



## VEGETABLES

**Wok Stir Fried Bok Choy** 15  
Baby Bok Choy - Fried Garlic  
Oyster Sauce

**Seaweed Cucumber Salad** 15  
Fresh Chopped Cucumber  
Chili Garlic Vinaigrette

**Eggplant 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



## NOODLE

### **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

## RICE

### **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



JIN JIA



## BEEF

### Mapo Tofu 18

Soft Cubes of Silken Tofu - Ground Beef  
- Mapo Sauce

### Chinese Meatballs with Oyster Sauce 25

House Beef Meatballs - Onion Butter -  
Vegetables Oyster Sauce

### Chili Garlic Fried Beef "Kan-Fung-Yuk" 24

Crispy Battered Beef - Diced Pepper Chili  
Garlic Soy

### Sweet & Sour Beef 24

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

### Genghis-khan Beef 24

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

### Hot Chili Bell Pepper Beef 26

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

### Sichuan Chili Bean Beef 24

Wok Stir Fried Beef - Mixed Vegetables - Chili  
Bean Sauce





## CHICKEN

### **Citrus Soy Chicken** 24 **“YU-RIN-GI”**

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

### **Chili-Garlic Fried Chicken** 23 **“Kkan-Pung-Gi”**

Crispy Battered Chicken - Diced Pepper  
- Chili Garlic Soy

### **La-Jo-Gi** 23

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

## PORK

### **Jin Jia Spare Ribs** 26

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

JIN  JIA





J I N  J I A



## SEAFOOD

- |   |    |
|---|----|
| <b>Typhoon Shrimp</b>   | 24 |
| Crispy Fried Shrimp - Garlic Chili Oil - Crispy Fried Garlic - Panko Wok Stir Fried |    |
| <b>Mango Prawn</b>  | 24 |
| Crispy Fried Prawn - Mango - Fresh Greens   |    |
| <b>Garlic Prawn</b>   | 24 |
| Lightly Crispy Fried Whole Prawn<br>- Garlic Soy Oil                                |    |
| <b>“Kkan-Sho” Prawn</b>   | 24 |
| Crispy Fried Prawn - Sweet Chili Glazed Sauce                                       |    |
| <b>Classic Chili Garlic Shrimp</b>  | 24 |
| Fried Shrimp - Chili Garlic Soy   |    |
| <b>Stuffed Shiitake Mushroom</b>  | 26 |
| Chopped Shrimp - Whole Shiitake Mushroom -<br>Hot Garlic Chili Bean Sauce           |    |
| <b>Sichuan Soft Shell Crab</b>  | 28 |
| Crispy Battered Deep-Fried Soft-Shell Crab -<br>Garlic Chili Sauce Cashew Nut       |    |





# 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

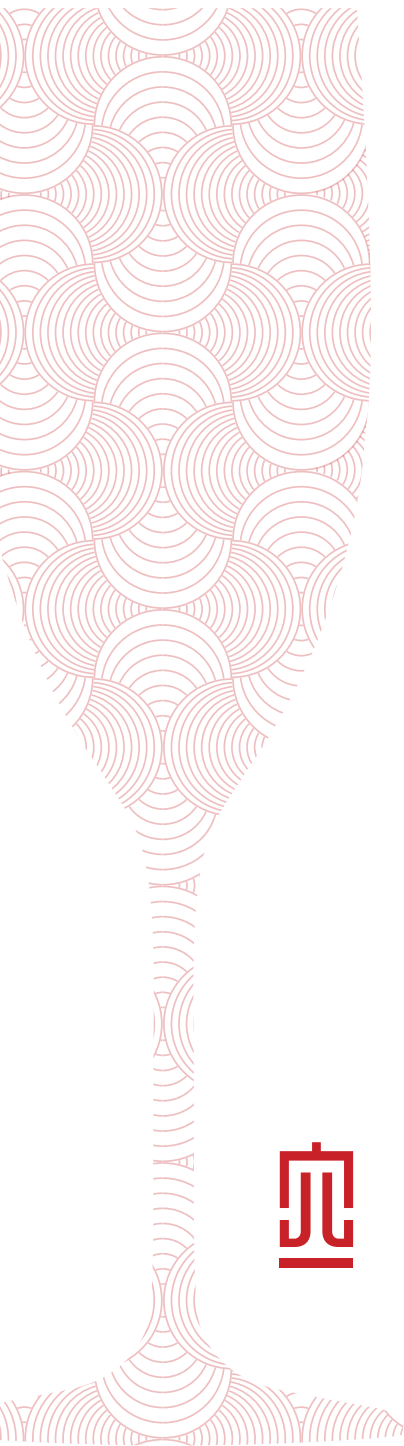
**Arranged Seafood, Beef &  
Vegetables "Yang-Jang-Pi"** 41

