

APPETIZERS

Fried or Grilled Hamachi Kama* (<i>limited quantities available</i>)	\$12.95
Sashimi - 4 pieces	\$8.95
6 pieces	\$10.95
Egg Rolls - 4 pieces 春卷 (<i>With pork and shrimp</i>)	\$7.95
🌶️ Spiced Salt and Pepper Calamari 椒盐鱿鱼	\$12.95
Crab Rangoon - 6 pieces 炸蟹角	\$8.95
Minced Chicken Lettuce Wrap - 2 pieces 炒鸡鬆	\$8.95
Honey Glazed Sliced BBQ Pork 蜜汁叉烧	\$9.95
Pork Potsticker (Steamed or Pan Fried) - 6 pieces 锅贴	\$8.95
Edamame (Salted Soybeans)	\$5.95
🌶️ Kimchi (Pickled Cabbage)	\$5.95
🌶️ Chicken Satay*, served with Curry Peanut Sauce	\$8.95
Mussels - 6 pieces	\$7.95
Honey Glazed BBQ Ribs 蜜汁肉排	\$9.95

SOUP

	CUP	M	L	XL
🌶️ Hot & Sour Soup 酸辣汤	\$5.95	\$8.95	\$12.95	\$16.95
Egg Flower Soup 蛋花汤	\$5.95	\$8.95	\$12.95	\$16.95
Wor Won Ton Soup 什锦云吞汤		\$11.95	\$17.95	\$20.95
Sizzling Seafood Rice Soup 海鲜锅巴汤		\$12.95	\$18.95	\$22.95
🌶️ Tom Yum Goong 冬阴功汤		\$10.95	\$16.95	\$20.95
Miso Soup 味噌汤	\$5.95	\$8.95	\$12.95	

SALADS

House Green Salad 小沙拉	\$5.95
🌶️ Spicy Beef Salad 泰式牛肉沙拉	\$10.95
Jade Chicken Salad 鸡肉沙拉	\$8.95
🌶️ Bang Bang Chicken 棒棒鸡	\$11.95
Seaweed Salad 海带沙拉	\$8.95
Cucumber Salad 青瓜沙拉	\$6.95

SIDES

Steamed Rice 白饭	\$2.00
Brown Rice 糙米饭	\$3.00
Plain Fried Rice 炒饭	\$3.50

* Please allow additional preparation time

Consuming raw or uncooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

18% Gratuity added to parties of 6 or more. Additional charges will be applied to any substitution or addition.

ENTRÉES *All entrées come with White, Brown, or Fried Rice*

🍴 Sesame Chicken 芝麻鸡	\$13.95
Dry Cooked Green Beans 干煸四季豆	\$12.95
Vegetarian Stir Fry with Tofu in a Light Oil 素什锦炒豆腐	\$11.95
🍴 Kung Pao-style Deep Fried Tofu 宫保豆腐	\$10.95
Sweet & Sour Deep Fried Tofu 甜酸豆腐	\$10.95
🍴 Orange Chicken 陈皮鸡	\$13.95
Teriyaki Chicken 日式照烧鸡	\$14.95
Beef with Broccoli 芥兰牛肉	\$13.95
🍴 Mongolian Beef 蒙古牛肉	\$14.95
🍴 Mongolian Chicken 蒙古鸡肉	\$14.95
Sweet & Sour Pork or Chicken 甜酸肉或甜酸鸡	\$11.95
Sweet & Sour Shrimp 甜酸虾	\$20.95
🍴 Kung Pao Pork, Chicken or Beef 宫保肉, 鸡或牛肉	\$12.95
🍴 Kung Pao Shrimp 宫保虾	\$20.95
Mixed Vegetables with Chicken 素材鸡	\$13.95
Crispy Duck* 香酥鸭	\$16.95
Tempura Shrimp and Vegetables	\$15.95
🍴 Malaysian-style Curry Chicken 马来西亚咖喱鸡	\$14.95
Bulgogi Pork (🍴) or Beef	\$14.95
Cashew Chicken 腰果鸡	\$12.95
Sauteed Baby Bok Choy 清炒小白菜	\$11.95
Szechuan Chicken 鱼香鸡	\$13.95
Szechuan Shrimp 鱼香虾	\$20.95
Szechuan Eggplant 鱼香茄子	\$12.95
🍴 Mushroom Chicken 蘑菇鸡	\$14.95
General Chicken 左宗鸡	\$14.95
Sautéed Broccoli 清炒芥兰	\$9.95

