

BEVERAGES



SAKE

HOT SAKE

Sho Chiku Bai - 300ml 15

JUNMAI GINJO

Gekkeikan "Suzaku" - 300ml 38

Jozen Mizuno Gotoshi Nigori - 300ml 45

Kiminoi Emperors Well Yama - 300ml 51

FLAVORED SAKE

Hana Fuji Apple - 750ml 31

Hana Pineapple - 750ml 31

Hana White Peach - 750ml 31

JUNMAI

Itami Onigoroshi - 300ml 28

Kiminoi Emperors Well Yamahai - 300ml 41

Hiro Blue - 300ml 51

JUNMAI DAIGINJO

Shimizu No Mai Pure Dusk - 300ml 40

Hakuryu White Dragon - 300ml 88

NIGORI

Gekkeikan - 300ml 26

Murai Sake Nigori Genshu - 300ml 31

Little Lily Sayuri - 300ml 36

SHOCHU/SOJU

Ichiko Shochu Silhouette 50 - 750ml 51

Khee 22 - 373ml 61

BEER

DRAFT BEER

Sapporo 9

Asahi Dry 9

DOMESTIC BOTTLED BEER

Budweiser 9

Bud Light 9

Coors Light 9

Michelob Ultra 9

Truly Seltzer 9

IMPORT & CRAFT BEER

Corona 10

Stella 10

Blue Moon 10

Lagunitas IPA 10

LARGE FORMAT BEER

Asahi 15

Kirin Light 15

Kirin 15

Sapporo 15

Tsingtao - Chinese 15

JAPANESE WHISKY

Suntory Toki 19

Yame Eight Goddesses 10 Year 21

Hibiki Suntory Harmony 31

SPECIALTY COCKTAILS

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

Asian Pear Martini Absolut Pear Vodka, St-Germain, Lemon Juice	17	Jade Signature Red Sangria House-made Sangria	17
Toki Mule Toki Japanese Whisky, Ginger Beer, Lime Juice	17	Jade Signature White Sangria House-made Sangria	17
Haku Mule Haku Japanese Vodka, Ginger Beer, Lime Juice	17	Coconut Paradise Malibu Rum, TYKU Coconut Sake, Pineapple Juice	17
Lychee Martini Kai Lychee, Haku Vodka, Om Coconut & Lychee Liqueur	17	Jade Michelada Jade Signature Michelada Mix, Sapporo Beer, Tajin Rim	17
Ginger Mojito Bacardi Rum, Ginger Beer, Simple Syrup, Lime Juice, Muddled Mint	17	Jade Old Fashioned Barrel Aged Toki Whisky, Angostura Bitters	26

MOCKTAILS

Blue Hawaiian Pineapple, Coconut Puree, NA Blue Curacao, Lime Juice	12	Lychee Peachee Soda Peach Puree, Lychee Syrup, Sierra Mist	12
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WINES

CHAMPAGNE & BUBBLES

La Marca, IT (<i>Prosecco</i>)	41
Mumm Brut, Prestige, CA (<i>Sparkling Champagne</i>)	100
Schramsberg, Brut, Mirabelle, CA (<i>Sparkling Champagne</i>)	125
Moet & Chandon, Imperial Brut, France	160
Veuve Clicquot Yellow Label, France	166

WHITE WINE

	Glass Bottle
Caposaldo, CA (<i>Moscato</i>)	10 - 36
Beringer, CA (<i>White Zinfandel</i>)	11 - 40
Canyon Road, CA (<i>Pinot Grigio</i>)	11 - 34
Chateau St. Michelle, WA (<i>Riesling</i>)	40
Charles Smith, Kung Fu Girl, WA (<i>Riesling</i>)	13 - 41
Snoqualmie, Organic, WA (<i>Riesling</i>)	45
Heinz Eifel Kabinett, DE (<i>Riesling</i>)	48
Kim Crawford, NZ (<i>Sauvignon Blanc</i>)	15 - 56
Villa Maria, Cellar Select, NZ (<i>Sauvignon Blanc</i>)	64
Canyon Road, CA (<i>Chardonnay</i>)	11 - 34
Kendall Jackson, Vintage Reserve, CA (<i>Chardonnay</i>)	13 - 48
Jordan, CA (<i>Chardonnay</i>)	21 - 80