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





## SPECIALTY COCKTAILS

- Asian Pear Flower** 18  
Grey Goose pear vodka – St. Germain – grapefruit juice – lemon juice
- Empress Nabi** 18  
Infused butterfly tea, Hendrick’s Gin, St. Germain, Citrus Oleo, and lemon juice
- Star in the Sky** 17  
Supple Pineapple, rich coconut milk, 5 spice, with Bacardi rum
- Midnight Blossom** 17  
Ketel One peach and orange vodka, Infused lychee puree, butterfly pea flower tea syrup and lemon juice
- Citrus Blossom** 18  
A perfect blend of Grey Goose and orange, lightly sweetened with citrus oleo
- Shanghai Sour** 18  
Clarified Knob Creek whiskey, a touch of lemon juice and slightly sweetened
- Beijing Watermelon Mule** 17  
Watermelon, blended with Chinese Baiju, lime juice, and topped with ginger beer
- Watermelon Mojito** 17  
Bacardi Silver, agave, lime juice, fresh mint and watermelon

## CHAMPAGNE

- Le Grand Courtage Blanc de Blancs - France** 14  
Fresh flavors of Meyer lemon, honeydew & soft floral notes. Light and refreshing.
- Moët & Chandon - France** 19  
The vibrant intensity of green apple and citrus fruit, freshness of mineral nuances and white flowers, elegance of blond notes
- Veuve Clicquot Brut - France** 130  
Flavors of pear, peach, and pastry enhanced by a touch of dried fruit from aging on lees, which gives it a true aromatic richness.

## DRAFT BEER

<b>Four Peaks Brewery</b>	Seasonal	9
<b>Stella Artois</b>	Belgium Pale Lager	8
<b>Tower Station IPA</b>	American Indian Pale Ale	9
<b>Kirin</b>	Asian Lager	8
<b>Papago Orange Blossom</b>	American Pale Wheat	8
<b>San Tan Juicy Jack IPA</b>	Arizona Hazy NE Style IPA	9
<b>Asahi</b>	Asian Lager	7
<b>Sapporo</b>	Asian Lager	8

## BOTTLED BEER

<b>Coors Light</b>	American Style Light Lager	6
<b>Gold Medal Taiwan</b>	Asian Style Amber Lager	6
<b>Lucky Buddha</b>	Asian Lager	7
<b>Tsingtao</b>	Chinese Pale Lager	7
<b>Terra</b>	Czech Pilsner	13
<b>Cass</b>	Pale Lager	13

## SODA

<b>Coke</b>	12oz	4
<b>Diet Coke</b>	8oz	3
<b>Sprite</b>	12oz	4
<b>Iced Green Tea</b>	12oz	4
<b>Lemonade</b>	16oz	8



