

BEVERAGES

SAKE

HOT SAKE

Sho Chiku Bai - 300ml 13

JUNMAI GINJO

TY KU Black - 330ml 30

Gekkeikian "Suzaku" - 300ml 36

FLAVORED SAKE

Hana White Peach - 750ml 22

Hana Orange - 750ml 22

JUNMAI

Itami Onigroshi - 300ml 26

JUNMAI DAIGINJO

Horin "Good Fortune" - 300ml 49

Hiro Gold - 750ml 90

NIGORI

Little Lily Sayuri - 300ml 34

SOJU-KOREAN SAKE

West 32 - 750ml 60

BEER

DRAFT BEER

Sapporo 7

Asahi Dry 7

DOMESTIC BOTTLED BEER

Budweiser 7

Bud Light 7

Coors Light 7

Michelob Ultra 7

Truly Seltzer 7

IMPORT & CRAFT BEER

Corona 8

Stella 8

Blue Moon 8

Lagunitas IPA 8

LARGE FORMAT BEER

Asahi 13

Kirin Light 13

Kirin 13

Sapporo 13

Tsingtao - Chinese 13

Yanjing - Chinese 13

JAPANESE WHISKY

Suntory Toki 13

Yame Eight Goddesses 10 Year 16

Hibiki Suntory Harmony 20

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	Ginger Mojito Bacardi Rum, Ginger Beer, Simple Syrup, Lime Juice, Muddled Mint	16
Toki Mule Toki Japanese Whisky, Ginger Beer, Lime Juice	16	Jade Signature Red Sangria House-made Sangria	16
Haku Mule Haku Japanese Vodka, Ginger Beer, Lime Juice	16	Jade Signature White Sangria House-made Sangria	16
Japanese Margarita 1800 Silver Tequila, Yuzu Liqueur, Lime Juice, Pineapple Juice, Tajin Rim	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
		Jade Old Fashioned Barrel Aged Toki Whisky, Angostura Bitters	25

MOCKTAILS

Blue Hawaiian Pineapple, Coconut Puree, NA Blue Curacao, Lime Juice	10	Lychee Peachee Soda Peach Puree, Lychee Syrup, Sierra Mist	10
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WINES

PLUM WINE	Glass Bottle	RED WINE	
Kinsen Plum Wine	11 - 38	Canyon Road, CA (Pinot Noir)	9 - 32
		Meiomi, CA (Pinot Noir)	14 - 56
WHITE WINE		Gloria Ferrer, Caneros, CA (Pinot Noir)	71
Twisted, CA (Moscato)	8 - 34	DuMol, CA (Pinot Noir)	130
Beringer, CA (White Zinfandel)	9 - 38	Canyon Road, CA (Merlot)	9 - 32
Canyon Road, CA (Pinot Grigio)	9 - 32	Rodney Strong, CA (Merlot)	12 - 43
Starling Castle, DE (Gewürztraminer)	39	BV Century Cellars, CA (Merlot)	112
Chateau St. Michelle, WA (Riesling)	38	Canyon Road, CA (Cabernet Sauvignon)	9 - 32
Charles Smith, Kung Fu Girl, WA (Riesling)	11 - 39	Louis Martini, CA (Cabernet Sauvignon)	14 - 56
Snoqualmie, Organic, WA (Riesling)	43	Justin, CA (Cabernet Sauvignon)	14 - 74
Heinz Eifel Kabinett, DE (Riesling)	46	Jordan, CA (Cabernet Sauvignon)	121
Kim Crawford, NZ (Sauvignon Blanc)	13 - 51		
Villa Maria, Cellar Select, NZ (Sauvignon Blanc)	52	CHAMPAGNE & BUBBLES	
Flora Springs, CA (Sauvignon Blanc)	79	J Roget, CA (Sparkling Wine)	7 - 25
Canyon Road, CA (Chardonnay)	9 - 32	LaMarca, IT (Prosecco)	39
Kendall Jackson, Vintage Reserve, CA (Chardonnay)	40	Mumm Brut, Prestige, CA (Sparkling Champagne)	72
Jordan, CA (Chardonnay)	69	Schramsburg, Brut, Mirabelle, CA (Sparkling Champagne)	75