RED WINE

	Glass Bottle
Canyon Road, CA (<i>Pinot Noir</i>)	11 - 34
Meiomi, CA (<i>Pinot Noir</i>)	17 - 64
David Bynum "Janes Vineyard", Russian River Valley, CA (<i>Pinot Noir</i>)	80
DuMOL, CA (<i>Pinot Noir</i>)	132
Canyon Road, CA (<i>Merlot</i>)	11 - 34
Rodney Strong, CA (<i>Merlot</i>)	15 - 56
BV Century Cellars, CA (<i>Merlot</i>)	114
Canyon Road, CA (<i>Cabernet Sauvignon</i>)	11 - 34
Justin, CA (<i>Cabernet Sauvignon</i>)	19 - 72
Louis Martini, CA (<i>Cabernet Sauvignon</i>)	21 - 83
Jordan, CA (<i>Cabernet Sauvignon</i>)	141
Caymus, Napa Valley, CA (<i>Cabernet Sauvignon</i>)	241
Far Niente, Napa Valley, CA (<i>Cabernet Sauvignon</i>)	281

STARTERS

APPETIZERS

STEAMED EDAMAME v	8	CHICKEN LETTUCE WRAP	16
Steamed Soybeans, Sea Salt		Lettuce, Chicken, Mushroom, Jicama, Yellow Onion	
ROCK SHRIMP CRUNCH	15	CHAR SIU PORK	17
Crispy Deep Fried Breaded Shrimp, Spicy Thai Aioli Sauce		BBQ Sauce, Green Onion, Sesame Seeds	
FRIED GREEN BEANS	15	CHAR SIU BBQ PORK RIB	18
Tempura Salt, Pepper, Onions, Scallions, Shallots		Pork Spare Rib, Char Siu Sauce	
SALT & PEPPER CHICKEN WINGS	16	CRAB CLAWS (3)	28
Onion, Red & Green Pepper, Garlic, Jalapeño, Green Onion		Creamy Chili Sauce	

DIM SUM

BBQ PORK BUNS (3)	10	CRAB WONTON (4)	14
Steamed BBQ Pork Filled Chinese Buns		Sweet & Spicy Plum Sauce	
CUSTARD BUNS (3)	10	POT STICKERS (6)	15
Steamed Custard filled Chinese Buns		Chicken and Vegetable Dumpling, Garlic Cilantro Dipping Sauce	
PORK & SHRIMP SHUMAI (4)	15	SPRING ROLLS (5)	16
Pork and Shrimp filled Dumplings		Thai Chili Sauce	

SOUPS

MISO SOUP	6	HOT & SOUR SOUP	8
Miso Broth, Silken Tofu, Green Onions, Seaweed		Tofu, Wood Ear Mushroom, Bamboo, Sichuan Vegetables	
HOUSE SOUP	7	WOR WONTON	26
Chef Selection		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	17	FRIED BREADED SQUID WITH SALT & PEPPER Bell Pepper, Yellow Onion, Green Onion, Jalapeño	22
KUNG PAO CHICKEN Spicy Sichuan Chili Sauce, Peanuts, Yellow Onions, Red & Green Peppers	18	SHRIMP WITH BROCCOLI Shrimp, Ginger & Garlic Sauce, Steamed Broccoli	23
ORANGE CHICKEN Wok-fried Breaded Chicken, Broccoli, Citrus Orange Sauce	18	BEIJING BEEF Crispy Breaded Beef Tenderloin, Yellow Onion, Carrot, Asparagus, Red & Green Peppers	27
CASHEW CHICKEN Wok-fried Chicken, Cashews, Vegetables, Garlic Ginger Sauce	19	*BEEF WITH BROCCOLI Beef Tenderloin, Ginger & Garlic Sauce, Steamed Broccoli, Carrot	31
MOO SHU CHICKEN Chicken, Cabbage, Carrot, Bamboo Fungus	18	*MONGOLIAN BEEF Beef Tenderloin, Sweet Soy, Garlic, Peppers, Onions and Green Onions	31
SWEET & SOUR CHICKEN Crispy Breaded Chicken, Bell Pepper, Pineapple, Yellow Onion	19	WALNUT PRAWNS Wok-fried Prawns, Creamy Dressing, Candied Walnuts, Honeydew, Cantaloupe	32
SESAME CHICKEN WITH TANGY SAUCE Crispy Breaded Chicken, Bell Pepper, Yellow Onion, Asparagus	19	PRAWN TANGY SAUCE Ginger, Garlic, Onion, Tangy Sauce	57
KUNG PAO SHRIMP Spicy Sichuan Chili Sauce, Peanuts, Yellow Onion, Red & Green Peppers, Red Chili Peppers	21	STEAM PRAWNS Glass Noodles, Garlic Sauce	57

