

MUGHALAI CHICKEN \$23

(CHOICE OF WHITE RICE OR BROWN RICE)

BUTTER CHICKEN:

Tandoori grilled Chicken simmered in a smooth tomato gravy, tempered with fresh cream and butter.

CHICKEN TIKKA MASALA:

Marinated cubes of grilled Chicken in a creamy tomato sauce.

CHICKEN CURRY:

Chicken simmered in an onion-tomato gravy. (spicy)

CHICKEN PALAK:

Simmered in an onion-tomato gravy with fresh spinach.

CHICKEN KORMA:

Chicken cooked in a rich yogurt and cashew gravy.

MUGHALAI LAMB OR GOAT \$28

(CHOICE OF WHITE RICE OR BROWN RICE)

GOAT OR LAMB ROGAN JOSH

Flavored with cardamom, cloves, spices, and onion with fresh ginger and garlic sauce. Spicy.

GOAT OR LAMB CURRY:

Curry with a blend of selected hand ground spices.

LAMB SHANKS

Ginger, Garlic and chefs special herbs.

GOAT OR LAMB VINDALOO:

Slow-cooked with Vegetables and spices.

GOAT OR LAMB SESAME:

Tossed in a sweet and savory sauce with crispy rice noodles.

BIRYANI

VEGETABLE: \$15

Long grain basmati rice, slow-cooked with fresh herbs and spices, served with a mint yogurt raita.

CHICKEN: \$18

Long grain basmati rice, slow cooked with fresh herbs and spices, served with a mint yogurt raita.

LAMB OR GOAT: \$20

Long grain basmati rice, slow cooked with fresh herbs and spices, served with a mint yogurt raita.

SHRIMP: \$22

Long grain basmati rice, slow cooked with fresh herbs and spices, served with a mint yogurt raita.

BREAD

FRESHLY BAKED TO ORDER

TANDOORI ROTI.....	\$4
Whole wheat leavened bread.	
BUTTER NAAN.....	\$5
Leavened white, hand-stretched flat bread.	
LACCHA PARATHA.....	\$6
Multi-layered whole wheat bread.	
GARLIC NAAN.....	\$6
Fresh topped garlic.	
STUFFED NAAN.....	\$8
Fresh topped garlic.	

SOYABEEN LOVERS (NO MEAT) \$18

(Choice of White Rice or Brown Rice)

PICK YOUR GLAZE:

Sesame - General Tso - Curry
Manchurian - Tikka Masala - Korma

VEGETABLES \$19

(CHOICE OF WHITE RICE OR BROWN RICE)

STRING BEANS :

Cooked in a savory brown sauce (Spicy).

EGGPLANT :

Cooked in a savory brown sauce

STIR FRIED BOKCHOY :

Cooked in a savory garlic sauce

BROCCOLI :

Your choice of brown sauce or garlic sauce.

PANEER MAKHANI:

Grilled cubes of cottage cheese in a creamy tomato sauce.

ALOO GOBI:

Flavored cauliflower and potatoes tossed in a tangy onion tomato sauce.

CHANA MASALA:

Chickpeas cooked in traditional gravy.

BHINDI MASALA:

Okra with a mélange of spices, tossed with tomatoes and onions

PALAK PANEER:

Fresh Spinach and spices, cooked with cubed homemade cheese

BAINGAN BARTHA:

Smoked Eggplant cooked in special ingredients.

CAULIFLOWER MANCHURIAN:

Golden fried Cauliflower tossed with Onions in a chili sauce.

MALAI KOFTA :

Cheese & potato cutlets simmered in a creamy cashew nut gravy.

YELLOW TADHKA DAL :

Yellow lentils tempered with cumin seed chilies.

DAL MAKHANI :

Black lentils, fresh Tomatoes, Garlic, tempered with cream and butter

THAI VEGETABLE CURRY: (PENANG): R,Y,G

Choose Red (spiciest), Green (spicy), or Yellow (mild) Curry.

Mix vegetables in Penang sauce.

CRISPY TOFU: CHOOSE GLAZE:

Sesame • General Tso's • Manchurian

WOK-CHARRED VEGETABLES:

Cooked in a traditional gravy.

CHILI PANEER:

(Dry) Onion, Green & Red Pepper, Scallion.



