

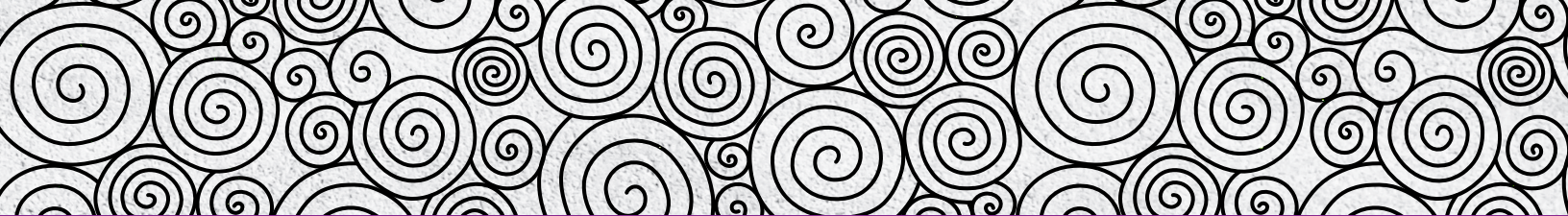


SHARED PLATES

POTSTICKERS	\$11.50
Dumplings filled with ground pork, napa cabbage, scallions, and fresh ginger, served with a soy dipping sauce (steamed, deep fried, or pan fried)	
LUMPIA	\$11.25
Chicken, carrot, onion, and garlic, rolled in a thin wrapper and fried, served with sweet chili sauce	
WALNUT PRAWNS	\$15.75
Crispy fried shrimp coated in a sweet citrus glaze, garnished with candied walnuts and sesame seeds	
TEMPURA VEGETABLES	\$10.00
Tempura battered green beans, shitake mushrooms, zucchini, sweet potatoes, and scallions, served with a spicy sriracha aioli	
LETTUCE CUPS	\$14.25
Beef bulgogi with crispy won-ton strips, lettuce, pickled vegetables, and spicy gochujang sauce	
SHRIMP RANGOON DIP	\$13.50
Warm shrimp and cream cheese dip with jalapeño, scallions, and cilantro, topped with togarashi panko, and served with won-ton chips	
VIETNAMESE CHICKEN WINGS	\$13.75
Breaded and fried chicken wings tossed in a sweet and savory glaze, garnished with fried garlic, and scallions	
CHAR SIU PORK	\$12.50
Chilled BBQ roast pork served with spicy mustard sauce and sesame seeds	

SOUPS & SALADS

SOUPS (add a side salad \$3.50)	
HOT AND SOUR (cup/bowl)	\$5.00/\$8.00
Roasted chicken broth with tofu, bamboo shoots, mushroom, and egg	
EGG FLOWER SOUP (cup/bowl)	\$5.00/\$8.00
*SHOYU RAMEN (bowl)	\$15.75
Soy based broth with Japanese egg noodles, shiitake mushrooms, bok choy, bean sprouts, soft-cooked egg, sesame seeds, and your choice of steak, chicken breast, shrimp, tofu, or BBQ pork	
BEEF HOT POT (bowl)	\$18.50
Kimchi broth with braised beef short rib, fried potatoes, mushrooms, udon noodles, and cabbage, served with marinated tofu salad	
☯ TOM KHA (bowl)	\$17.25
Thai red curry coconut soup with lemongrass, chili, zucchini, bok choy, and your choice of steak, chicken breast, shrimp, tofu, or BBQ pork	
BEEF PHO (bowl)	\$16.25
Aromatic beef broth with thin rice noodles, bean sprouts, Thai basil, jalapeño, sriracha, hoisin sauce, lime, and your choice of steak, chicken breast, shrimp, tofu, or BBQ pork	
SALADS (add a cup of soup \$3.50)	
SIDE SALAD	\$5.00
Baby greens, cabbage, carrot, and your choice of dressing	
MANDARIN SALAD	\$15.75
Baby greens dressed in a sweet and spicy dressing, topped with crispy noodles, mandarin oranges, and toasted almonds, and your choice of fried katsu chicken, grilled teriyaki chicken, or crispy fried shrimp	
*POKE BOWL	\$22.00
Seasoned sticky rice with marinated diced ahi tuna, baby greens, cucumber, edamame, avocado, and spicy mayo	
☯ JADE SALAD	\$15.75
Baby greens dressed in a creamy yuzu-soy dressing and topped with pineapple, cucumber, avocado, Fresno peppers, and your choice of fried katsu chicken, grilled teriyaki chicken, or crispy fried shrimp	
CASHEW SALAD	\$16.50
Baby greens, honey-ginger vinaigrette, cabbage, carrot, cucumber, mango, cashews, crispy won-ton strips, and your choice of fried katsu chicken, grilled teriyaki chicken, or crispy fried shrimp	



