

## DESSERT

Chocolate Lava Cake	10
Crème Brûlée Cheesecake	10
Coconut Sorbet	6
Green Tea Ice Cream	6
Japanese Mochi Ice Cream choice of mango, vanilla, strawberry, green tea, or chocolate	6

## COFFEE & TEA

Nespresso Coffee espresso, latte, cappuccino, americano	6
茉莉花茶 Jasmine Green Tea	10
京剧脸谱茶 Chinese Opera Face Tea	25
普洱茶 Puer Tea	25
铁观音 TieGuanYin Tea	25

All parties of 6 or more are subject to 20% gratuity

# J I N G

ASIAN FUSION  
SUSHI · RAW BAR

**“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 – Japanese style served with ponzu, masago, chives, and siracha  
Oishi or Ichiban (*Japan*)                    1/2 dozen 24   dozen 42  
Pink Moon or Savage Blonde (*East Coast*) 1/2 dozen 21   dozen 38

**Shrimp Cocktail** 26  
 traditional boiled wild prawns, served cold with cocktail sauce

**Alaskan King Crab Legs** 1 lb. 55

**Caviar**      Oscietra Royal (30g)      M.P.  
                   Oscietra Royal (10g)      M.P.  
                   Siberian Royal (30g)      M.P.

**SUSHI or SASHIMI** (2 pieces minimum)

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

**Sashimi Dinner** 12 pieces) 39  
 Chef's daily selection

**Tuna Lover's Sashimi Dinner** (12 pieces) 39  
 Chef's daily selection of tuna

**Deluxe Sashimi Dinner** 120  
 Chef's deluxe daily selection

\*The above foods may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

**SEAFOOD**

香辣野生大虾      Spicy Hot Pepper Wild Jumbo Prawn      32  
 蜜汁野生虾干贝      Crispy Honey Wild Prawn and Scallop      32  
 姜葱野生大虾      King Prawns *eggs, ginger, scallion*      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      36  
*fresh jumbo scallops, pumpkin puree, ginger, honey, miso*

XO 酱炒龙虾      XO Double Lobster Tail with Asparagus      50  
 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, scallop, prawn, 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*

**NOODLES & RICE**

松露羽衣甘蓝炒饭      Frank's Truffle Kale Fried Rice      21  
*black truffle, kale, shiitake, edamame, onion, egg*  
 龙虾海鲜炒饭      Lobster Seafood Fried Rice      48  
*5 oz. lobster, wild prawn, scallop, calamari*  
 牛柳菌菇炒饭      Tenderloin Shiitake Fried Rice      28  
 星洲炒米粉      Singapore Rice Noodles      21  
*shrimp and chicken, vegetables, egg, yellow curry*  
 中式鸡肉炒面      Sautéed Chicken Ramen Noodles      21  
*shiitake mushroom, edamame*

**VEGETABLES**

清炒四季豆      Grand Marnier String Beans      16  
 青菜野珍菌      Wild Mixed Mushroom & Bok Choy      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  
 清炒素什锦      Buddha Delight Sautéed Mixed Vegetable      18

**SUSHI ROLLS** (Traditional rolls also available)

Aspen Roll *lobster, avocado, asparagus, topped with peppered seared tuna, black truffles, and truffle oil*      36  
 Winter Summer Roll *escolar, asparagus, avocado, cucumber*      28

<i>topped with spicy tuna, shallots, tobiko, mango</i>	
Surf & Turf Roll <i>lobster, Kobe beef, mango, caviar</i>	32
Truffle Yellowtail Roll <i>vegetables, topped with yellowtail, black truffle and truffle sauce</i>	28
Dragon Roll <i>shrimp tempura, crab, topped with eel &amp; avocado</i>	26
Snow Mountain Roll <i>crab, shrimp tempura, topped with avocado, crawfish salad, eel sauce</i>	25
Fiesta Roll <i>fried calamari, mango, avocado, topped with yellowtail &amp; pico de gallo</i>	25
Hot Pepper Crushed Roll <i>roasted bell pepper aioli, salmon inside, spicy crush peppers, topped with escolar, shallots, scallion</i>	26
Rainbow Roll <i>California roll topped with assorted fish and avocado</i>	22
Colorado Roll <i>shrimp tempura, crab, avocado, mango, topped with spicy tuna &amp; chef's special spicy sauce</i>	24
Crunchy Tuna and Wagyu Beef Roll <i>spicy, topped with chopped wagyu beef, lightly seared</i>	24
Seared Double Salmon Roll <i>salmon, avocado, topped with seared salmon and lemon zest</i>	23
Soft Shell Crab Roll	16
Salmon Cream Cheese Roll <i>flash fried, seaweed wrapped roll with salmon, cream cheese, avocado</i>	18