## RED WINE



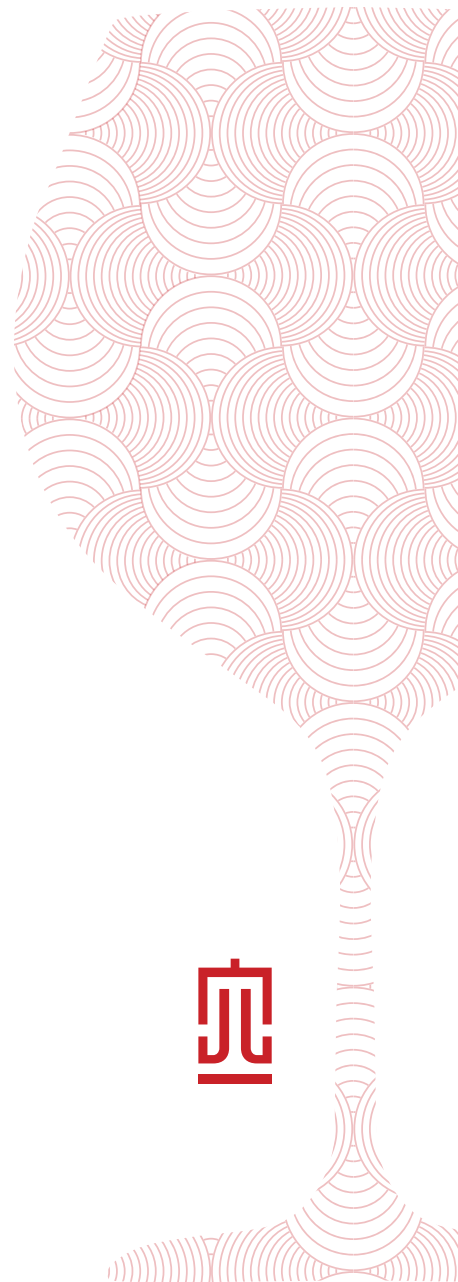
<b>Juggernaut</b>	<i>Pinot Noir</i>	<i>Russian River Valley, CA</i>	13	49
Toasted oak, waffle cone, vanilla, earth tones, raspberry and crushed violet petals.				
<b>Lyric</b>	<i>Pinot Noir</i>	<i>Monterey County, California</i>	14	52
A silky mouthfeel and lingering finish complete this expression of a true Pinot Noir.				
<b>Boen</b>	<i>Pinot Noir</i>	<i>Sonoma-Monterey-Santa Barbara, CA</i>		55
Rich and well balanced with flavors of plum, bing cherry, cola, and sweet baking spices. This wine has a rounded mouthfeel with bright acidity that follows through to a long, smooth finish.				
<b>Juggernaut</b>	<i>Cabernet Sauvignon</i>	<i>Russian River Valley, CA</i>	13	49
French oak beautifully transforms intense hillside fruit into a wine with uncommon richness and smooth, luxurious texture.				
<b>Rabble</b>	<i>Cabernet Sauvignon</i>	<i>Paso Robles, California</i>	15	55
Aromas of cherry, plum and mixed berries rich, seamless black fruit flavors. Hints of tobacco, vanilla and cinnamon Aged for 10 months in French oak barrels.				
<b>Oberon</b>	<i>Cabernet Sauvignon</i>	<i>Napa County, California</i>		67
Boasts a beautifully seamless mouthfeel and rich, complex texture and flavors.				
<b>Pessimist</b>	<i>Red Blend</i>	<i>Paso Robles, California</i>	14	53
The palate is lush and engulfing, showing both robustness and elegance with juicy flavors of cherry, huckleberry, kirsch, and cassis. Underlying suggestions of fennel, olive, and spice bring enticing complexity to a silky, balanced finish.				
<b>Trapiche</b>	<i>Broquel Malbec</i>	<i>Uco Valley Mendoza, Argentina</i>	11	40
Aromas of fresh red and black fruits, floral notes, earthy minerals, with an elegant touch of smoke. Rich and spicy on the palate providing a long and pleasant finish.				