NOODLE SOUP

Udon Wheat Noodle Soup with choice of Chicken, Beef, Vegetables, Pork Or Shrimp	\$11.95
	\$15.95
Won Ton Noodle Soup with choice of Egg, Flour or Rice Noodles	\$13.95
BBQ Pork Noodle Soup with choice of Egg, Flour or Rice Noodles	\$13.95
Beef Stew Noodle Soup with choice of Egg, Flour or Rice Noodles	\$14.95

NOODLES & RICE

Chow Fun Combination (Beef, Chicken, Shrimp) 本楼炒河粉	\$17.95
Chow Fun Noodles with choice of Vegetables, Chicken, Pork, or Beef 各式炒河粉	\$13.95
Or Shrimp 虾炒河粉	\$17.95
Chow Mein with choice of Vegetable, Chicken, Pork, or Beef 各式炒面	\$11.95
Or Shrimp 虾炒面	\$15.95
Chow Mein Combination (Beef, Chicken, Shrimp) 本楼炒面	\$15.95
🍴 Singapore-style Rice Noodles with Shrimp, BBQ Pork and Egg 星洲炒米粉	\$15.95
🍴 Pad Thai (Stir Fried Rice Noodles with Shrimp, Peanuts, Tofu and Chicken in a Spicy Thai Sauce 泰式炒面	\$15.95
Fried Rice with choice of Vegetables, Chicken, Pork, or Beef 各式炒饭	\$11.95
Fried Rice with Shrimp 虾炒饭	\$15.95
Fried Rice Combination (Beef, Chicken, Shrimp) 本楼炒饭	\$15.95

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GOURMET DINNERS

Minimum 2 People. All Dinners served with Plain Fried Rice, Steamed Rice, or Brown Rice

JADE DINNER

\$29.95 (per person)

APPETIZER

Pork Egg Roll, Crab Rangoon and Chicken Lettuce Wrap

SOUP

Hot & Sour, Egg Flower or Miso

ENTRÉES

(Select one for each person)

1. Stir Fried Assorted Vegetables with Chicken
2. Beef with Broccoli
3. Kung Pao Chicken, Beef, Pork, Tofu
4. Mongolian Chicken
5. Sweet & Sour Chicken or Pork
6. Assorted Vegetables with Tofu
7. Cashew Chicken
8. Chow Mein
(choice of Chicken, Beef or Pork)

DESSERT

Green Tea Ice Cream

GRAND SIERRA DINNER

\$32.95 (per person)

APPETIZER

Tempura Shrimp and Chicken Lettuce Wrap

SOUP

Wor Won Ton

ENTRÉES

(Select one for each person)

1. Bulgogi Pork
2. Jade Crispy Duck
3. Kung Pao Beef, Chicken and Shrimp
4. Honey Glazed Walnut Shrimp
5. Szechuan Chicken
6. Dry Cooked Green Beans
7. Orange Chicken
8. Mongolian Beef

DESSERT

Mandarin Orange Cheesecake

RIM DINNER

\$35.95 (per person)

APPETIZER

Spicy Salt & Pepper Calamari* and Chicken Lettuce Wrap

SOUP

Sizzling Seafood or Tom Yum Goong

ENTRÉES

(Select one for each person)

1. Sautéed Baby Bok Choy with Black Mushrooms
2. Steamed Sea Bass in a Ginger Onion Soy Sauce*
3. Sesame Chicken
4. Korean-style Short Ribs*
5. Tempura Shrimp & Vegetables
6. Szechuan Shrimp
7. Chow Fun Combination
8. Szechuan Eggplant

DESSERT

Lychee Crème Brûlée

RIM SPECIALS

Honey Glazed Walnut Shrimp 核桃虾球

\$22.95

Grilled Salmon (Sweet and Spicy Garlic Sauce)* 烤三文鱼

\$25.95

Ying-Yang Shrimp (Honey Glazed Walnut, Spicy-Crispy) 双色虾球

\$24.95

Steamed Sea Bass in a Ginger/Green Onion Soy Sauce* 清蒸鲑鱼

\$29.95

Asparagus with choice of Beef, Chicken or Pork 各式炒芦笋

\$16.95

Or Shrimp

\$22.95

Jade Crispy Scallops 脆皮干贝

\$25.95

Sautéed Baby Bok Choy with Shiitake Mushrooms 冬菇扒白菜

\$14.95

Korean-Style BBQ Short Ribs* 韩式烤排骨

\$22.95

Spiced Salt and Pepper Shrimp (With or without Shell) 椒盐虾球

\$23.95

Kung Pao-Delight with Beef, Chicken & Shrimp 宫保三样

\$20.95

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DESSERT

Mandarin Orange Cheesecake	\$6.95
Green Tea Ice Cream	\$4.95
Chocolate Cake garnished with Coconut	\$5.95
Lychee Crème Brûlée	\$6.95
Coconut Banana Soft Custard	\$6.95
Espresso Vanilla Bean Pudding	\$7.95