STARTERS

APPETIZERS

STEAMED EDAMAME (V)	6	SPRING ROLLS	13
Steamed Soybeans, Sea Salt		Thai Chili Sauce	
ROCK SHRIMP CRUNCH	12	FRIED GREEN BEANS	13
Crispy Deep Fried Shrimp, Spicy Thai Aioli Sauce		Tempura Salt, Pepper, Onions, Scallions, Shallots	
BAKED MUSSELS	12	CHICKEN LETTUCE WRAP	14
Spicy Aioli Sauce		Lettuce, Chicken, Mushroom, Water Chestnut, Yellow Onion	
CRAB WONTON	12	CHAR SIU BBQ PORK RIB	16
Sweet & Spicy Plum Sauce		Pork Spare Rib, Char Siu Sauce	
POT STICKERS (6)	12	CRAB CLAWS (3)	26
Pork and Vegetable Dumpling, Garlic Cilantro Dipping Sauce		Creamy Chili Sauce	

SOUPS

MISO SOUP	4
Miso Broth, Silken Tofu, Green Onions, Seaweed	
*EGG DROP SOUP	5
Velvety Egg Broth, Green Onions	
HOT & SOUR SOUP	6
Tofu, Wood Ear Mushroom, Bamboo	

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(VE) Vegan (V) Vegetarian (GF) Gluten Free

CHINESE

WOK

GENERAL TSO'S CHICKEN	15	SESAME CHICKEN WITH TANGY SAUCE	17
Wok-fried Chicken, Vegetables, General Tso's Sauce		Crispy Chicken, Bell Pepper, Yellow Onion, Asparagus	
KUNG PAO CHICKEN	15	FRIED SQUID WITH SALT & PEPPER	20
Spicy Sichuan Chili Sauce, Peanuts, Green Onions, Red Chili Peppers		Bell Pepper, Yellow Onion, Green Onion, Jalapeño	
ORANGE CHICKEN	15	BEIJING BEEF	27
Wok-fried Chicken, Broccoli, Citrus Orange Sauce		Crispy Beef Tenderloin, Yellow Onion, Carrot, Asparagus	
CASHEW CHICKEN	16	*BEEF WITH BROCCOLI	29
Wok-fried Chicken, Cashews, Vegetables, Garlic Ginger Sauce		Beef Tenderloin, Ginger & Garlic Sauce, Steamed Broccoli	
MOO SHU PORK	16	*MONGOLIAN BEEF	29
Pork, Cabbage, Carrot, Mustard Greens, Yellow Onion, Scallions		Beef Tenderloin, Sweet Soy, Garlic, Peppers, Onions and Green Onions	
SWEET & SOUR CHICKEN	17	WALNUT PRAWNS	29
Crispy Chicken, Bell Pepper, Pineapple, Yellow Onion		Wok-fried Prawns, Creamy Dressing, Candied Walnuts, Honeydew, Cantaloupe	

HOUSE SPECIALTIES

SALT & PEPPER SHRIMP	28	WHOLE FISH	MP
Fried Shrimp, Salt & Pepper Seasoning		Sweet & Sour, Steamed Soy Ginger, Scallions, Salt, Pepper	
SEAFOOD & TOFU HOT POT	32	RED BRAISED OYSTER CLAY POT	MP
Seafood Medley and Crispy Tofu, Asian Vegetables, Savory Brown Sauce		Crispy Oyster, Lettuce, Scallions, Garlic, Ginger, Yellow Onion, Savory Brown Sauce	
BLACK PEPPER BEEF FILET MIGNON	49	KING CRAB LEGS	MP
16 oz. Filet Mignon, Bell Pepper, Onion		Ginger Scallion, Crystal Noodles, Garlic Butter	
WHOLE LOBSTER	MP		
Ginger, Scallions, Crystal Noodles, XO Sauce, Yi Mein Noodles			

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CHINESE

TRADITIONAL CHINESE BBQ

CHAR SIU PORK	16
Daikon & Carrot Pickled	
CHAR SIU RIBS	25
Daikon & Carrot Pickled	
ROAST DUCK (WHOLE)	98
Daikon & Carrot Pickled, Folded Bun	

JAPANESE

SIGNATURE ROLLS

*TIGER ROLL	15	*TWEETY BIRD	18
Shrimp Tempura, Cucumber, Spicy Tuna, Avocado, Eel Sauce		Crab, Avocado, Salmon, Tobiko, Amarillo Salsa	
*LAS VEGAS ROLL	16	*JADE	28
Tuna, Salmon, Yellow Tail, Avocado, Eel Sauce, Spicy Aioli		Lobster Tempura, Seared Salmon, Snowcrab, Avocado, Truffle Crush, Honey Cilantro	
*SPECIAL CRUNCH	17	*IT'S LIT ROLL	30
Seared Salmon, Crunch, Crab Stick, Eel Sauce		Tuna, Cucumber, Fresh Salmon, Spicy Aioli, Pair of Light Up Chopsticks	
SPIDER ROLL	18		
Softshell Crab, Avocado, Cucumber			

