

## DESSERT

Chocolate Lava Cake	10
Mango Mousse	10
Crème Brulee Cheesecake	10
French Macaroon <i>(assorted 6 pieces)</i>	15
Coconut Sorbet	6
Green Tea Ice Cream	6
Japanese Mochi Ice Cream choice of mango, vanilla, strawberry, green tea, chocolate	6

## COFFEE & TEA

Nespresso Coffee Espresso, latte, cappuccino, coffee	6
茉莉花茶 Jasmine Green Tea	6
京剧脸谱茶 Chinese Opera Face Tea	25
普洱茶 Puer Tea	25
铁观音 TieGuanYin Tea	25



***“By blending French style and technique with Asian ingredients, I am able to prepare a cuisine which reflects a cross-cultural fusion of east meets west.”***  
***-- Chef Frank Lu***

## RAW BAR

### Oyster

Kumamoto <i>(Japan)</i>	1/2 dozen	24	dozen	42
Blue Point <i>(East Coast)</i>	1/2 dozen	21	dozen	38

<u>Shrimp</u>	26	
Traditional cold boiled WILD PRAWNS with cocktail sauce		
<u>Alaskan King Crab Legs</u>	1 lb.	55
<u>Caviar</u>	Oscietra Royal (30g)	M.P.
	Oscietra Royal (10g)	M.P.
	Siberian Royal (30g)	M.P.

**SUSHI or SASHIMI** (1 piece/each order, 2 pieces min.)

\***Omakase** (お任せ) is a *Japanese* phrase that means "I'll leave it up to you"  
 Order your nigiri sushi traditional style or **Omakase Style**, and really experience worldwide palate of chef (surcharge of \$2 per piece)

Bluefin Toro (Tuna Belly)	12
Wagyu Beef	7
Bluefin Tuna	7
Salmon Belly	6
Sweet Prawn (Ama Ebi)	8
Albacore (Seared Tuna)	5
Sea Urchin (Uni)	11
Ahi Tuna	5
Yellowtail	5
White Tuna	5
Salmon	5
Ikura (Salmon Roe)	5
Eel	5
Tobiko	4
Octopus	5
Scallop	7

<u>Sashimi Dinner</u>	Chef's daily selection (12 pieces)	39
<u>Tuna Lover's Sashimi Dinner</u>	(12 pieces)	39
	Chef's daily selection of Tuna	
<u>Deluxe Sashimi Dinner</u>		120
	Chef's daily premium selection	

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**SEAFOOD**

蜜汁野生虾干贝	Crispy Honey Wild Prawns and Scallops	32
姜葱野生大虾	King Prawns eggs, gingers, scallions	29
味噌三文鱼	Miso Salmon	33

椒盐软壳蟹	Salt & Pepper Soft Shell Crab	M.P.
夏威夷果蜜汁干贝	Roasted Macadamias Seared Scallops	32
	fresh jumbo scallops, pumpkin puree, ginger, honey, miso	
XO 酱炒龙虾	Stir-fry XO Lobster Tail with Asparagus	45
黑松露烤智利银鳕鱼	Chilean Sea Bass with Black Truffle	48
辣香海鲜煲	Deluxe Seafood Clay pot	56
	5 oz. lobster, scallops, prawns, sea bass, calamari, tofu, spicy Szechuan sauce	
缅因州龙虾	Fresh Whole Maine Lobster	M.P.
(十三香, 姜葱)	Spicy Chinese 13-flavor, or ginger scallion sauce	
每日新鲜全鱼	Daily Fresh Whole Fish	M.P.
	steamed with ginger soy, or	
	crispy with spicy ginger honey miso sauce	

**NOODLE & RICE**

松露羽衣甘蓝炒饭	Frank's Truffle Kale Fried Rice	19
	black truffle, kale, shiitake mushrooms, edamame	
龙虾海鲜炒饭	Lobster Seafood Fried Rice	48
	5 oz. lobster, wild prawns, scallops, calamari	
牛柳菌菇炒饭	Tenderloin Shiitake Mushroom Fried Rice	28
星洲炒米粉	Singapore Rice Noodle shrimps, chicken	21
中式鸡肉炒面	Chicken Lo Mein	19

