

DESSERT

Chocolate Lava Cake & Green Tea Ice Cream	12
Crème Brûlée Cheesecake	10
Mango Sorbet	8
Green Tea Ice Cream	6
Japanese Mochi Ice Cream Choice of mango, strawberry, or green tea	6

COFFEE & TEA

Nespresso Coffee Espresso or Americano	6
茉莉花茶 Jasmine Green Tea	10
普洱茶 Puer Tea	25
铁观音 TieGuanYin Tea	25

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

<u>Oysters</u> – Japanese style served with ponzu, tobiko, chives, and sriracha	
Daily Selection	½ dozen 26 dozen 48
<u>Shrimp Cocktail</u>	32
Traditional boiled wild prawns, served cold with cocktail sauce	
<u>Alaskan King Crab Legs</u> 1 lb.	65
<u>Caviar</u> Ossetra Royal (10g or 30g)	M.P.
Siberian Royal (30g or 50g)	M.P.

NIGIRI or SASHIMI (2 pieces minimum)

Bluefin Otoro	14/piece
Bluefin Chutoro (Tuna Belly)	12/piece
Bluefin Tuna	8/piece
Ahi Tuna	6/piece
Foie Gras	18/piece
Wagyu Beef	8/piece
Uni (Sea Urchin)	12/piece
Hokkaido Scallop	8/piece
Tai (Japanese Red Sea Bream)	8/piece
Salmon Belly	7/piece
Salmon	6/piece
Amaebi (Sweet Prawn)	9/piece
Albacore (Seared Tuna)	6/piece
Yellowtail	6/piece
White Tuna	6/piece
Eel	6/piece
Tobiko	5/piece
Ikura (Salmon Roe)	6/piece
<u>Sashimi Dinner</u> (12 pieces)	45
Chef's daily selection	
<u>Tuna Lover's Sashimi Dinner</u> (12 pieces)	48
Chef's daily selection of tuna	
<u>Deluxe Sashimi Dinner</u>	130
Chef's deluxe daily selection	

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SEAFOOD

香辣野生大虾	Hot Pepper Prawn	32
蜜汁野生虾干贝	Crispy Honey Prawn and Scallop	32
姜葱野生大虾	King Prawn <i>bok choy, egg, ginger, scallion</i>	30
味噌三文鱼	Miso Salmon	35
椒盐软壳蟹	Salt & Pepper Soft Shell Crab	M.P.
夏威夷果蜜汁干贝	Macadamian Seared Jumbo Scallops	38
	<i>pumpkin puree, ginger, honey, miso</i>	
XO酱炒龙虾	XO Lobster Tail	50
	<i>HongKong XO sauce sautéed with asparagus</i>	
黑松露烤智利银鳕鱼	Chilean Sea Bass with Black Truffle	52
辣香海鲜煲	Deluxe Seafood Clay Pot	58
	<i>5 oz. lobster, scallop, prawn, sea bass, calamari, tofu, spicy Szechuan sauce</i>	
缅因州龙虾	Fresh Whole Maine Lobster	M.P.
十三香、姜葱	<i>spicy Chinese 13 flavor or ginger scallion sauce</i>	
每日新鲜全鱼	Fresh Whole Fish	M.P.
	<i>steamed with ginger scallion soy sauce or crispy with spicy ginger honey miso sauce</i>	

NOODLES & RICE

松露羽衣甘蓝炒饭	Frank's Truffle Kale Fried Rice	23
	<i>black truffle oil, kale, shiitake, edamame, onion, egg</i>	
龙虾海鲜炒饭	Lobster Seafood Fried Rice	48
	<i>5 oz. lobster, wild prawn, scallop, calamari</i>	
牛柳菌菇炒饭	Tenderloin Shiitake Fried Rice	32
星洲炒米粉	Singapore Rice Noodles	23
	<i>shrimp and chicken, vegetables, egg, yellow curry</i>	
中式鸡肉炒面	Sautéed Chicken Ramen Noodles	23
	<i>shiitake mushroom, edamame</i>	

VEGETABLES

清炒四季豆	String Beans <i>with lite garlic</i>	19
青菜野珍菌	Wild Mixed Mushroom & Bok Choy	19
家常豆腐	Country Style Tofu	19
宫爆茄子	Kung Pao Eggplant	19
清炒素什锦	Buddha Delight Mixed Vegetables	19

