

SUSHI ROLLS & SASHIMI

(8 pieces each)

DRAGON ROLL tempura shrimp, kanikama crab, mayo, cucumber, masago, mango & avocado **\$280.00**

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 **\$285.00**

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 **\$195.00**

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

VEGGIE ROLL carrot, zucchini, asparagus, avocado, red pepper & miso glaze **\$160.00**

RED SNAPPER CEVICHE (180g approx.) cucumber, red onion, oregano & achiote vinaigrette **\$240.00**

CRUNCHY TUNA ROLL tuna, kanikama crab, tempura flakes, spicy mayo, masago, avocado & eel sauce **\$195.00**

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 **\$205.00**

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 **\$180.00**

SHRIMP, MAITAKE MUSHROOM & LEEK CRISPY GOLDEN PURSES sweet chili sauce **\$195.00**

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**

ROCK SHRIMP TACOS wrapped in lettuce, pickled cucumber, sweet & sour sauce **\$280.00**

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

GINGER & SOY GLAZED SEA SCALLOPS sweet potato purée with truffle oil, corn & habanero sauce **\$390.00**

CRABCAKES tropical salad & Chinese mustard sauce **\$290.00**

TUNA, BLUE CRAB & EDAMAME GUACAMOLE TARTARE (1 piece) pepper & herb oils, prawn crackers **\$345.00**

LAMB SPARERIBS (450g approx.) plum & sesame glazed **\$360.00**

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

CRISPY OCTOPUS pickled lychee **\$270.00**

ENTRÉES

WILD MUSHROOM PROFUSION PASTA sake Madeira cream sauce **\$260.00**

BARBECUED WILD SALMON Chinese mustard sauce & stir fried bok choy **\$395.00**

PAN SEARED SPICY TUNA avocado sashimi & seaweed salad **\$340.00**

MISO BLACK COD orange mojo, avocado & chile poblano coulis **\$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 **\$430.00**

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

GRILLED SZECHUAN BEEF sake, soy, spicy shallots & coriander **\$420.00**

GRILLED TOFU & 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 **\$860.00**

CRISPY RED SNAPPER (1kg approx.) Chinese black beans **\$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**

MALANGA CHIPS wasabi aioli, parsley & parmesan **\$135.00**

COCKTAILS

BUBBLES

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

UP

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

MEXICAN HEART tequila, Jamaica, pomegranate liqueur & orange twist **\$140.00**

LEMON PIE vodka, lemon & licor 43 **\$150.00**

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**

GIN CITRUS PUNCH gin, cranberry, orange & passion fruit nectar **\$140.00**

MEZCAL PARADISE mezcal espadín, pineapple & basil **\$140.00**

TAMARIND MIX SOUR scotch whisky, Rosso Vermouth, tamarind, lemon & ginger **\$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 2014 **\$120.00**

IDRIAS Chardonnay, España 2015 **\$130.00**

CASA MADERO 'CASA GRANDE' Chardonnay, México 2016 **\$160.00**

LUNTA Torrontes, Argentina 2014 **\$140.00**

RED

L.A. CETTO Nebbiolo, Valle de Guadalupe 2014 **\$130.00**

CASTILLO DE JUMILLA Monastrell, España 2015 **\$130.00**

CAIR Tempranillo, Ribera del Duero, España 2013 **\$140.00**

FABRE Merlot, Mendoza, Argentina 2014 **\$150.00**

LUIGI BOSCA Malbec, Mendoza, Argentina 2014 **\$150.00**

PIONERO Tempranillo/Cabernet/Merlot, México 2015 **\$150.00**

DESSERT



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 **\$140.00**

CRÈME BRÛLÉE TRIO vanilla, chocolate chai & ginger,
Milano cookies & chocolate pirouette **\$140.00**

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