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CHINESE HOUSE SPECIALTIES

SALT & PEPPER SHRIMP	32	HAIF ROASTED DUCK	61
Fried Shrimp, Salt & Pepper Seasoning, Pepper, Yellow Onion, Jalapeño Pepper			
LEMON GRASS CHICKEN	31	WHOLE LOBSTER	MP
Garlic, Shallot, Lemon Grass, Pepper, Fish Sauce, Sugar, Mushroom Soy Sauce		Ginger, Scallions, Salt & Pepper	
SEAFOOD & TOFU HOT POT	35	WHOLE FISH (STEAMED OR PAN-FRIED)	MP
Seafood Medley, Tofu, Asian Vegetables, Savory Brown Sauce		Sweet & Sour, Steamed Soy Ginger, or Salt & Pepper, Scallions	
HOT POT SEA BASS	46	WHOLE ROASTED DUCK BEIJING	101
Sea Bass, Tofu, Mushroom, Lettuce or Bok Choi		Folded Bun, Cantaloupe, Green Onions, Cucumber	
BLACK PEPPER BEEF FILET MIGNON	52	WHOLE DUCK 3-WAYS	121
16 oz. Filet Mignon, Bell Pepper, Onion, Asparagus		• Lettuce Duck Cup, Jicama, Mushroom, Onion • Beijing • Chopped	

JAPANESE SIGNATURE ROLLS

*TIGER ROLL	17	SPIDER ROLL	20
Shrimp Tempura, Cucumber, Spicy Tuna, Avocado, Eel Sauce		Battered Fried Soft-shell Crab, Avocado, Cucumber	
*LAS VEGAS ROLL (battered fried)	18	*TWEETY BIRD	20
Tuna, Salmon, Yellow Tail, Avocado, Eel Sauce, Spicy Aioli		Crab, Avocado, Salmon, Tobiko, Amarillo Salsa	
*SPECIAL CRUNCH	19	*JADE	30
Seared Salmon, Crunch, Crab Stick, Eel Sauce		Lobster Tempura, Seared Salmon, Snow Crab, Avocado, Truffle Crush, Honey Cilantro	
BOOM BOOM ROLL	19		
Salmon, Shrimp Tempura, Avocado, Crab Stick, Ketchup, Mayonnaise, Thai Sweet Chili Sauce, Fried Shallot			

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JAPANESE

CHEF'S OMAKASE

*CHEF'S OMAKASE NIGIRI GF	35
7-piece Chef's Choice of Fresh Fish of the Day	
*CHEF'S OMAKASE SASHIMI GF	55
15-piece Chef's Selection of Daily Fresh Fish	
*CHEF'S OMAKASE SASHIMI & NIGIRI GF	82
21-piece Chef's Super Premium Selection	

CHEF SPECIALTIES

*JALAPEÑO YELLOWTAIL SASHIMI	23
Ponzu Sauce	
*TUNA KATSU (battered fried)	27
Garlic, Ponzu Sauce	

CLASSIC ROLLS

*VEGETABLE ROLL V, GF	9
*CALIFORNIA ROLL	10
*SALMON ROLL	11
*SHRIMP TEMPURA ROLL	11
CALIFORNIA CRUNCH ROLL	12
*YELLOWTAIL ROLL GF	12
*TUNA ROLL GF	12
*SPICY TUNA ROLL	12
*EEL ROLL	13
*RAINBOW ROLL	16
*CATERPILLAR ROLL	19
*DRAGON ROLL	20

