

# TEPPANYAKI

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

## TRADITIONAL

VEGETARIAN v 24

Tofu & Seasonal Vegetables

CHICKEN 31

Breast 12 oz

SHRIMP 37

10 oz

SALMON 41

8 oz

\*FILET MIGNON 47

8 oz

\*RIBEYE 51

12 oz

SEA SCALLOPS 54

8 oz

LOBSTER 71

8 oz

## WAGYU

\*NEW YORK STRIP 87

8 oz

\*RIBEYE 138

12 oz

## COMBINATION

\*NEW YORK STRIP & CHICKEN 58

New York Strip 4 oz & Chicken 6 oz

\*NEW YORK STRIP & SHRIMP 61

New York Strip 4 oz & Shrimp 4 oz

\*RIBEYE & CHICKEN 81

Ribeye 6 oz & Chicken 6 oz

\*RIBEYE & SHRIMP 83

Ribeye 6 oz & Shrimp 4 oz

\*NEW YORK STRIP & LOBSTER 113

New York Strip 4 oz & Lobster 4 oz

\*\*RIBEYE & LOBSTER 133

Ribeye 6 oz & Lobster 4 oz

## COMBINATION

CHICKEN & SHRIMP 41

Chicken 6 oz & Shrimp 4 oz

SHRIMP & SCALLOPS 45

Shrimp 4 oz & Scallops 4 oz

\*FILET MIGNON & CHICKEN 47

Beef Tenderloin 4 oz & Chicken 6 oz

\*RIBEYE & CHICKEN 49

Ribeye 6 oz & Chicken 6 oz

\*FILET MIGNON & SHRIMP 51

Beef Tenderloin 4 oz & Shrimp 4 oz

\*FILET MIGNON & SALMON 52

Beef Tenderloin 4 oz & Salmon 4 oz

\*RIBEYE & SHRIMP 57

Ribeye 6 oz & Shrimp 4 oz

\*RIBEYE & SCALLOPS 59

Ribeye 6 oz & Scallops 4 oz

\*FILET MIGNON & LOBSTER 75

Beef Tenderloin 4 oz & Lobster 4 oz

\*RIBEYE & LOBSTER 81

Ribeye 6 oz & Lobster 4 oz

### Combination Additions:

Chicken 4 oz, \$12 | Shrimp 4 oz, \$17 | Filet Mignon 4 oz, \$17 | Ribeye 6 oz, \$27 | Sea Scallops 4 oz, \$27

### THERE IS A \$12 CHARGE FOR SHARED DINNERS

If you have any concerns regarding food allergies, please alert your server prior to ordering.

\*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 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/SQJU

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

## MOCKTAILS

Blue Hawaiian 12

Pineapple, Coconut Puree, NA Blue Curacao, Lime Juice

Lychee Peachee Soda 12

Peach Puree, Lychee Syrup, Sierra Mist

## SPECIALTY COCKTAILS

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

Asian Pear Martini 17

Absolut Pear Vodka, St~Germain, Lemon Juice

Toki Mule 17

Toki Japanese Whisky, Ginger Beer, Lime Juice

Haku Mule 17

Haku Japanese Vodka, Ginger Beer, Lime Juice

Lychee Martini 17

Kai Lychee, Haku Vodka, Om Coconut & Lychee Liqueur

Ginger Mojito 17

Bacardi Rum, Ginger Beer, Simple Syrup, Lime Juice, Muddled Mint

Jade Signature Red Sangria 17

House-made Sangria

Jade Signature White Sangria 17

House-made Sangria

Coconut Paradise 17

Malibu Rum, TYKU Coconut Sake, Pineapple Juice

Jade Michelada 17

Jade Signature Michelada Mix, Sapporo Beer, Tajin Rim

Jade Old Fashioned 26

Barrel Aged Toki Whisky, Angostura Bitters

## WINES

### CHAMPAGNE & BUBBLES

LaMarca, IT (Prosecco) 41

Mumm Brut, Prestige, CA (Sparkling Champagne) 100

Schramsberg, Brut, Mirabelle, CA (Sparkling Champagne) 125

Moet & Chandon, Imperial Brut, France 160

Veuve Clicquot Yellow Label, France 166

### WHITE WINE

Caposaldo, CA (Moscato) Glass | Bottle 10 - 36

Beringer, CA (White Zinfandel) 11 - 40

Canyon Road, CA (Pinot Grigio) 11 - 34

Chateau St. Michelle, WA (Riesling) 40

Charles Smith, Kung Fu Girl, WA (Riesling) 13 - 41

Snoqualmie, Organic, WA (Riesling) 45

Heinz Eifel Kabinett, DE (Riesling) 48

Kim Crawford, NZ (Sauvignon Blanc) 15 - 56

Villa Maria, Cellar Select, NZ (Sauvignon Blanc) 64

Canyon Road, CA (Chardonnay) 11 - 34

Kendall Jackson, Vintage Reserve, CA (Chardonnay) 13 - 48

Jordan, CA (Chardonnay) 21 - 80

### RED WINE

Canyon Road, CA (Pinot Noir) 11 - 34

Meiomi, CA (Pinot Noir) 17 - 64

David Bynum "Janes Vineyard", Russian River Valley, CA (Pinot Noir) 80

DuMOL, CA (Pinot Noir) 132

Canyon Road, CA (Merlot) 11 - 34

Rodney Strong, CA (Merlot) 15 - 56

BV Century Cellars, CA (Merlot) 114

Canyon Road, CA (Cabernet Sauvignon) 11 - 34

Justin, CA (Cabernet Sauvignon) 19 - 72

Louis Martini, CA (Cabernet Sauvignon) 21 - 83

Jordan, CA (Cabernet Sauvignon) 141

Caymus, Napa Valley, CA (Cabernet Sauvignon) 241

Far Niente, Napa Valley, CA (Cabernet Sauvignon) 281