<b>Japanese Shabu Shabu</b> Japanese traditional hotpot <i>includes shiitake mushroom, inoki mushroom, tofu, vegetables, and fresh ramen noodles</i>	88
Kobe Beef Shabu Shabu 4oz. Kobe Beef	
Seafood Shabu Shabu. lobster, king crab, prawn, and scallop	

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

幸运 8 号点心拼盘 Lucky 8 Dumpling Sampler (pan seared) <i>Kobe beef, lobster, miso black cod prawn, spinach, 2 of each</i>	45
银鳕鱼虾煎饺 Miso Black Cod Prawn Dumplings <i>yuzu, miso sauce</i>	21

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

### **SMALL EATS**

香酥鸭春卷	Crispy Peking Duck Rice Paper Roll (1) <i>served with lettuce, honey sriracha sauce aside</i>	14
上海春卷	Crispy Vegetable or Pork Spring Roll (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
龙虾塔口饼	Lobster Tacos (2)	20
神戸牛塔口饼	Kobe Beef Tacos (2)	20
辣鲔鱼粿饭糕	Spicy Tuna with Crispy Rice (4)	20
软壳蟹天妇罗	Soft Shell Crab Tempura with seaweed salad	18
中式龙虾汉堡	Maine Lobster Slider (2) 5oz. Maine lobster, <i>spicy mayo, avocado, Chinese bun, cucumber</i>	29

### **SOUPS**

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

## **SALADS**

日式照烧鸡肉沙拉	Teriyaki Chicken Salad	15
三文鱼沙拉	Grilled Salmon Salad	19
日式金枪鱼沙拉	Ahi Tuna Salad	20
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 <i>organic free range chicken, jalapeno, basil, broccoli</i>	26
黑松露菲力牛排	Spicy Black Truffle Filet Mignon <i>black truffle sliced with Thai sweet basil and onion</i>	48
港式炭烤排骨	Hong Kong Style Baby Back Ribs (half rack) <i>tender smoked Hong Kong BBQ ribs, fried rice, veg</i>	29
迷迭香烤小羊排	Rosemary Lamb Lollipops (4 Pieces) <i>grilled New Zealand lamb, rosemary, garlic, cumin, Chinese 13-flavor spice</i>	48
神户战斧牛排	Wagyu Tomahawk Steak <i>32 oz. Japanese steak sauce, organic tomato, Shanghai mushroom sauce (reservation required)</i>	148
炸小牛排	Asian Schnitzel-Veal Chop <i>14oz, Asian spicy black bean sauce</i>	48

## **DAILY Homemade Roasted Peking Duck**

	limited quantity, reservation required	
北京烤鸭	Peking Duck (Half Duck) <i>with pancakes, scallion, cucumber, hoi sin sauce</i>	58
鱼子酱北京烤鸭	Royal Ossetra Caviar with Whole Peking Duck for Two <i>First course: 10g Royal caviar, pancakes, scallion, cucumber, hoi sin sauce</i> <i>Second course: duck fried rice or lettuce wrap</i>	188

## **JING'S NEW STYLE SASHIMI**

JING'S New Style Sashimi (6 pcs) <i>yuzu, ponzu, truffle sauce, serrano, micro greens</i>		
	Tuna or Yellowtail	22
Salmon or Albacore Tuna		20
Hot Sesame Oil Salmon (6 pcs) <i>lightly seared, spicy, chives, sesame seed</i>		22

Daily Fresh Scallops (6 pcs) <i>caviar, truffle oil, citron honey</i>	25
Black Truffle Bluefin Toro (6 pcs) <i>serrano, chives, ponzu sauce</i>	48
Szechuan Maine Lobster (5 oz.) <i>seared, Szechuan chili oil, ginger, garlic, shallots</i>	32
Seared White Tuna (6 pcs) with black truffle <i>seared, ginger, dried miso, scallion</i>	23
Yuzu Kosho Red Sea Bream (Tai)	25
Spicy Citrus Ahi Tuna (6 pcs) <i>ponzu, hot sesame oil, orange, crispy shallots</i>	23
Butterfly Kiss (5) <i>salmon wrapped crab, caviar, creamy sesame sauce</i>	25
Oyster or Uni Shooter (2) <i>sake, ponzu, quail egg, chives</i>	22
Royal Caviar Yellowtail Sashimi <i>Royal caviar, jalapeno, asparagus, citrus</i>	45

## **JAPANESE HOT ROCK**

served with Japanese mushrooms, onions, homemade sauce aside

Kobe Beef (3oz. min)	22/oz.
Maine Lobster (5 oz.)	46
Japanese Scallops (4 oz.)	45

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