

SOUP

(EXTRA: CHICKEN \$5 | SHRIMP \$8)

JADE MISO CUP.....	\$4
Seaweed, Scallion, Sriracha	
MISO, SOFT TOFU.....	\$5
Wakame Seaweed, Scallion	
TOM YUM.....	\$6
Shitake Mushroom, Cilantro	
TOM KHA.....	\$6
With garlic croutons	
HOT & SOUR.....	\$6
Soy broth Hot and tangy	
TOMATO SOUP.....	\$6
With garlic croutons	

SALADS

(EXTRA: CHICKEN \$5 | SHRIMP \$8 | SALMON \$15 | STEAK \$15)

SEAWEED SALAD.....	\$9
Japanese Pickled Seaweed, Sesame Oil, Garlic	
HOUSE SALAD.....	\$9
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.....	\$15
Yuzu, Scallion, Malware	
SUSHI PIZZA.....	\$16
Spicy Tuna, Red Onion, Scallion, Eel Sauce, Tobiko	
BLACKENED TUNA.....	\$16
Tataki, Ponzu, Crispy Shallot	
POKE.....	\$16
Tuna, Salmon, Cucumber, Avocado, Spicy Mayo, Seaweed Salad	
YELLOWTAIL JALAPENO.....	\$16
Ponzo, Tabiko, Scallion	
CRISPY RICE.....	\$16
Spicy Tuna, Jalapeno.	
SPICY ALASKAN KING CRAB NIGIRI(3PS).....	\$18
Spicy Tuna, Jalapeno.	
SEARED SALMON NIGIRI.....	\$18
Salmon Fillet topped with parsley.	
TUNA TATARE.....	\$18
Avocado, Honey Wasabi	

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.....	\$15
Eel Avocado, topped with Avocado and Eel sauce	
RAINBOW.....	\$15
Tuna, salmon, avocado topped with tuna, salmon, avocado	
GURU.....	\$16
Shrimp Tempura, Cucumber, topped with Eel, Avocado, Scallion, Red & Black Caviar, and Eel Sauce.	
JADE.....	\$16
Spicy Salmon, Cucumber, topped with Eel, Smoked, Salmon, scallion, Eel sauce	
EAST.....	\$16
Spicy Tuna Avocado, Topped with kani Salad, Scallion, Crunch, Mesago, Eel Sauce	
CELINA.....	\$16
Yellowtail Salmon, Avocado, Soy Paper, Topped w Spicy Tuna, Crunch, Wasabi Mayo, Eel sauce	
ARIA.....	\$16
Tuna, Cucumber, Topped with Seared Tuna, Avocado Truffle Oil, Scallion, Bonito Flake.	
LOTUS.....	\$17
Fresh Salmon, Avocado, Scallion, Topped w/ seared Salmon. Garlic Tomato Sauce, Sea Salt	
CIEL.....	\$19
Spicy Scallop & Cucumber Inside Topped with Seared Scallop, Spicy Mayo, Sriracha	
STATION SQUARE.....	\$23
Spicy Shrimp, Avocado Topped With Alaskan King Crab, Tobiko, Scallion, Bonito Flake	

KRISPY TACO

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

KITCHEN

EDAMAME.....	\$10
Salt or No Salt	
SPRING ROLL	
Veg 9 / Chicken 12/ Shrimp 14	
DUMPLING STEAMED OR FRIED	
Veg 9 / Chicken 12/ Shrimp 14	
BLISTERED SHISHIDO PEPPERS.....	\$10
Garlic Brown Sauce	
HONEY KRISPY LOTUS.....	\$11
Cooked in chili honey sauce	
WOK CHARRED EDAMAME.....	\$12
White Miso.	
CHICKEN SATAY (4PCS).....	\$14
Chicken skewer cooked on the grill	
EDAMAME FALAFEL.....	\$14
Pickled shallots. Aioli, Cilantro	
SHRIMP POT STICKERS.....	\$14
Scallion Brown Sauce	
COCKTAIL SAMOSA.....	\$14
Served wih Cucumber and Coriander	
CHICKEN LETTUCE CUP.....	\$15
Pickled red onion, Cilantro, Hoisin Sauce, Iceberg lettuce	
JADE WINGS.....	\$15
Pick Glaze: Bourbon - Sriracha - Teriyaki	
CHILI PANEER.....	\$15
(Dry) Onion, Green & Red Pepper Scallion.	
COCONUT SHRIMP.....	\$16
Mango sweet chili	
ROCK SHRIMP TEMPURA.....	\$16
Tobanjan, Japenese Mayo, Cilantro	
KING CRAB RAGOON.....	\$16
Spicy Mayo, Cilantro	
LOLLIPOP CHICKEN.....	\$16
Cilantro, Garlic Dip	
CRISPY CALAMARI.....	\$17
Shishito & Red Chili, Sweet Chili Sauce	
DRUMS OF HEAVEN (KAI-CHI STYLE).....	\$18
Scallions, Onion, Cilantro, Ginger, Garlic (Spicy)	

WOK CHICKEN \$21

(CHOICE OF WHITE RICE OR BROWN RICE)

CHICKEN WITH BROCCOLI:
Broccoli and brown sauce

SESAME CHICKEN :
Tempura fried chicken in a sweet and savory sauce with crispy rice noodles.

GENERAL TSO'S CHICKEN :
Crispy Chicken in a spicy sauce and Steamed Broccoli

TERIYAKI CHICKEN :

Onion, Bell Pepper

THAI GINGER CHICKEN :

Onion, Scallion, Long Bean

BASIL CHICKEN :

Onion, Bell pepper, Red Chili, String Bean

SZECHWAN CHICKEN :

In a crushed dry red pepper sauce.