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JAPANESE

CHEF'S OMAKASE

*CHEF'S OMAKASE NIGIRI (GF)	32
7-piece Chef's Choice of Fresh Fish of the Day	
*CHEF'S OMAKASE SASHIMI (GF)	52
15-piece Chef's Selection of Daily Fresh Fish	
*CHEF'S OMAKASE SASHIMI & NIGIRI (GF)	78
21-piece Chef's Super Premium Selection	

CHEF SPECIALTIES

*JALAPEÑO YELLOWTAIL SASHIMI	21
Ponzu Sauce	
*TUNA KATSU	25
Garlic Ponzu Sauce	

CLASSIC ROLLS

*VEGETABLE ROLL (V) (GF)	7
*CALIFORNIA ROLL	8
PHILADELPHIA ROLL	8
*SALMON ROLL	9
*SHRIMP TEMPURA ROLL	9
CALIFORNIA CRUNCH ROLL	10
*YELLOWTAIL ROLL (GF)	10
*TUNA ROLL (GF)	10
*SPICY TUNA ROLL	10
*EEL ROLL	11
*RAINBOW ROLL	14
*CATERPILLAR ROLL	17
*DRAGON ROLL	18

SUSHI

Nigiri: Two pieces per order

Sashimi: Five pieces per order

*IZUMIDAI (Whitefish)	Nigiri 6 Sashimi 18	*SALMON ROE (Ikura)	Nigiri 9 Sashimi 29
*TAMAGO (Egg Omelet)	Nigiri 7 Sashimi 18	*OCTOPUS (Tako)	Nigiri 10 Sashimi 19
*SALMON (Sake)	Nigiri 8 Sashimi 20	*TUNA (Maguro)	Nigiri 11 Sashimi 24
*SHRIMP (Ebi)	Nigiri 8 Sashimi 24	*SWEET SHRIMP (Amaebi)	Nigiri MP Sashimi MP
*YELLOWTAIL (Hamachi)	Nigiri 9 Sashimi 21	*UNI (Sea Urchin)	Nigiri MP Sashimi MP

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NOODLES & RICE

NOODLES

CHICKEN LO MEIN	16	*BEEF CHOW FUN NOODLES	22
Wok Stir-fried Chicken, Lo Mein Noodles, Vegetables, Savory Dark Soy Sauce		Wok Stir-fried Beef Tenderloin, Rice Noodles, Vegetables, Savory Dark Soy Sauce	
SEAFOOD CHOW FUN WITH GRAVY	22	BEEF CHOW FUN WITH BROWN GRAVY	22
Shrimp, Scallop, Squid, Bok Choy, Mushrooms, Yellow Onion, Carrots, Scallions		Bok Choy, Mushrooms, Yellow Onion, Carrot, Scallions	
SHRIMP CHOW FUN WITH BLACK BEANS & GARLIC SAUCE	22	STIR FRIED SEAFOOD UDON WITH XO SAUCE	27
Shrimp, Bell Pepper, Yellow Onion, Scallions		Cabbage, Mushrooms, Yellow Onion, Carrots, Scallions	
SINGAPORE NOODLES	22	SEAFOOD PAN-FRIED NOODLES IN XO SAUCE	29
Wok Stir-fried Shrimp, Pork, Chicken, Rice Thin Noodles, Curry Seasoning		Crispy Noodles with Mixed Seafood	

RICE

COMBINATION FRIED RICE	14
Wok Stir-fried Rice, Shrimp, Pork, Chicken, Savory Dark Soy Sauce May be ordered GF	
BEEF TRUFFLE FRIED RICE	22
Beef Tenderloin, Truffles, Scallions	

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TOFU & VEGETABLES

TOFU

MA PO TOFU	12	PIPA TOFU	30
Soft Tofu, Peas, Carrots, Spicy Brown Sauce		Tofu, Shiitake Mushroom, Shrimp	
RED BRAISED TOFU IN A CLAY POT	15		
Shrimp, Bell Pepper, Yellow Onion, Scallions			

VEGETABLES

BABY CHOY SUM (VE)	12	CHINESE BROCCOLI (VE)	16
Wok Stir-fried Bok Choy, Garlic, Ginger		Wok Stir-fried Chinese Broccoli, Garlic, Ginger	
GREEN BEANS (VE)	13	EGGPLANT WITH TANGY SAUCE	18
Wok Stir-fried Green Beans, XO Sauce		Eggplant, Garlic, Ginger	
ASPARAGUS WITH GARLIC SAUCE	15		
Asparagus, Garlic			

DESSERT

MATCHA GREEN TEA CREME BRULÉE	9
RED BEAN CHEESECAKE	10
MOCHI	10

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