France	165	
Coors Light	8		WHITE WINE		
Michelob Ultra	8		Glass Bottle		
Truly Seltzer	8		Caposaldo, CA (Moscato)	9	35
IMPORT & CRAFT BEER			Beringer, CA (White Zinfandel)	10	39
Corona	9		Canyon Road, CA (Pinot Grigio)	10	33
Stella	9		Chateau St. Michelle, WA (Riesling)		39
Blue Moon	9		Charles Smith, Kung Fu Girl, WA (Riesling)	12	40
Lagunitas IPA	9		Snoqualmie, Organic, WA (Riesling)		44
LARGE FORMAT BEER			Heinz Eifel Kabinett, DE (Riesling)		47
Asahi	14		Kim Crawford, NZ (Sauvignon Blanc)	14	55
Kirin Light	14		Villa Maria, Cellar Select, NZ (Sauvignon Blanc)		63
Kirin	14		Canyon Road, CA (Chardonnay)	10	33
Sapporo	14		Kendall Jackson, Vintage Reserve, CA (Chardonnay)	12	47
Tsingtao - Chinese	14		Jordan, CA (Chardonnay)	20	79
JAPANESE WHISKY			RED WINE		
Suntory Toki	18		Canyon Road, CA (Pinot Noir)	10	33
Yame Eight Goddesses 10 Year	20		Meiomi, CA (Pinot Noir)	16	63
Hibiki Suntory Harmony	30		David Bynum “Janes Vineyard”, Russian River Valley,CA (Pinot Noir)		79
			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
			Caymus, Napa Valley, CA (Cabernet Sauvignon)		240
			Far Niente, Napa Valley, CA (Cabernet Sauvignon)		280
MOCKTAILS					
Blue Hawaiian	11				
Pineapple, Coconut Puree, NA Blue Curacao, Lime Juice					
Lychee Peachee Soda	11				
Peach Puree, Lychee Syrup, Sierra Mist					