**VEGETABLE**

清炒四季豆	Grand Marnier String Beans	16
菠菜野珍菌	Wild Mixed Mushroom & Baby Spinach	19
家常豆腐	Country Style Tofu	16
蒜蓉雪豆	Sautéed Garlic Snow Peas	19
宫爆茄子	Kung Pao Eggplant	18

## **SUSHI ROLLS**

(Tradition rolls also available)

Aspen Roll	peppered seared tuna, lobster, avocado, asparagus, topped with black Truffles, and truffle oil	36
Winter Summer Roll	escolar, asparagus, avocado, cucumber topped with spicy tuna, shallots, tobiko, mango	28
Surf & Turf Roll	lobster, mango, caviar topped with Kobe Beef	32
Truffle Yellowtail Roll	black truffle, yellowtail, vegetable, asparagus, and truffle sauce	28
Dragon Roll	shrimp tempura, crab, topped with eel avocado	26
Snow Mountain Roll	Crab, shrimp tempura, topped with avocado, crawfish salad, drizzled eel sauce	25
Fiesta Roll	fried calamari, mango avocado, topped with yellowtail, salsa (pico de gio)	25
Hot Pepper Crushed Roll	spicy mix of salmon, roasted bell pepper aioli, crushed peppers topped with escolar, shallots, scallions	26
Rainbow Roll		22
Colorado Roll	shrimp tempura, crab, avocado, mango, topped with spicy tuna, chef's special spicy sauce, crispy shallots	23
Crunchy Tuna and Wagyu Beef Roll	spicy tuna mixed with crispy shallots, topped with chopped wagyu beef, lightly seared	23
Seared Double Salmon Roll		23
Soft Shell Crab Roll		16
Salmon Cream Cheese Roll	salmon, cream cheese, scallion, wrapped in seaweed, flash fried	18

## **DIM SUM** (3 pieces/order)

上海小笼包	Shanghai Soup Pork Dumplings	12
	<i>"Top seller in Shanghai"</i>	
牛肝菌菇煎饺	Porcini Mushroom Dumplings	16
	<i>ginger vinegar porcini mushroom, shiitake mushroom, oyster mushroom</i>	
神戸牛肉煎饺	Kobe Beef Pan Fried Dumplings	19
菠菜饺	Spinach Dumplings	14
龙虾饺	Lobster Dumplings	18
	<i>pan seared with coconut sauce</i>	
松露虾肉饺	Truffle Wild Shrimp Edamame Dumplings	18
	<i>ginger truffle wasabi soy dressing</i>	
南瓜鸡肉饺	Chicken Pumpkin Dumplings	15
	<i>peanut sauce</i>	

## **SMALL EATS**

香酥鸭春卷	Crispy Peking Duck Rice Paper Roll (1)	14
	<i>served with lettuce, honey sriracha sauce aside</i>	
上海春卷	Crispy Vegetable Spring Roll or Pork (2)	12
椒盐鲜鱿	Salt & Pepper Calamari	15
岩虾天妇罗	Rock Shrimp Tempura	20
鳕鱼生菜松	Stir-fry Sea Bass Lettuce Wrap	20
九层塔小章鱼	Spicy Baby Octopus	18
烤牛里脊肉串	Beef Tenderloin Skewers	19

## **SOUPS**

野菌菇酸辣汤	Wild Mushroom Vegetarian Hot & Sour Soup	8
日式味噌汤	Tofu Miso Soup	6
美式馄饨汤	Wor Wonton Soup	9
	<i>chicken, pork, shrimp, vegetables</i>	

## **Japanese Shabu Shabu**

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*Japanese traditional hotpot, includes shiitake mushroom, inoki mushroom, tofu, vegetable, ramen noodle*

Kobe Beef Shabu Shabu	4oz. Kobe Beef
Seafood Shabu Shabu	lobster, king crab, prawn, scallop