TANDOOR

(BAR-BE QUE IN CLAY OVEN)

(CHOICE OF WHITE RICE OR BROWN RICE)

PANEER TIKKA	\$20
Homemade cheese filled with Mint & Coriander cooked in the Tandoor.	
CHICKEN TIKKA.....	\$22
Boneless chicken marinated in Yogurt, Ginger, Garlic and spices grilled.	
CHICKEN MALAI KABAB.....	\$22
Chicken in a mildly spiced creamy marinade, infused with green cardamom and nutmeg.	
TANDOORI CHICKEN.....	(HALF \$18 / FULL \$32)
Whole Chicken marinated in Yogurt, Ginger, Garlic, and spices grilled.	
LAMB BOTI KABAB.....	\$25
Traditional lamb cooked in the Tandoor.	
TANDOORI SALMON TIKKA.....	\$29
Salmon marinated with a blend of saffron & herbs.	
TANDOORI SHRIMP.....	\$29
Jumbo Shrimp flavored with chef's special spices cooked in the tandoor.	
TANDOORI LAMB CHOPS.....	\$39
Traditional baby Lamb Chops cooked in Tandoor.	

LUNCH SPECIAL

MONDAY THROUGH FRIDAY, 12PM TO 4PM

+ \$25 BOTTOMLESS LUNCH

ADD \$25 TO YOUR ENTREE FOR 90 MIN OF BOTTOMLESS FOREST HILLS, MIMOSAS, BELLINIS, OR BERRY BUBBLY.

ONLY AVAILABLE FOR DINE IN, MON - FRI FROM 12-4PM

MINIMUM PARTY OF 2 TO PARTICIPATE. 15% GRATUITY ADDED TO PARTIES 3+

MAKI ROLLS \$5

AVOCADO ROLL
VEGETABLE ROLL
CUCUMBER ROLL
CALIFORNIA ROLL
SPICY TUNA ROLL
SPICY SALMON ROLL
TUNA ROLL
SALMON ROLL
PHILADELPHIA ROLL

SASHIMI \$5

YELLOW TAIL (HIMACHI)
SHRIMP (EBI)
SALMON (SAKE)
OCTOPUS (TAKO)
EEL (UNAGI)
NORWEGIAN SMOKED -
SALMON

KRISPY TACO \$15

CHOICE OF •HOT & SOUR
SOUP •TOMATO SOUP •MISO
SOUP & VEG SPRING ROLL
CHICKEN TACO
BEEF TACO
FISH TACO
SHRIMP TACO
VEGETABLE TACO

BIRYANI \$15 CHICKEN OR VEGETABLE

SOYBEAN \$15

CHOICE OF •HOT & SOUR SOUP •TOMATO SOUP •MISO SOUP & VEG SPRING ROLL
CHUNKS OF SOY (PICK YOUR GLAZE) SESAME, MANCHURIAN, OR TIKKA MASALA

MAIN DISHES

1. CHOICE OF HOT & SOUR SOUP, TOMATO SOUP & MISO SOUP
2. CHOICE OF WHITE RICE BROWN RICE & VEG SPRING ROLL

VEGETABLES \$15

THAI VEGETABLE CURRY
PANEER MAKHANI
ALOO GOBI
PALAK PANEER
DAL MAKHANI
WOK-CHARRED VEGETABLES
CHILI PANEER
CHILI TOFU
CAULIFLOWER MANCHURIAN

POULTRY \$16

CHICKEN WITH BROCCOLI
CHICKEN CALCUTTA
CHICKEN SESAME
CHICKEN GENERAL TSO'S
CHICKEN BASIL GINGER
CHICKEN CURRY
CHICKEN TIKKA MASALA
BUTTER CHICKEN

LAMB/GOAT \$18

LAMB BASIL GINGER LAMB WITH BROCCOLI LAMB PALAK
GOAT CURRY LAMB SESAME LAMB CURRY

BEEF \$19

BEEF BROCCOLI
CRISPY THAI BEEF
MONGOLIAN BEEF

SEAFOOD \$20

SHRIMP BROCCOLI
SHRIMP BASIL GINGER
THAI BASIL FLOUNDER

TANDOOR (BBQ IN CLAY OVEN)