RIM SPECIALTY DRINKS

RIM-TINI Vodka, Cherry Vodka, Malibu Rum, Cranberry Juice, Lime Juice	\$10	LYCHEE RASPBERRY BELLINI Brut champagne, Lychee Purée, Raspberry Liqueur, Pomegranate Purée	\$12
SAKE-TINI Gekkeikan Sake, Mandarin Vodka	\$10	GINGER MARGARITA Tequila, Sweet-&-Sour, Fresh Ginger, Lime Juice, Triple Sec, Orange Juice	\$10
LYCHEE MARTINI Vodka, Triple Sec, Lychee Purée	\$11	PINEAPPLE MOJITO Rum, Simple Syrup, Pineapple, Fresh Mint and Lime, Splash of Soda, Pineapple Juice	\$10
BLUE ZEN Citroen Vodka, Malibu Rum, Blue Curacao, Pineapple Juice	\$11	LEMONGRASS LEMON DROP Vodka, Splash of Grapefruit Juice, Fresh Lemongrass, Sweet & Sour, Lemonade,	\$11
ORIENTAL EXPRESSION Vodka, Lychee Purée, Pineapple Juice, Pomegranate Purée	\$11	CANTON COCKTAIL Ginger Liqueur, Soda, Fresh Kiwi, Lemon Juice	\$11

BEER

Tsingtao (China)	\$6	Bud Light	\$5
Sapporo (Japan)	\$6	Sierra Nevada Pale Ale	\$6
Kirin (Japan)	\$6	Corona	\$6
Asahi Draught	\$8	Blue Moon	\$6
Coors Light	\$5	Sharp's (<i>non-alcoholic</i>)	\$5
Budweiser	\$5		

WATER

San Pellegrino (Sparkling) - 1 Liter	\$7	Fiji (Still) - 500 ml	\$4
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WINE BY THE GLASS

Tintero Moscato d'Asti	\$10
Butter Chardonnay	\$11
Kendall Jackson "Vintner's Reserve" Chardonnay	\$9
The Crossings Sauvignon Blanc	\$10
Costal Vines Pinot Grigio	\$11
Bex Riesling	\$9
Kendall Jackson Cabernet Sauvignon	\$12
Rodney Strong Cabernet Sauvignon	\$10
Pundit Syrah	\$12
Rodney Strong Merlot	\$11
Meiomi Pinot Noir	\$12
Beringer White Zinfandel	\$7
Kinsen Plum	\$8

WINE BY THE BOTTLE

BUBBLY

Freixenet Carta (187 ml)	\$7
Domaine Chandon Brut Rosé (187 ml)	\$12
Domaine Chandon Brut	\$33
Moët & Chandon "Imperial"	\$85
Iron Horse Aureole Cuvee	\$60
Moët & Chandon "Dom Perignon"	\$275
Louis Roderer "Cristal," Brut Reims	\$315

WHITE

Tintero Moscato d'Asti	\$36
Coastal Vines Pinot Grigio	\$40
5XIAQR/XPLQD3LQRWÜLJLR	
Kendall Jackson "Vintner's Reserve" Chardonnay	\$32
Butter Chardonnay	\$40
Rombauer Chardonnay	\$65
Bex Riesling	\$32
The Crossings Sauvignon Blanc	\$36

BLUSH

Beringer White Zinfandel	\$26
Kinsen Plum	\$28

RED

Duckhorn "Decoy" Cabernet Sauvignon	\$45
Jordan Cabernet Sauvignon	\$95
Kendall Jackson Cabernet Sauvignon	\$37
Rodney Strong Cabernet Sauvignon	\$32
Rombauer Merlot	\$65
Silver Oak Cabernet Sauvignon	\$155
Whitehall Lane Merlot	\$45
Annabella Merlot	\$32
Rodney Strong Merlot	\$36
Four Graces Pinot Noir	\$54
Scott Harvey "Inzinertor" Zinfandel	\$34
Anna Bella Pinot Noir	\$32
Pundit, Syrah	\$52
Meiomi, Pinot Noir	\$32