RICE & NOODLES

RICE (add a side salad or cup of soup \$3.50)	
KATSUDON Steamed jasmine rice topped with katsu chicken breast, egg, onion, dashi, and scallions	\$17.50
*BIBIMBAP Crispy jasmine rice baked in a stone pot with beef bulgogi, kimchi, zucchini, bean sprouts, carrot, marinated mushrooms, spinach, spicy gochujang sauce, scallions, sesame seeds, and a fried egg	\$19.00
GF FRIED RICE Wok fried jasmine rice with egg, peas, carrot, scallions, soy sauce, sesame oil, and your choice of steak, chicken breast, shrimp, tofu, BBQ pork, or house special	\$16.00
*LOCO MOCO Char-grilled hamburger patty over steamed jasmine rice with fried Spam, shiitake mushrooms and soy gravy, fried egg, and scallions	\$18.25
WOK FRIED NOODLES (add a side salad or cup of soup \$3.50)	
SINGAPORE NOODLES Vermicelli rice noodles in a light curry sauce with shrimp, BBQ pork, bell pepper, scallions, carrot, and onion	\$17.50
CHOW MEIN Chinese egg noodles in a light soy sauce with cabbage, scallions, bok choy, carrot, celery, and your choice of steak, chicken breast, shrimp, tofu, BBQ pork, or house special	\$16.75
PAD THAI Rice noodles in a savory sauce with egg, bean sprouts, scallions, peanuts, Thai basil, lime, and your choice of steak, chicken breast, shrimp, tofu, BBQ pork, or house special	\$17.25
UDON STIR-FRY Japanese udon noodles in a sweet soy sauce with mushrooms, spinach, onion, zucchini, scallions, sesame seeds, and your choice of steak, chicken breast, shrimp, tofu, BBQ pork, or house special	\$18.25

ENTRÉES

All entrées are served with steamed jasmine rice. Add a side salad or cup of soup \$3.50

CHICKEN KATSU Panko breaded chicken breast served with shredded cabbage, katsu sauce, and lemon	\$17.00
MONGOLIAN BEEF Steak with onion, scallions, red chilis, and garlic in a savory hoisin glaze, served on a bed of crispy rice noodles	\$18.00
Spicy SALT AND PEPPER PORK CHOPS Marinated and fried pork chops, stir-fried with garlic, scallions, and jalapeño	\$15.75
KALBI SHORT RIBS Marinated and char-grilled beef short rib with a green apple glaze, sesame seeds, kimchi, and scallions	\$25.50
Spicy KUNG PAO SHRIMP Crispy fried shrimp tossed in a savory brown sauce with bell pepper, onion, dry chili, and peanuts	\$21.00
GENERAL TSO'S CHICKEN Chicken glazed in a sweet and spicy sauce, served with steamed broccoli	\$16.00
Spicy KOREAN FRIED CHICKEN Marinated and fried chicken thigh, coated in a spicy and sweet gochujang glaze	\$17.25
BEEF BULGOGI Marinated beef cooked with onion and scallions, served with kimchi and gochujang sauce	\$17.50
GF TERIYAKI CHICKEN Marinated and grilled chicken thigh with teriyaki glaze, pickled vegetables, scallions, and sesame seeds	\$16.25
BEEF AND BROCCOLI Steak stir-fried with broccoli, carrot, straw mushrooms, ginger, and garlic	\$18.00
SWEET AND SOUR CHICKEN Fried chicken in a sweet and sour glaze with bell peppers, onion, and pineapple	\$15.75

JADE FUSION

ASIAN CUISINE

DESSERTS

MOCHI ICE CREAM

\$10.00

Strawberry, chocolate, and mango mochi ice cream, fresh berries, chocolate sauce, and mixed berry sauce

MANGO CHEESECAKE

\$9.75

Graham cracker-yuzu crust, fresh mango, mango Pocky sticks, whipped cream, white chocolate Koi fish, served with caramel sauce

THAI TEA MILK CAKE

\$9.25

Milky caramel Thai tea cake, whipped cream, and fresh strawberries

THE KAHUNA

\$10.00

Chocolate cake donut, chocolate ganache, salted caramel sauce, toasted coconut crumble, and coconut gelato

*Consuming raw or undercooked meat, seafood, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Some items may contain a major food allergen; milk, egg, wheat, soy, peanuts, tree nuts, fish, shellfish, or sesame.
20% gratuity added to parties of 8 or more for our service staff.