

BEVERAGES

SAKE

HOT SAKE

Sho Chiku Bai - 300ml 14

JUNMAI GINJO

Gekkeikan "Suzaku" - 300ml 37

Jozen Mizuno Gotoshi Nigori - 300ml 44

Kiminoi Emperors Well Yama - 300ml 50

FLAVORED SAKE

Hana Fuji Apple - 750ml 30

Hana Pineapple - 750ml 30

Hana White Peach - 750ml 30

JUNMAI

Itami Onigoroshi - 300ml 27

Kiminoi Emperors Well Yamahai - 300ml 40

Hiro Blue - 300ml 50

JUNMAI DAIGINJO

Shimizu No Mai Pure Dusk - 300ml 39

Hakuryu White Dragon - 300ml 87

NIGORI

Gekkeikan - 300ml 25

Murai Sake Nigori Genshu - 300ml 30

Little Lily Sayuri - 300ml 35

SHOCHU/SOJU

Ichiko Shochu Silhouette 50 - 750ml 50

Khee 22 - 373ml 60

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

La Marca, IT (<i>Prosecco</i>)	40
Mumm Brut, Prestige, CA (<i>Sparkling Champagne</i>)	99
Schramsberg, Brut, Mirabelle, CA (<i>Sparkling Champagne</i>)	124
Moet & Chandon, Imperial Brut, France	159
Veuve Clicquot Yellow Label, France	165

WHITE WINE

	Glass Bottle
Caposaldo, CA (<i>Moscato</i>)	9 - 35
Beringer, CA (<i>White Zinfandel</i>)	10 - 39
Canyon Road, CA (<i>Pinot Grigio</i>)	10 - 33
Chateau St. Michelle, WA (<i>Riesling</i>)	39
Charles Smith, Kung Fu Girl, WA (<i>Riesling</i>)	12 - 40
Snoqualmie, Organic, WA (<i>Riesling</i>)	44
Heinz Eifel Kabinett, DE (<i>Riesling</i>)	47
Kim Crawford, NZ (<i>Sauvignon Blanc</i>)	14 - 55
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

RED WINE

	Glass Bottle
Canyon Road, CA (<i>Pinot Noir</i>)	10 - 33
Meiomi, CA (<i>Pinot Noir</i>)	16 - 63
David Bynum "Janes Vineyard", Russian River Valley, CA (<i>Pinot Noir</i>)	79
DuMOL, CA (<i>Pinot Noir</i>)	131
Canyon Road, CA (<i>Merlot</i>)	10 - 33
Rodney Strong, CA (<i>Merlot</i>)	14 - 55
BV Century Cellars, CA (<i>Merlot</i>)	113
Canyon Road, CA (<i>Cabernet Sauvignon</i>)	10 - 33
Justin, CA (<i>Cabernet Sauvignon</i>)	18 - 71
Louis Martini, CA (<i>Cabernet Sauvignon</i>)	20 - 82
Jordan, CA (<i>Cabernet Sauvignon</i>)	140
Caymus, Napa Valley, CA (<i>Cabernet Sauvignon</i>)	240
Far Niente, Napa Valley, CA (<i>Cabernet Sauvignon</i>)	280

STARTERS

APPETIZERS

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

DIM SUM

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

SOUPS

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

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

JAPANESE

SIGNATURE ROLLS

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

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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 (battered fried)	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	*BEEF CHOW FUN NOODLES Wok Stir-fried Beef Tenderloin, Rice Noodles, Vegetables, Savory Dark Soy Sauce	23
SHRIMP LO MEIN Wok Stir-fried Shrimp, Lo Mein Noodles, Vegetables, Savory Dark Soy Sauce	19	STIR FRIED SEAFOOD UDON WITH XO SAUCE Mixed Seafood, Mixed Vegetables	28
SEAFOOD CHOW FUN WITH GRAVY Fish, Shrimp, Scallop, Squid, Bok Choy, Mushrooms, Carrots	23	SEAFOOD PAN-FRIED NOODLES IN XO SAUCE Crispy Noodles, Mixed Seafood, Mixed Vegetables	30
SHRIMP CHOW FUN WITH GARLIC SAUCE Shrimp, Bell Pepper, Yellow Onion, Scallions	23	PAD THAI Rice Noodles, Bean Sprouts, Peanuts, Eggs, Lemon with Chicken 28 with Shrimp 30 with Chicken & Shrimp 32	
SINGAPORE NOODLES Wok Stir-fried Shrimp, Pork, Chicken, Mixed Vegetables, Rice Thin Noodles, Curry Seasoning	23		

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	PIPA TOFU	31
Tofu, Carrot, Mushroom, Bok Choy		Tofu, Shiitake Mushroom, Crab Meat	

VEGETABLES

BABY CHOY SUM VE	13	ASPARAGUS WITH GARLIC SAUCE	16
Wok Stir-fried Bok Choy, Garlic, Ginger		Asparagus, Garlic	
GREEN BEANS VE	14	CHINESE BROCCOLI VE	17
Wok Stir-fried Green Beans, XO Sauce		Wok Stir-fried Chinese Broccoli, Garlic, Ginger	
STIR-FRIED GARLIC & MIXED VEGETABLES WITH BROCCOLI	14	EGGPLANT WITH TANGY SAUCE	19
Wok Stir-fried Garlic, Mixed Vegetables, Broccoli		Eggplant, Garlic, Ginger	

DESSERT

TAHINI MILK CHOCOLATE MOUSSE	11	MOCHI	11
Light Milk Chocolate Mousse, Tahini Caramel, Toasted Sesame Pralines		Mango, Green Tea, or Red Bean	
MACHA CRÈME BRULÉE GF	11	TRIO ALMOND COOKIE PLATE	6
Egg Custard, Premium Green Tea, Matcha, Caramelized Turbinado Sugar		(2) Almond Cookies, Toasted Almond Macaroon, Dipped in Dark Chocolate	
UBE CHEESECAKE GF	11		
Ube Cheesecake, Lace Halo Cookie			

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