

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

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 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

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/SQJU

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

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, Ginger Beer, Lime Juice

Haku Mule 16

Haku Japanese Vodka, Ginger Beer, Lime Juice

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

CHAMPAGNE & BUBBLES

LaMarca, IT (Prosecco) 40

Mumm Brut, Prestige, CA (Sparkling Champagne) 99

Schramsberg, Brut, Mirabelle, CA (Sparkling Champagne) 124

Moet & Chandon, Imperial Brut, France 159

Veuve Clicquot Yellow Label, France 165

WHITE WINE

Caposaldo, 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) 63

Canyon Road, CA (Chardonnay) 10 - 33

Kendall Jackson, Vintage Reserve, CA (Chardonnay) 12 - 47

Jordan, CA (Chardonnay) 20 - 79

RED WINE

Canyon Road, CA (Pinot Noir) 10 - 33

Meiomi, CA (Pinot Noir) 16 - 63

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