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## **SALADS**

焗龙虾沙拉	Maine Lobster Salad	28
日式照烧鸡肉沙拉	Teriyaki Chicken Salad	15
香煎虾沙拉	Grilled Wild Shrimp Salad	20
三文鱼菠菜沙拉	Grilled Salmon and Spinach Salad	19
日式金枪鱼沙拉	Ahi Tuna Salad	20
羽衣甘蓝鱿鱼沙拉	Kale Calamari Salad	18
清脆黄瓜沙拉	Cucumber Salad	10
日式海带沙拉	Seaweed Salad	10

## **MEAT**

泰式有机鸡胸肉	Thai Basil Free Range Chicken	26
	organic free range chicken, jalapeno, basil, broccoli	
菲力牛排	Spicy Bangkok Filet Mignon	42
	sliced with Thai sweet basil and onion	
黑松露菲力牛排	Black Truffle Filet Mignon	48
	black truffle sliced with Thai sweet basil and onion	
港式炭烤排骨	Hong Kong Style Baby Back Rib (half rack)	28
	tender smoked Hong Kong BBQ ribs, fried rice, veg	
迷迭香烤小羊排	Rosemary Rack of Lamb	45
	grilled New Zealand lamb, rosemary, garlic, cumin, Chinese 13-flavor spice	
神户战斧牛排	Kobe Tomahawk Steak for two	148
	32 oz. Japanese steak sauce, organic tomato, Shanghai mushroom sauce (reservation required)	
热岩石烤神户和牛	Kobe Beef on the Rock	22/oz. (3oz.min)

*DAILY Homemade Roasted Peking Duck with limited quantity, Reservation suggested.*

北京烤鸭	Peking Duck (half duck)	58
	served with pancakes, scallion, cucumber, hoi sin sauce	
鱼子酱北京烤鸭	Royal Ossetra Caviar with Whole Peking Duck for two	188
	First course with 10g Royal caviar, pancakes, scallion, cucumber, hoi sin sauce	
	Second course with Duck Fried Rice or Lettuce Wrap.	

## **JING'S NEW STYLE SASHIMI** (6 pcs/order)

	<i>yuzu, ponzu, truffle sauce, Serrano, micro greens</i>	
JING'S New Style Sashimi (6 pcs) with jalapeno ponzu		
	Tuna or Yellowtail 21	Salmon 19
	Albacore Tuna	19
Hot Sesame Oil Salmon (6 pcs)		20
	<i>lightly seared, spicy, chives, sesame seed</i>	
Daily Fresh Scallops (6 pcs)		25
	<i>caviar, truffle oil, citron honey</i>	
Black Truffle Bluefin Toro (6 pcs)		M.P.
	<i>jalapeno, chives, ponzu sauce</i>	
Kobe Beef Tataki with black truffle		25
Szechuan Maine Lobster		28
	<i>seared, Szechuan chili oil, ginger, garlic, shallots</i>	
Seared White Tuna (6 pcs) with black truffle		23
	<i>seared white tuna, ginger dried miso, scallion</i>	
Spicy New Style Octopus (6 pcs)		19
	<i>spicy, ponzu, chives, jalapeno</i>	

## **SUSHI SMALL EATS**

Lobster or Kobe Beef Tacos (2)	20
Spicy Tuna with Crispy Rice (4)	20
Soft Shell Crab Tempura with seaweed salad	18
Sushi Ahi Tuna Pizza shiso, truffle oil, avocado	21
Butter Fly Kiss(5) salmon wrapped crab salad, caviar	25
Oyster or Uni Shooter (2) sake, ponzu, quail egg, chives	22
Maine Lobster Slider (2)	29
	5oz. Maine lobster, spicy mayo, avocado, Chinese bun, cucumber
King Crab Tempura	29
	black truffle, jalapeno, ponzu sauce

## **JAPANESE HOT ROCK**

	<i>served with Japanese mushrooms, onions, homemade sauce on the side</i>	
Kobe Beef (3oz.min)		22/oz.
Maine Lobster		46
Japanese Scallops		45

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