SUSHI

Nigiri: Two pieces per order

Sashimi: Five pieces per order

*TAMAGO (Egg Omelet)	Nigiri 9 Sashimi 20	*SALMON ROE (Ikura)	Nigiri 11 Sashimi 31
*SALMON (Sake)	Nigiri 10 Sashimi 22	*OCTOPUS (Tako)	Nigiri 12 Sashimi 21
*SHRIMP (Ebi)	Nigiri 10 Sashimi 26	*TUNA (Maguro)	Nigiri 14 Sashimi 26
*YELLOWTAIL (Hamachi)	Nigiri 11 Sashimi 23	*UNI (Sea Urchin)	Nigiri MP Sashimi MP

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NOODLES, SIDES & RICE

NOODLES

CHICKEN LO MEIN Wok Stir-fried Chicken, 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	25
SHRIMP LO MEIN Wok Stir-fried Shrimp, Lo Mein Noodles, Vegetables, Savory Dark Soy Sauce	21	STIR FRIED SEAFOOD UDON WITH XO SAUCE Mixed Seafood, Mixed Vegetables	29
SEAFOOD CHOW FUN WITH GRAVY Fish, Shrimp, Scallop, Squid, Bok Choy, Mushrooms, Carrots	24	SEAFOOD PAN-FRIED NOODLES IN XO SAUCE Crispy Noodles, Mixed Seafood, Mixed Vegetables	31
SHRIMP CHOW FUN WITH GARLIC SAUCE Shrimp, Bell Pepper, Yellow Onion, Scallions	24	PAD THAI Rice Noodles, Bean Sprouts, Peanuts, Eggs, Lemon with Chicken 29 with Shrimp 31 with Chicken & Shrimp 33	
SINGAPORE NOODLES Wok Stir-fried Shrimp, Pork, Chicken, Mixed Vegetables, Rice Thin Noodles, Curry Seasoning	25		

SIDES

SMALL STEAMED RICE	5	X. O. SAUCE	small 11 / large 26
BROWN STEAMED RICE	7		

RICE

COMBINATION FRIED RICE Wok Stir-fried Rice, Shrimp, Pork, Chicken, Vegetables, Savory Dark Soy Sauce May be ordered GF	25	BEEF TRUFFLE FRIED RICE Beef Tenderloin, Truffles, Lettuce	30
VEGGIE FRIED RICE Wok Stir-fried Rice, Broccoli, Mushroom, Onion, Peas, Carrot, Bean Sprout	26	SHRIMP FRIED RICE Wok Stir-fried Rice, Shrimp, Veggie, Savory Dark Soy Sauce	30
X. O. LAP CHUANG FRIED RICE Lap Cheong Sausage, Green Beans, Eggs, XO Sauce	29		

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TOFU & VEGETABLES

TOFU

RED BRAISED TOFU IN A CLAY POT Tofu, Carrot, Mushroom, Bok Choy	17	CURRY TOFU Eggplant, Tofu, Zucchini, Carrot, Mushroom, Onion, Curry Sauce	26
MAPO TOFU Tofu, Mushroom, Chili	26		

VEGETABLES

BABY CHOY SUM VE Wok Stir-fried Bok Choy, Garlic, Ginger	14	ASPARAGUS WITH GARLIC SAUCE Asparagus, Garlic	17
GREEN BEANS VE Wok Stir-fried Green Beans, XO Sauce	15	CHINESE BROCCOLI VE Wok Stir-fried Chinese Broccoli, Garlic, Ginger	18
STIR-FRIED GARLIC & MIXED VEGETABLES WITH BROCCOLI Wok Stir-fried Garlic, Mixed Vegetables, Broccoli	15	EGGPLANT WITH TANGY SAUCE Eggplant, Garlic, Ginger	20

DESSERT

TAHINI MILK CHOCOLATE MOUSSE Light Milk Chocolate Mousse, Tahini Caramel, Toasted Sesame Pralines	12	MOCHI Mango, Green Tea, or Red Bean	12
MACHA CRÈME BRULÉE GF Egg Custard, Premium Green Tea, Matcha, Caramelized Turbinado Sugar	12	TRIO ALMOND COOKIE PLATE (2) Almond Cookies, Toasted Almond Macaroon, Dipped in Dark Chocolate	7
UBE CHEESECAKE GF Ube Cheesecake, Lace Halo Cookie	12		

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