PANEER TIKKA 15 • CHICKEN TIKKA 16
TANDOORI CHICKEN (HALF) 18 • TANDOORI SALMON 20

BREAD

ROTI 3
NAAN 4
GARLIC 6
STUFFED 6

JUICES \$3

PINEAPPLE
ORANGE
CRANBERRY

BEVERAGES \$2

COKE OR D-COKE
SPRITE
GINGER-ALE

SPECIALTY DRINKS \$5

FRUIT PUNCH • MANGO
LASSI • THAI ICETE
BLACKBERRY LEMONADE •
MANDARIN LEMONADE

SPECIALTY MOCKTAILS \$6

•PASSION COLADA • PINA COLADA •
FRUIT MOJITO • TAMARIND MOCKARITA
• CHERRY APPLLETINI MOCKTAIL
•MANDARIN BERRY MOCKTAIL

ICE CREAM \$4

VANILLA • CHOCOLATE •
GREEN TEA

DESSERT \$8

TIRAMISU • CHEESECAKE • CARROT
CAKE • CHOCOLATE FUDGE • FRIED ICE
CREAM • RASMALAI • GULAB JAMUN •
CHOCOLATE LAVA

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SOUP

(EXTRA: CHICKEN \$3 | SHRIMP \$4)

JADE MISO CUP.....	\$5
Seaweed, Scallion, Sriracha	
MISO, SOFT TOFU.....	\$6
Wakame Seaweed, Scallion	
TOM YUM.....	\$7
Shitake Mushroom, Cilantro	
TOM KHA.....	\$7
With Garlic croutons	
HOT & SOUR.....	\$7
Soy Broth, hot and tangy	
TOMATO SOUP.....	\$7
With Garlic croutons	


SALADS

(EXTRA: CHICKEN \$3 | SHRIMP \$4 | SALMON \$15 | STEAK \$15)

SEAWEED SALAD.....	\$9
Japanese Pickled Seaweed, Sesame Oil, Garlic	
HOUSE SALAD.....	\$10
Cucumber, Avocado, Cherry Tomato, Ginger Dressing	

SUSHI BAR

SUSHI/SASHIMI

EGG OMELET:(TAMAGO)		\$3
SHRIMP:(EBI)		\$5
OCTOPUS:(TAKO)		\$5
YELLOW TAIL:(HIMACHI)		\$6
NORWEGIAN SMOKED SALMON		\$6
SALMON:(SAKE)		\$6
EEL:(UNAGI)		\$6
SALMON ROE:(IKURA)		\$6
SCALLOP:(HOTATEGAI)		\$7
TUNA:(MAGURO AKAMAI)		\$7
ALASKAN KING CRAB		\$9

APPETIZERS

SALMON TARTARE.....	\$16
Yuzu, Scallion, Kalware	
SUSHI PIZZA.....	\$16
Spicy Tuna, Red Onion, Scallion, Eel Sauce, Tobiko	
BLACKENED TUNA.....	\$17
Tataki, Ponzu, Crispy Shallot	
POKE.....	\$17
Tuna, Salmon, Cucumber, Avocado, Spicy Mayo, Seaweed Salad	
YELLOWTAIL JALAPENO.....	\$17
Ponzo, Tabiko, Scallion	
CRISPY RICE.....	\$17
Spicy Tuna, Jalapeno.	
SEARED SALMON NIGIRI.....	\$19
Salmon Fillet topped with parsley.	
TUNA TATARE.....	\$19
Avocado, Honey Wasabi	
SPICY ALASKAN KING CRAB NIGIRI(3PS).....	\$22
Spicy Tuna, Jalapeno.	

MAKI ROLLS

(BROWN RICE \$1 INSIDE OUT \$1 AVOCADO \$3 SPICY MAYO \$1 WASABI MAYO \$1 EEL SAUCE \$1 CRUNCH \$1)

AVOCADO ROLL	5
VEGETABLE ROLL	5
CUCUMBER ROLL	5
CALIFORNIA ROLL	6
TUNA ROLL	7
SALMON ROLL	7
YELLOWTAIL SCALLION ROLL	8
SPICY YELLOWTAIL ROLL	8
KANI SALAD/ JALAPENO ROLL	8
SPICY SALMON ROLL	8
PHILADELPHIA ROLL	8
SPICY TUNA ROLL	9
SALMON AVOCADO ROLL	9
EEL AVOCADO ROLL	9
KING CRAB CALIFORNIA ROLL	11
SHRIMP TEMPURA ROLL	11




