

VEGETABLES

Wok Stir Fried Bok Choy	15
Baby Bok Choy – Fried Garlic Oyster Sauce	
Seaweed Cucumber Salad	15
Fresh Chopped Cucumber Chili Garlic Vinaigrette	
Egg Plant with String Bean	14
Stir Fried Egg Plant with String Bean Oyster Sauce	
Vegetable Stir Fry	13
Wok Tossed – Garlic Soy	



SMALL BITES

Prawn Toast "Menboshu"	15
Minced Prawn – Crispy Bread – Lemon Cream	
Wok Fried Dumpling	13
Pork Dumpling – Chili Soy Dipping Sauce	
Steamed Dumpling	13
Chinese Juicy Pork Dumpling – Chili Soy Dipping Sauce	
Jin Jia Crispy Egg Roll	14
King Crab & Prawn – Mushroom Mix – Lemon Sauce	



SOUP

Hot & Sour Soup	16
Rich and Tangy Broth – Shrimp – Scallop – Silken Tofu Wood Ear Mushroom – Egg Drop	
King Crab Egg Drop Soup	21
Rich Consommé – King Crab – White Wood Ear & Enoki Mushroom – Egg White	





RICE

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|---|----|
| Jin Jia Fried Rice | 15 |
| House Chef Specialty Fried Rice - Egg - Scallion | |
| Vegetable Fried Rice | 15 |
| Chef's Seasonal Selection of Vegetables | |
| Chicken Fried Rice | 22 |
| Chef Special Marinated Chicken - Short Grain Rice
Egg - Scallion | |
| Lobster Fried Rice | 39 |
| Chef Special Fried Rice with Lobster Tail | |
| Steamed White Rice Bowl | 2 |

NOODLE

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|--|----|
| Jja-Jang Noodle | 19 |
| Korean-Chinese Stir Fried Black Bean - Beef
Fried Potato - Onion | |
| Seafood Jjam-Pong | 24 |
| Korean-Chinese Spicy Seafood Noodle Soup
with Vegetables | |
| Wagyu Beef Belly Jjam-Pong | 24 |
| Korean-Chinese Spicy Wagyu Beef Belly Noodle Soup
with Vegetables | |
| White Jjam-Pong | 24 |
| Korean-Chinese Seafood Noodle Soup with Vegetables | |
| Wagyu Beef Belly Chow Fun | 22 |
| Wagyu Beef Belly - Wide Rice Noodle
House Blend Soy Sauce | |





BEEF

Mapo Tofu

Soft Cubes of Silken Tofu – Ground Beef – Mapo Sauce

18

Chinese Meatballs with Oyster Sauce

House Beef Meatballs – Onion Butter – Vegetables
Oyster Sauce

25

Chili Garlic Fried Beef "Kan-Fung-Yuk"

Crispy Battered Beef – Diced Pepper Chili Garlic Soy

24

Sweet & Sour Beef

Korean-Chinese "Tang-Su-Yuk" Crispy Beef – Vegetable
Tangy Glaze

24

Genghis-khan Beef

Wok Stir Fried Beef – Korean Leek – House Blend Black Pepper Soy

24

Hot Chili Bell Pepper Beef

Wok Smoked Beef – Julienne Cut Peppers and Vegetables
Rose Steam Bun

26

Sichuan Chili Bean Beef

Wok Stir Fried Beef – Mixed Vegetables – Chili Bean Sauce

24

PORK

JinJia Spare Ribs

Five Spice Braised Pork Spare Rib – Crispy Leeks – Salt & Pepper

26

CHICKEN

Citrus Soy Chicken

Thin Sliced Fried Chicken – Chili Pepper – Chives – Chilled Iceberg
Citrus Soy Dressing

24

Chili Garlic Fried Chicken "Kkan-Pung-Gi"

Crispy Battered Chicken – Diced Pepper – Chili Garlic Soy

23

La-Jo-Gi

Korean Style Sichuan Chicken – Bamboo Shoot – Vegetables
Tobanjan Stir-Fry

23





SEAFOOD

Typhoon Shrimp

Crispy Fried Shrimp – Garlic Chili Oil – Crispy Fried Garlic – Panko
Wok Stir Fried

24

Mango Prawn

Crispy Fried Prawn – Mango – Fresh Greens

24

Garlic Prawn

Lightly Crispy Fried Whole Prawn – Garlic Soy Oil

24

"Kkan-Sho" Prawn

Crispy Fried Prawn – Sweet Chili Glazed Sauce

24

Classic Chili Garlic Shrimp

Fried Shrimp – Chili Garlic Soy

24

Stuffed Shitake Mushroom

Chopped Shrimp – Whole Shitake Mushroom – Hot Garlic
Chili Bean Sauce

26

Sichuan Soft Shell Crab

Crispy Battered Deep-Fried Soft-Shell Crab – Garlic Chili Sauce
Cashew Nut

28

CHEF SIGNATURE SELECTION

XO Scallop 37

Diver U10 Scallop – Fried Garlic – Vegetable – Chef XO Sauce

Seafood Babao "Pal-Bo-Chae" 38

Stir-Fried Seafood and Vegetables – Oyster Sauce – Tobanjan

Arranged Seafood, Beef & Vegetable "Yang-Jang-Pi" 41

Potato Starch Paper – Seafood – Fresh Vegetables – Stir Fried Beef
Hot Mustard Sauce

Seafood Medley Pot 73

Lobster – Diver U10 Scallop – Prawn – King Crab – Calamari – Vegetable
House Special Leek Oil – Oyster Sauce

