

# SUSHI ROLLS & SASHIMI

(8 pieces each)

**DRAGON ROLL** tempura shrimp, kanikama crab, mayo, cucumber, masago, mango & avocado **\$260.00**

**RED DRAGON ROLL** tempura lobster, kanikama crab, romaine, red tobiko & Thai red curry sauce **\$275.00**

**GOLDEN DRAGON ROLL** Alaskan king crab, shrimp, avocado, cucumber & spicy mayo, wrapped in soybean paper with black tobiko & gold flakes **\$280.00**

**THREE-HEADED DRAGON ROLL** (12 pieces) ½ each Dragon, Red Dragon & Golden Dragon **\$395.00**

**TEMPURA TUNA SASHIMI** hot mustard champagne sauce **\$160.00**

**YELLOWTAIL & AVOCADO SASHIMI** (120g approx.) jalapeño pepper, rum sauce & togarashi **\$275.00**

**TUNA OSHI NAPOLEON** (1 piece) wasabi guacamole, sushi rice, kanikama crab, masago, spicy mayo & eel sauce **\$245.00**

**CALIFORNIA ROLL** blue crab, avocado, cucumber & masago **\$165.00**

**RAINBOW ROLL** tuna, salmon, yellowtail, mackerel, kanikama crab, avocado, cucumber & masago **\$185.00**

**CRUNCHY SALMON ROLL** salmon, cucumber & wasabi tobiko with Thai chili mayo & ponzu **\$180.00**

**KINOKO ROLL** shiitake, maitake, shimeji, tempura enoki & black truffle oil **\$195.00**

**RED SNAPPER CEVICHE** (180g approx.) mango, cucumber & citrus coconut sauce **\$230.00**

**CRUNCHY TUNA ROLL** tuna, kanikama crab, tempura flakes, spicy mayo, masago, avocado & eel sauce **\$165.00**

**RICELESS KALEIDOSCOPE ROLL** tuna, white tuna, salmon, avocado, tobiko, spicy mayo & sesame yuzu, wrapped in cucumber **\$245.00**

**SPIDER ROLL** crispy soft shell crab, avocado, lettuce, spicy mayo, Japanese pickle & eel sauce **\$185.00**

**EYE OF THE TIGER ROLL** avocado, cream cheese & hot smoked salmon toro tempura with tobiko & eel sauce, wrapped in sesame soy paper **\$195.00**

**STRIPED BASS TIRADITO** (150g approx.) shrimp, watermelon, serrano chili & chili garlic sauce **\$210.00**

## DIM SUM

(4 pieces each)

**SPICY BEEF & SCALLION DUMPLINGS** soy ginger sauce **\$175.00**

**SHRIMP, MAITAKE MUSHROOM & LEEK CRISPY GOLDEN PURSES** sweet chili sauce **\$190.00**

**MERGUEZ LAMB SAUSAGE POT STICKERS** curry & lemon oil drizzle, white raisins & pickled carrots **\$135.00**

**STEAMED PORK BELLY & CLOUD EAR MUSHROOM BUN** char siu sauce **\$190.00**

**JADE 5-VEGETABLE POT STICKER** red chili sauce **\$120.00**

## SALADS

**CRACKLING CALAMARI SALAD** lime miso dressing **\$190.00**

**CONFUCIUS CHICKEN SALAD** sesame oil vinaigrette **\$150.00**

**BEIJING DUCK SALAD** crispy wontons & tangerine orange dressing **\$210.00**

**CAESAR SALAD** ginger aioli, spiced roasted cashews & crispy wontons **\$165.00**

# APPETIZERS

(4 pieces each)

**CURRIED CHICKEN SATAY** chilled sesame noodles & teriyaki sauce **\$175.00**

**CRISPY PORK BELLY** watermelon, avocado & sweet spicy thai sauce **\$220.00**

**LOBSTER PANCAKES** stir fried with wild mushrooms, huitlacoche, red chili, scallions & coconut milk **\$360.00**

**GINGER & HABANERO GLAZED SEARED SEA SCALLOPS** on warm sesame sabayon somen noodles **\$390.00**

**SALT & PEPPER HIDDEN SOFT SHELL CRABS WITH CHRYSANTHEMUM LEAVES** in dry chili pot,  
yuzu ponzu dip **\$280.00**

**TUNA, BLUE CRAB & EDAMAME GUACAMOLE TARTARE** (1 piece) pepper & herb oils, prawn crackers **\$335.00**

**LAMB SPARERIBS** (450g approx.) plum & sesame glazed **\$345.00**

**FIRE ROASTED EGGPLANT & BURRATA** miso glaze **\$165.00**

**CRISPY OCTOPUS** pickled lychee **\$260.00**

# ENTRÉES

**WILD MUSHROOM PROFUSION PASTA** sake Madeira cream sauce **\$240.00**

**BARBECUED WILD SALMON** Chinese mustard sauce & stir fried bok choy **\$385.00**

**PAN SEARED SPICY TUNA** avocado sashimi & seaweed salad **\$320.00**

**BLACK TEA SMOKED SEA BASS** grapefruit & Thai basil salad, red curry aioli **\$445.00**

**GRILLED GARLIC SHRIMP** (4 pieces) black fettuccini & red curry coconut sauce **\$360.00**

**SAKE MARINATED "DRUNKEN" CHICKEN** ponzu sauce, sweet crispy onions & Asian slaw **\$365.00**

**KALBI SPICED BBQ SHORT RIBS** (400g approx.) goat cheese mashed potatoes **\$415.00**

**AUSTRALIAN LAMB RACK** (300g approx.) edamame & shitake crust **\$395.00**

**GRILLED SZECHUAN BEEF** sake, soy, spicy shallots & coriander **\$410.00**

**GRILLED TOFU NOODLES & WILD MUSHROOMS** hot sesame dressing **\$260.00**

# GRAND PLATES

**BEIJING DUCK** (2½kg approx.) green mole & house made hoisin, scallions, pancakes &  
cucumber, truffled duck fried rice **\$840.00**

