

JADE FUSION

ASIAN
CUISINE

SHARED PLATES

CRISPY TUNA	\$13	TEMPURA WAKAME	\$10
Wonton crisp, spicy tuna, spicy mayonnaise, and scallion		Sesame seeds and wasabi mayonnaise	
POT STICKERS	\$10	KARAAGE WINGS	\$12
Dumplings filled with ground pork, napa cabbage, scallions, and fresh ginger, served with a soy dipping sauce, your choice of pan fried or deep fried		Japanese-style chicken wings, spicy mayonnaise, and scallion	
WALNUT PRAWNS	\$14	HAMACHI CRUDO	\$17
Crispy fried shrimp coated in a honey glaze and garnished with candied walnuts and sesame seeds		Cucumber pearls, serrano pepper, wasabi vinaigrette, and fried shallot	
LUMPIA	\$10	AGEDASHI	\$8
Chicken, carrot, onion, and garlic rolled in a thin wrapper and fried, served with fusion sauce		Fried tofu in dashi sauce with daikon and scallion	
		SHRIMP RANGOON DIP	\$13
		Warm shrimp and cream cheese dip with jalapeño, scallion, cilantro, and togarashi panko, served with crispy wontons	

SOUPS

add a side salad \$2

PORK BELLY RAMEN (bowl)	\$14	HOT & SOUR SOUP (cup)	\$5
Rich and creamy pork broth with braised pork belly, Japanese-style egg noodles, nori, scallions, bean sprouts, soft cooked egg, and sesame seeds		Roasted chicken broth with tofu, bamboo shoots, mushroom, onion, and egg	
BEEF BRISKET PHO (bowl)	\$14	TOM YUM (cup)	\$5
Aromatic beef broth with shaved beef brisket, thin rice noodles, bean sprouts, Thai basil, fresh jalapeño, sriracha, hoisin sauce, and lime		Chicken and ginger broth with cilantro, mushrooms, onion, and tofu	

SALADS

add a cup of soup \$2

MANDARIN SALAD	\$14	JADE SALAD	\$14
Baby greens in a sweet and spicy dressing along with crispy noodles, mandarin oranges, and toasted almonds, topped with your choice of fried katsu chicken, grilled teriyaki chicken or crispy fried shrimp		Baby greens dressed in a creamy yuzu-soy dressing garnished with pineapple, cucumber, avocado, and pickled jalapeño, topped with your choice of fried katsu chicken, grilled teriyaki chicken or crispy fried shrimp	
POKE BOWL	\$19		
Sticky rice, ahi tuna, edamame, avocado, daikon, and spicy mayonnaise			

RICE

Add a side salad or a cup of soup \$2

KIMCHI FRIED RICE \$18
Wok-fried jasmine rice with chashu pork, kimchi, onion, butter, scallion, fried egg, and sesame oil

BIBIMBAP \$17
Crispy rice baked in a clay pot and topped with bulgogi beef, kimchi, zucchini, bean sprouts, carrots, marinated mushroom, spinach, spicy gochujang sauce, scallion, sesame seeds, and a sunny side up egg

FRIED RICE \$15
Wok-fried jasmine rice with eggs, peas, carrot, scallions, soy sauce, and sesame oil, and your choice of flank steak, chicken breast, shrimp, tofu, or barbeque pork

PORK BELLY SISIG \$18
Crispy rice baked in a clay pot, with crispy pork belly, egg any style, red and green bell pepper, onion, jalapeño, lime, spicy mayonnaise, and soy

NOODLES

Add a side salad or a cup of soup \$2

CHOW FUN \$17
Thick rice noodles in a soy-based sauce with bok choy, carrot, broccoli, cabbage, zucchini, and your choice of flank steak, chicken breast, shrimp, tofu, or barbeque pork

JAP CHAE \$17
Sweet potato noodles with shiitake mushrooms, bell peppers, onion, scallion, carrot, sesame seeds, and your choice of bulgogi beef, chicken breast, shrimp, tofu, or barbeque pork

PAD THAI \$16
Rice noodles in a savory sauce with scrambled eggs, bean sprouts, scallions, peanuts, Thai basil, lime, and your choice of flank steak, chicken breast, shrimp, tofu, or barbeque pork

CHOW MEIN \$16
Wok-fried Chinese egg noodles in a light soy sauce with cabbage, scallions, bok choy, carrot, celery, and your choice of flank steak, chicken breast, shrimp, tofu, or barbeque pork

ENTRÉES

All entrées are served with steamed jasmine rice

Add a side salad or a cup of soup \$2

FLANK STEAK \$24
Marinated flank steak served over kabocha squash puree with cabbage, jalapeño, and mushroom glaze

GENERAL TSO'S CHICKEN \$14
Chicken glazed in a sweet and spicy sauce along with steamed broccoli

DONGPO SHORT RIB \$21
Tender braised beef short rib with lemongrass rice, carrot-orange puree, fried carrot, and scallion

SALT AND PEPPER PORK CHOPS \$14
Marinated and fried pork chops stir-fried with garlic, scallions, and jalapeño

SWEET AND SOUR CHICKEN \$14
Fried chicken in a sweet and sour glaze with bell peppers, onions, and pineapple

STEAMED HALIBUT \$28
Seasoned with furikake and served in a miso-lime broth with shiitake mushroom, tofu, and bok choy

TERIYAKI CHICKEN \$14
Marinated and grilled chicken thigh with teriyaki glaze, pickled vegetables, scallion, and sesame seeds

DUCK BREAST \$22
Pan roasted duck breast with garlicky bok choy, carrot puree, mushroom glaze, and sesame seeds

MONGOLIAN BEEF \$14
Flank steak with onion, scallion, red chilis, and garlic in a savory hoisin glaze, served over fried noodles

FIRECRACKER SHRIMP \$18
Fried shrimp tossed in chili-ponzu sauce with jalapeño and fresno chili, served over fried noodles

JAPANESE CURRY \$17
Chicken katsu served with beef, potatoes, carrot, onion, and pickled vegetables in a curry sauce

BEEF AND BROCCOLI \$15
Flank steak stir-fried with broccoli, carrots, straw mushrooms, ginger, and garlic

DESSERTS

CHERRY BLOSSOM CAKE \$8
Sakura vanilla cake layered with cherry blossom and elderflower mousse, cherry filling, and champagne gelée, garnished with whipped cream and edible cherry blossoms

THE KAHUNA \$8
Chocolate ganache cake donut with coconut rum chocolate mousse, salted caramel sauce, toasted coconut crumble, coconut gelato, and dark chocolate syrup

MANGO CHEESECAKE \$8
Mango mousse cheesecake with a graham cracker-yuzu crust, garnished with fresh mango, whipped cream, and a white chocolate koi fish

BLACK SESAME CRÈME BRULÉE \$8
Black sesame and vanilla bean custard garnished with seasonal fruit, whipped cream, and a black sesame-sugar tuile