MANGO CHICKEN :

Bell pepper, Onion, Scallion.

SWEET & SOUR CHICKEN :

Pineapple, Onion, Pepper, Carrot, Cucumber

PENANG CHICKEN: (R,G,Y)

Choose: Red (spiciest) , Green (spicy) or Yellow (mild) Curry.
Bell Pepper, Peanut, Cherry Tomato, Coconut Cream.

CALCUTTA CHICKEN

Cubed Chicken, Green Chillies, Onions, 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.....	\$24
Bell Pepper & Onion	
MASALA SHRIMP CURRY.....	\$27
Spices simmered in North-Indian Sauce	
MANGO SHRIMP.....	\$27
Bell pepper, Onion, Asparagus.	
PENANG CURRY SHRIMP: (R,G,Y).....	\$27
Choose: Red (spiciest) , Green (spicy) or Yellow (mild) Curry. Bell Pepper, Peanut, Charry Tomato, Coconut Cream.	
SHRIMP W/ BROCCOLI.....	\$27
Sautéed shrimp and steamed Broccoli.	
TERIYAKI WILD SALMON.....	\$28
Sake, Edamame, Bok Choy, Soy Ginger.	
WHOLE RED SNAPPER : FRIED OR STEAMED.....	\$38
(Fried or Steamed) Black bean Sauce, Oyster sauce, Basil Ginger Sauce, Szechuan Sauce	
LOBSTER TAIL.....	\$68
Choice of Shrimp or 5oz Flank Steak	

BEEF \$25

(CHOICE OF WHITE RICE OR BROWN RICE)

BEEF WITH BROCCOLI:

Broccoli and brown sauce

MONGOLIAN BEEF:

Scallion, Onion

CRISPY THAI BEEF:

Bell Peppers, Citrus Sesame Sauce

WOK TRIPLE HOT SIRLOIN:

Chili, Sriracha, Black Pepper, 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 \$27

(CHOICE OF WHITE RICE OR BROWN RICE)

LAMB SZECHWAN

Tender Lamb pieces in a crushed dry red pepper sauce.

LAMB W/ BROCCOLI

Lamb with Broccoli in a brown sauce.

CHILLI LAMB

(Dry) Tender Lamb pieces, Onion, Green & Red Pepper, Scallion.

NOODLES & RICE

(EXTRA: CHICKEN \$5 | BEEF \$6 | SHRIMP \$8)

EGG FRIED RICE.....	\$10
Red Bell Pepper, Scallion, Onion	
THAI BASIL FRIED RICE.....	\$12
Vegetable & Eggs	
KIMCHEE FRIED RICE.....	\$12
Mixed with Kimchee	
PINEAPPLE FRIED RICE.....	\$14
Cashews, Raisins	
VEGETABLE LO-MEIN.....	\$14
with Vegetable	
PAD THAI.....	\$14
Tamarind, Peanut, Bean Sprout, Tofu, Pepper, Scallion	
CHOW FUN.....	\$14
Onion, Bok Choy, Bean Sprout, Scallion	
DRUNKEN NOODLES.....	\$16
Flat Noodles, Bell Pepper, Onion, Scallion, 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	

MUGHALAI CHICKEN \$21

(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 \$27

(CHOICE OF WHITE RICE OR BROWN RICE)

GOAT OR LAMB ROGAN JOSH
Tender pieces of goat/lamb flavored with cardamom, cloves and spices in an onion with fresh ginger and garlic sauce. Spicy.

GOAT OR LAMB CURRY:
Home style goat/lamb curry with a blend of selected hand ground spices.

LAMB SHANKS
Gingers, Garlic & Chef Special Herbs.

BIRYANI

VEGETABLE: \$14
Long grain basmati rice, slow-cooked with fresh herbs and spices, served with a mint yogurt raita.

CHICKEN: \$16
Long grain basmati rice, slow cooked with fresh herbs and spices, served with a mint yogurt raita.

LAMB OR GOAT: \$18
Long grain basmati rice, slow cooked with fresh herbs and spices, served with a mint yogurt raita.
SHRIMP: \$20
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 Wheaten Leavened Bread
BUTTER NAAN.....\$5
Leavened White, Hand Stretched Flat Bread
LACCHA PARATHA.....\$5
Multi Layered Whole Wheat Bread
GARLIC NAAN.....\$6
Fresh Topped Garlic

SOYABEEN LOVERS (NO MEAT) \$18

(Choice of White Rice or Brown Rice)

PICK YOUR GLAZE:
Seasame – General Tso–Curry
Manchurian – Tikka Masala – Korma

VEGETABLES \$18

(CHOICE OF WHITE RICE OR BROWN RICE)

PANEER MAKHANI:
Marinated and 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:
Chick peas cooked in a 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 :
Homemade cheese & potato cutlets simmered in a creamy cashew nut gravy.

YELLOW TADHKA DAL :
Yellow lentils tempered with cumin seed chilies.

DAL MAKHANI :
Back lentils cooked in a fresh tomatoes, with garlic, simmered overnight and 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\$18
Homemade cheese filled with mint & Coriander cooked in the Tandoor.
CHICKEN TIKKA.....\$21
Boneless chicken marinated in yogurt, ginger garlic and spices grilled.
CHICKEN MALAI KABAB.....\$21
Cubes or 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.....\$28
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.....\$38
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 MIMOSAS, BELLINI'S 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
GOAT CURRY
LAMB WITH BROCCOLI
LAMB SESAME
LAMB PALAK
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 ICETEA
BLACKBERRY LEMONADE •
MANDARIN LEMONADE

SPECIALTY MOCKTAILS \$6
•PASSION COLADA • PINA COLADA •
FRUIT MOJITO•TAMARIND MOCKARITA •
CHERRY APPLETINI 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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