SUSHI ROLLS (Traditional rolls also available)

Aspen Roll <i>lobster, avocado, and asparagus, topped with peppered seared tuna, black truffles, and truffle oil</i>	38
Winter Summer Roll <i>escolar, asparagus, avocado, and cucumber topped with spicy tuna, shallots, tobiko, and mango</i>	30
Surf & Turf Roll <i>lobster, Kobe beef, mango, caviar</i>	33
Truffle Yellowtail Roll <i>vegetables inside, topped with yellowtail and black truffle</i>	29
Dragon Roll <i>shrimp tempura and crab, topped with eel and avocado</i>	27
Snow Mountain Roll <i>crab and shrimp tempura, topped with avocado, crawfish salad, and eel sauce</i>	26
Fiesta Roll <i>crispy calamari, mango, and avocado, topped with yellowtail and salsa</i>	26
Hot Pepper Roll <i>salmon and red bell pepper inside, topped with escolar, shallots, scallion, red pepper aioli and crushed red pepper flakes</i>	27
Rainbow Roll <i>California roll topped with assorted fish and avocado</i>	23
Colorado Roll <i>shrimp tempura, crab, avocado, and mango, topped with spicy tuna and chef's special spicy sauce</i>	25
Crunchy Tuna and Wagyu Beef Roll <i>spicy tuna, topped with lightly seared wagyu beef</i>	25
Seared Double Salmon Roll <i>salmon and avocado, topped with seared salmon and lemon zest</i>	24
Soft Shell Crab Roll <i>crispy soft shell crab, crab, cucumber and avocado</i>	20
Salmon Cream Cheese Roll <i>flash fried roll with salmon, cream cheese, and avocado</i>	20

JAPANESE SHABU SHABU 98

traditional Japanese Hot Pot with shiitake mushroom, enoki mushroom, tofu, vegetables, and fresh ramen noodles

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

DIM SUM (3 pieces/order)

幸运8号点心拼盘 Lucky 8 Dumpling Sampler <i>(pan seared)</i> <i>Kobe beef, lobster, miso black cod prawn, spinach, 2 of each</i>	52
银鳕鱼虾煎饺 Black Cod Prawn Dumplings <i>yuzu miso sauce</i>	22
鹅肝煎饺 Foie Gras Asparagus Dumplings <i>(limited)</i> <i>pan seared with cranberry sauce</i>	32
法国洋葱小笼包 French Onion Soup Dumplings <i>(limited)</i> <i>steamed with Szechuan chili oil</i>	18
火鸡肉煎饺 Turkey Dumplings <i>leeks, ginger with cranberry sauce</i>	16
上海小笼包 Shanghai Soup Pork Dumplings <i>"Top seller in Shanghai"</i>	14
牛肝菌菇煎饺 Porcini Mushroom Dumplings <i>porcini, shiitake, oyster mushrooms, ginger vinegar sauce</i>	17
神户牛肉煎饺 Kobe Beef Pan Fried Dumplings <i>seared with curry sauce</i>	20
菠菜蒸饺 Spinach Dumplings	15
龙虾饺 Lobster Dumplings <i>seared with coconut sauce</i>	19
松露虾肉饺 Truffle Shrimp Dumplings <i>edamame, ginger truffle wasabi soy dressing</i>	19
南瓜鸡肉饺 Chicken Pumpkin Dumplings <i>peanut sauce</i>	16

SOUPS

野菌菇酸辣汤 Wild Mushroom Vegetarian Hot & Sour	9
日式味噌汤 Tofu Miso	8
美式馄饨汤 Wor Wonton <i>chicken, pork, shrimp, and vegetables</i>	10

SALADS

日式照烧鸡肉沙拉 Teriyaki Chicken Salad	18
三文鱼沙拉 Grilled Salmon Salad	21
日式金枪鱼沙拉 Ahi Tuna Salad	22
清脆黄瓜沙拉 Cucumber Salad	11
日式海带沙拉 Seaweed Salad	11