**CANTONESE SIZZLING WHOLE BANANA LEAF WRAPPED SNAPPER** (1kg approx.) toasted sesame  
oil & soy **\$740.00**

**GRILLED PORTERHOUSE** (¾kg approx.) hot sesame dressing **\$1350.00**

**MAINE LOBSTER TWO WAYS** (1kg approx.) miso thermidor, tempura or half & half,  
crispy Shanghai bok choy **\$1550.00**

**RIBEYE** (¾kg approx.) miso roasted bone marrow & Asian green sauce **\$1100.00**

# ACCOMPANIMENTS

**FIVE VEGETABLE FRIED RICE** **\$140.00**

**LOBSTER MASHED POTATOES** **\$195.00**

**BEIJING DUCK FRIED RICE** **\$165.00**

**CRISPY SPINACH** **\$130.00**

**KIMCHEE FRIED RICE RANCHERO WITH  
CHAR SIU PORK BELLY** **\$190.00**

**BAMBOO STEAMED ASIAN VEGETABLES** **\$110.00**

**WASABI MASHED POTATOES** **\$115.00**

**BAKED CRISPY SWEET POTATO CHIPS WITH  
WASABI CREAM & BLACK TOBIKO** **\$135.00**

# COCKTAILS

## BUBBLES

**CHINA ROSE** champagne, rum, raspberry purée & rose essence **\$160.00**

## UP

**LYCHEE MARTINI** vodka, lychee purée & rose essence **\$140.00**

**ASIAN PEAR** pear vodka, Cointreau, fresh lime & simple syrup **\$140.00**

**MAZAPAN** vodka, half & half, Frangelico & mazapan **\$140.00**

**JADE EMPRESS** tequila, fresh lime, agave nectar, jalapeño & cucumber **\$140.00**

## ROCKS

**WATERMELON BASIL COOLER** gin, fresh lemon, lime & watermelon juice, agave nectar & basil **\$140.00**

**RED MOJITO** rum with muddled blackberries, mint & lemon **\$140.00**

**KIWI SMASH** tequila with muddled kiwi, mint, basil & lemon **\$140.00**

**PLUM SOUR** rum, plum wine, fresh lemon, blackberry syrup & egg white **\$140.00**

**JAPANESE OLD FASHION** Yamazaki 12 year whisky, chai syrup & Angostura bitters **\$140.00**

## HIGH BALL

**DRAGON KISS** citron vodka, vodka, cassis, blueberry purée, fresh lime & green tea **\$140.00**

**CUCUMBER LAVENDER MOJITO** rum with muddled cucumber, mint & lime, lavender syrup & club soda **\$140.00**

# WINE BY THE GLASS

## WHITE

**BERINGER** White Zinfandel, California 2010 **\$120.00**

**MONTE XANIC** Chenin Colombard, México 2012 **\$130.00**

**SUMARROCA** El codal, Xarel-lo/Macabeo/Muscat, España 2012 **\$130.00**

**CASA MADERO 2V** Chardonnay/Chenin Blanc, México 2013 **\$130.00**

## RED

**INFINITUS** Cabernet Sauvignon, España 2010 **\$120.00**

**L.A. CETTO** Nebbiolo, Valle de Guadalupe 2009 **\$120.00**

**VIÑA MAIPO** Carmenere, Valle de Rapel, Chile 2010 **\$130.00**

**CAIR** Tempranillo, Ribera del Duero, España 2011 **\$140.00**

**FABRE** Merlot, Mendoza, Argentina 2011 **\$150.00**

**LUIGI BOSCA** Malbec, Mendoza, Argentina 2010 **\$150.00**

## CHAMPAGNE

**MOËT & CHANDON IMPERIAL** Brut, Epernay **\$280.00**

**MOËT & CHANDON IMPERIAL** Nectar, Epernay **\$300.00**

# DESSERT



## SOUFFLÉS

\$210.00

SALT & CARMEL

CHILI & CHOCOLATE

MANDARIN ORANGE & GINGER

KEY LIME, MANGO & SHISO

**BANANAS IN A BOX** caramelized bananas **\$140.00**

**CHEESECAKE POT STICKERS** raspberry, mango & orange,  
ginger-5 spice & chocolate sauces **\$140.00**

**HAZELNUT CHOCOLATE TORTE** blackberry-orange cream & English sauce **\$130.00**

**CRÈME BRÛLÉE TRIO** vanilla, chocolate chai & ginger,  
Milano cookies & chocolate pirouette **\$120.00**

**ASSORTED SORBETS & ICE CREAM** Chef's selection,  
sprinkled with seasonal fruit **\$120.00**