HOUSE ROLLS

DRAGON.....	\$16
Eel Avocado, topped with Avocado and Eel sauce	
RAINBOW.....	\$16
Tuna, Salmon, Avocado topped with Tuna, Salmon, and Avocado	
GURU.....	\$17
Shrimp Tempura, Cucumber, topped with Eel, Avocado, Scallion, red & black Caviar, and Eel sauce.	
JADE.....	\$17
Spicy Salmon, and Cucumber, topped with Eel, smoked Salmon, Scallion, and Eel sauce	
EAST.....	\$17
Spicy Tuna Avocado, topped with Kani Salad, Scallion, crunch, Mesago, Eel sauce	
CELINA.....	\$17
Yellowtail Salmon, Avocado, Soy Paper, topped w Spicy Tuna, crunch, Wasabi Mayo, Eel sauce	
ARIA.....	\$17
Tuna, Cucumber, topped with seared Tuna, Avocado truffle oil, Scallion, and Bonito Flakes.	
LOTUS.....	\$17
Fresh Salmon, Avocado, and scallion, topped w/ seared Salmon, Garlic Tomato sauce, and sea salt	
CIEL.....	\$19
Spicy Scallop & Cucumber inside topped with seared Scallop, Spicy Mayo, and Sriracha.	
STATION SQUARE.....	\$26
Spicy Shrimp, Avocado topped with Alaskan King Crab, Tobiko, Scallion, and Bonito Flakes.	

KRISPY TACO

VEGETABLE TACO.....	\$16
Lettuce, Pico de Gallo, Corn, Avocado, Vegetables, and Chipotle Ranch	
TOFU TACO.....	\$16
Lettuce, Pico de Gallo, Corn, Avocado, Vegetables, Krispy Tofu, and Chipotle Ranch	
CHICKEN TACO.....	\$16
Lettuce, Pico de Gallo, Corn, Avocado, Grilled Chicken, and Chipotle Ranch	
BEEF TACO	\$17
Lettuce, Pico de Gallo, Corn, Avocado, Grilled Steak, and Chipotle Ranch	
FISH OR SHRIMP TACO.....	\$18
Lettuce, Pico de Gallo, Corn, Avocado, Krispy Flounder or Shrimp, and Chipotle Ranch	

KITCHEN

EDAMAME.....	\$10
Salt or No Salt	
SPRING ROLL	
Veg 9 / Chicken 12/ Shrimp 14	
DUMPLINGS	
Steamed or fried Veg 9 / Chicken 12/ Shrimp 14	
BLISTERED SHISHIDO PEPPERS.....	\$10
Garlic Brown Sauce	
HONEY KRISPY LOTUS.....	\$12
Cooked in chili honey sauce	
WOK CHARRED EDAMAME.....	\$12
White miso.	
CHICKEN SATAY (4PCS).....	\$14
Chicken Skewers cooked on the grill.	
EDAMAME FALAFEL.....	\$14
Topped with pickled Shallots, Aioli, and Cilantro.	
SHRIMP POT STICKERS.....	\$14
Topped with scallions, and served with a brown sauce.	
COCKTAIL SAMOSA.....	\$14
Served with Cucumber and Coriander.	
CHICKEN LETTUCE CUP.....	\$16
Pickled Red Onion, Cilantro, Hoisin Sauce, and Iceberg Lettuce.	
JADE WINGS.....	\$16
Pick your glaze: Bourbon - Sriracha - Teriyaki	
CHILI PANEER.....	\$16
(Dry) Onion, Green & Red Pepper Scallion.	
COCONUT SHRIMP.....	\$17
Served with a Mango Sweet Chili sauce.	
ROCK SHRIMP TEMPURA.....	\$17
Tossed in Tobanjan, Japanese Mayo, and topped with cilantro.	
KING CRAB RAGOON.....	\$17
Topped with Spicy Mayo and Cilantro.	
LOLLIPOP CHICKEN.....	\$17
Served with a Cilantro Garlic dip.	
CRISPY CALAMARI.....	\$18
Topped with Shishito Peppers, Red Chilis and served with a sweet chili sauce.	
DRUMS OF HEAVEN (KAI-CHI STYLE).....	\$18
Cooked with Scallions, Onion, Cilantro, Ginger and Garlic (Spicy).	

WOK CHICKEN \$23

(CHOICE OF WHITE RICE OR BROWN RICE)

CHICKEN WITH BROCCOLI:	
Served with Broccoli in a brown sauce.	
SESAME CHICKEN :	
Tempura fried Chicken in a sweet and savory sauce with crispy Rice Noodles.	
GENERAL TSO'S CHICKEN :	
Crispy Chicken and steamed broccoli in a spicy sauce.	
TERIYAKI CHICKEN :	
Served with Onions and Bell Pepper	
THAI GINGER CHICKEN :	
Cooked with Onions, Scallions, and Long Beans.	
BASIL CHICKEN :	
Served with Onions, Bell pepper, Red Chili, and String Beans.	
SZECHWAN CHICKEN :	
Cooked in a crushed dry red pepper sauce.	
MANGO CHICKEN :	
Served with Bell pepper, Onion, and Scallion.	
SWEET & SOUR CHICKEN :	
Cooked with Pineapple, Onion, Pepper, Carrot, and Cucumber.	
PENANG CHICKEN: (R,G,Y)	
Choose Red (spiciest) , Green (spicy) or Yellow (mild) Curry. Bell Pepper, Peanut, Cherry Tomato , and Coconut Cream.	
CALCUTTA CHICKEN	
Cubed Chicken, Green Chillies, Onions, and Cilantro in Curry Sauce.	
MANCHURIAN CHICKEN	
Cubed Chicken, Onions, Ginger and Chillies with a Sweet & Spicy Manchurian Sauce.	