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SMALL EATS

香酥鸭春卷	Crispy Peking Duck Rice Paper Roll (1)	16
上海春卷	Crispy Vegetable or Pork Spring Roll (2)	14
椒盐鲜鱿	Salt & Pepper Calamari	16
岩虾天妇罗	Rock Shrimp Tempura	21
鳕鱼生菜松	Sea Bass Lettuce Wraps	21
九层塔小章鱼	Spicy Baby Octopus	21
烤牛里脊肉串	Beef Tenderloin Skewers	22
龙虾塔口饼	Lobster Tacos (2)	22
神户牛塔口饼	Kobe Beef Tacos (2)	22
辣鲔鱼粿饭糕	Spicy Tuna with Crispy Rice (4)	22
软壳蟹天妇罗	Soft Shell Crab Tempura <i>with seaweed salad</i>	20
中式龙虾汉堡	Maine Lobster Slider (2)	32
	<i>5oz. lobster, spicy mayo, avocado, cucumber on a Chinese bun</i>	

MEAT

泰式有机鸡胸肉	Thai Basil Free Range Chicken	28
	<i>organic free range chicken, jalapeño, bell pepper, broccoli</i>	
黑松露菲力牛排	Spicy Black Truffle Filet Mignon <i>10 oz.</i>	49
	<i>Thai sweet basil sauce, onion, jalapeño, and black truffle</i>	
港式炭烤排骨	Hong Kong Style Baby Back Ribs (<i>half rack</i>)	30
	<i>sweet and spicy Hong Kong sauce, fried rice, vegetables</i>	
迷迭香烤小羊排	Rosemary Lamb Chops (<i>4 Pieces</i>)	49
	<i>grilled New Zealand lamb, rosemary, garlic, cumin, Chinese 13 flavor spice</i>	
神户战斧牛排	Wagyu Tomahawk Steak (<i>reservation required</i>)	M.P.
	<i>32 oz. cut, Szechuan style organic tomato and shiitake sauce</i>	
炸小牛排	Asian Schnitzel Veal Chop	52
	<i>14oz cut, pounded thin, spicy black bean sauce</i>	
北京烤鸭	Roasted Half Peking Duck (<i>reservation required</i>)	68
	<i>homemade pancakes, scallion, cucumber, hoisin sauce</i>	
鱼子酱北京烤鸭	Whole Peking Duck with Ossetra Caviar	198
	<i>1st course: 10g Royal caviar with crispy duck skin</i>	
	<i>2nd course: homemade pancakes, cucumber, scallion, hoisin</i>	

JING'S NEW STYLE SASHIMI

Jing's Signature (6 pieces)		
	<i>yuzu, ponzu, truffle oil, serrano, tobiko</i>	
	Tuna or Yellowtail	23
	Salmon or Albacore Tuna	21
Hot Sesame Oil Salmon (6 pieces)		23
	<i>lightly seared, ponzu, chives, lemon zest, sesame seeds</i>	
Citron Scallops (6 pieces)		26
	<i>caviar, truffle oil, citron honey</i>	
Black Truffle Bluefin Toro (6 pieces)		49
	<i>sliced serrano, chives, ponzu sauce</i>	
Langosta en Fuego (5 oz.)		33
	<i>seared Maine Lobster, spicy Szechuan chili oil, ginger, garlic, shallots</i>	
Yin Yang (6 pieces)		24
	<i>seared white tuna, black truffle, tobiko, serrano, ponzu</i>	
Yuzu Kosho Tai (6 pieces)		26
	<i>traditional Japanese yuzu kosho, yuzu zest and hot pepper paste</i>	
Spicy Citrus Ahi Tuna (6 pieces)		24
	<i>ponzu, hot sesame oil, orange, crispy shallots</i>	
Butterfly Kiss (5 pieces)		26
	<i>salmon wrapped crab, avocado, caviar, creamy sesame sauce</i>	
Oyster or Uni Shooter (2)		24
	<i>sake, ponzu, quail egg, chives</i>	
Royal New Style		46
	<i>yellowtail, Royal Caviar, jalapeño, asparagus, citrus, creamy sesame</i>	
Ultimate New Style		60/piece
	<i>seared foie gras, uni, and caviar on crispy rice with miso sake sauce</i>	

JAPANESE HOT ROCK

served with Japanese mushrooms, onions, homemade sauce

Kobe Beef (<i>3oz. min</i>)		23/oz.
Maine Lobster (<i>5 oz.</i>)		50
Japanese Scallops (<i>4 oz.</i>)		50

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