



HAPPY HOUR

4PM - 6PM | BAR • PATIO

\$6

BOTTLED BEER

BUDWEISER • BUD LIGHT
COORS LIGHT • BLUE MOON
STELLA ARTOIS

\$6

DRAFT BEER

SAPPORO • ASAHI

\$7

WINE BY THE GLASS

CHARDONNAY
CABERNET SAUVIGNON
MERLOT • WHITE ZINFANDEL
PINOT GRIGIO • PINOT NOIR

\$9

SPECIALTY COCKTAILS

WHITE SANGRIA

Jade House Prepared • White Sangria

RED SANGRIA

Jade House Prepared • Red Sangria

TOKI MULE

Toki Japanese Whiskey • Ginger Beer
Lime Juice

HAKU MULE

Haku Japanese Vodka • Ginger Beer
Lime Juice

JADE MICHELADA

Sapporo Draft
Jade Signature Michelada Mix

LYCHEE MARTINI

Absolut Vodka • Lychee Liqueur
Lychee Juice

ASIAN PEAR MARTINI

Absolut Pear Vodka • St. Germain
Lemon Juice

\$10 SAKE BOMB



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\$5

APPETIZERS

STEAMED EDAMAME
Steamed Soy Beans • Sea Salt

\$6

APPETIZERS

SPRING ROLLS
Sweet Chili Sauce

MASAGO MANGO ROLL

SUNOMONO SALAD
Sweet Pickled Cucumber Salad

WAKAME SALAD
Japanese Seaweed Salad

\$8

APPETIZERS

CRAB WONTONS
CALIFORNIA ROLL

CALIFORNIA CRUNCH ROLL

***TUNA POKE**

SHRIMP TROPICAL SALAD
4 Shrimp • Romaine • Cucumber
Tomato • Fruit • Cilantro • Wonton Chips
Tamarind Dressing

POPCORN CHICKEN
Fried Breaded Chicken
with Spicy Jade Sauce

\$10

APPETIZERS

OCTOPUS SEAWEED SALAD

FRIED GREEN BEANS

TEMPURA SHRIMP
with Spicy Mayo

CHICKEN WINGS & DRUMETTES
with Jade Sauce
6 pieces

CHICKEN LETTUCE CUPS
3 Cups

POPCORN SHRIMP
Fried Breaded Shrimp with Garlic and Jade Sauce

*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 health conditions may be in higher risk if these foods are consumed raw or undercooked. Please inform your server if you have any food allergies.