SEAFOOD

(CHOICE OF WHITE RICE OR BROWN RICE)

THAI BASIL FLOUNDER.....	\$25
Bell Pepper & Onion.	
MASALA SHRIMP CURRY.....	\$28
Spices simmered in North-Indian sauce.	
MANGO SHRIMP.....	\$28
Served with Bell pepper, Onion, and Asparagus.	
PENANG CURRY SHRIMP: (R,G,Y).....	\$28
Choose: Red (spiciest) , Green (spicy) or Yellow (mild) Curry. Bell Pepper, Peanut, Charry Tomato, Coconut Cream.	
SHRIMP W/ BROCCOLI.....	\$28
Sautéed shrimp and steamed broccoli.	
SHRIMP MANCHURIAN.....	\$28
Cilantro brown sauce, with crispy noodles.	
BASIL GINGER SHRIMP.....	\$28
Served with Onions and Bell peppers.	
SCHEZWAN SHRIMP.....	\$28
Served with Onions and Bell pepper (Spicy)	
TERIYAKI WILD SALMON.....	\$29
Sake, Edamame, Bok Choy, and Soy Ginger.	
WHOLE RED SNAPPER : FRIED OR STEAMED.....	\$45
(Fried or Steamed) Black bean Sauce, Oyster sauce, Basil Ginger Sauce, and Szechuan Sauce.	
LOBSTER TAIL.....	\$68
Choice of Shrimp or 5oz Flank Steak.	

BEEF \$27

(CHOICE OF WHITE RICE OR BROWN RICE)

BEEF WITH BROCCOLI:	
Served with Broccoli in a brown sauce.	
MONGOLIAN BEEF:	
Served with Scallion, and Onion.	
CRISPY THAI BEEF:	
Served with Bell Peppers and a citrus sesame sauce.	
WOK TRIPLE HOT SIRLOIN:	
Chili, Sriracha, Black Pepper, and Sautéed Vegetables.	
BEEF SZECHWAN:	
Tender Beef in a crushed dry red pepper sauce.	
TERIYAKI FLANK STEAK:.....	\$36
10oz Steak, Caramelized onion, Sake, Shoestring potato garnish.	

LAMB/GOAT \$28

(CHOICE OF WHITE RICE OR BROWN RICE)

LAMB/GOAT SZECHWAN	
In a crushed dry red pepper sauce.	
LAMB/GOAT W/ BROCCOLI	
With Broccoli in a brown sauce.	
CHILLI FRIED LAMB/GOAT	
(Dry) Onion, Green & Red Pepper, and Scallion.	

NOODLES & RICE

(EXTRA: CHICKEN \$3 | BEEF \$4 | SHRIMP \$4)

EGG FRIED RICE.....	\$10
Cooked with Red Bell Pepper, Scallion and Onion.	
THAI BASIL FRIED RICE.....	\$12
Cooked with Vegetables & Eggs.	
KIMCHEE FRIED RICE.....	\$12
Fried rice mixed with Kimchee.	
PINEAPPLE FRIED RICE.....	\$14
Cooked with Cashews and Raisins.	
VEGETABLE LO-MEIN.....	\$14
with mixed Vegetables.	
PAD THAI.....	\$14
Tamarind, Peanut, Bean Sprout, Tofu, Pepper and Scallion.	
CHOW FUN.....	\$14
Onion, Bok Choy, Bean Sprout, and Scallion.	
DRUNKEN NOODLES.....	\$16
Flat Noodles, Bell Pepper, Onion, Scallion, and Basil.	
SINGAPORE RICE NOODLES.....	\$21
Curry Chicken and Shrimp with Rice Noodles.	
JADE SPECIAL SEAFOOD LO MEIN.....	\$45
Half a Lobster Tail, 6 Shrimp, Squid, Bokchoy, Napka, Ginger and Scallions.	