# WHITE WINE



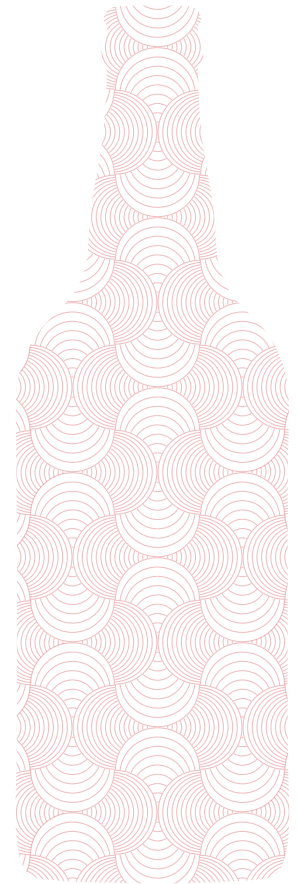
<b>San Angelo</b>	<i>Pinot Grigio</i>	<i>Tuscany, Italy</i>	11	40	
Intense and floral aromas are accompanied by notes of apple, peach, and citrus fruits, in a fresh and floral bouquet.					
<b>Jermann</b>	<i>Pinot Grigio</i>	<i>Giulia, Italy</i>		55	
Its aroma is intense, full and fruity, with excellent persistence. Its taste is dry, velvety, fragrant and persistent					
<b>Whitehaven</b>	<i>Sauvignon Blanc</i>	<i>Marlborough, New Zealand</i>	12	47	
Delicious cooked apples, honey, hints of lemon rind and pineapple character on the finish.					
<b>Cloudy Bay</b>	<i>Sauvignon Blanc</i>	<i>Marlborough, New Zealand</i>		75	
Vibrant and intense- a mouthwatering mix of lemon meringue, ruby grapefruit, lime sherbet and dried pineapple.					
<b>Decoy by Duckhorn</b>	<i>Chardonnay</i>	<i>Sonoma county, California</i>	12	45	
The palate is round and full, with bright acidity and a supple backbone of sweet oak, layered with notes of juicy mango, pineapple, and a touch of vanilla.					
<b>Sonoma Cutrer</b>	<i>Chardonnay</i>	<i>Sonoma Coast, California</i>	15	55	
Flavors of lemon, apple, pear and cantaloupe with a light oak profile.					
<b>Frank Family</b>	<i>Chardonnay</i>	<i>Napa Valley, California</i>		65	
Delicious layers of nutmeg and crème brûlée seamlessly combine with hints of toasted oak and elegant waves of fresh acidity on the palate, leading to a bright finish.					
<b>Whispering Angel</b>	<i>Rose</i>	<i>Provence, France</i>	15	55	
Fresh red berries, grapefruit, peach, floral notes, smooth, crisp, dry finish.					
<b>Sarraco</b>	<i>Moscato</i>	<i>Piedmont, Italy</i>	12	45	
Fresh, vibrant aromatics, full of sweet peaches, orange citrus, orange blossom and fresh carnival grapes. Fine, creamy mousse on the sweet but fresh palate with plenty of sweet lemons and melon.					



## BAIJU/SOJU



<b>Chamisul Fresh</b> 375ml	<i>Korea</i>	15
<b>Jinro is Back</b> 375ml	<i>Korea</i>	15
<b>Yantai Guniang</b> 100ml	<i>Yantai, China</i>	17
Pure and clean taste. Very smooth with a pleasant finish.		
<b>Yantai Guniang</b> 375ml	<i>Yantai, China</i>	40
Pure and clean taste. Very smooth with a pleasant finish.		
<b>Confucius Family Liqueur</b> 375ml	<i>Shandong, China</i>	85
Heavy fragrance, amazing blend of sorghum, sticky rice, and corn.		
<b>Xi Feng Jiu Red 12 Yr.</b> 375ml	<i>Shanxi, China</i>	118
Crystal, pure, full-bodied fruity aroma with expanding finishes.		
<b>Moutai Bu Lao Jiu</b> 375ml	<i>Guizhou Province, China</i>	125
Hint of lemon, hawthorne berries, lychee, roasted espresso.		
<b>Kweichow Moutai</b> 100ml	<i>Guizhou Province, China</i>	300
The most revered of Chinese liquors. Primarily consumed as a celebratory drink, its aroma and taste are reminiscent of soy sauce, pear, walnut and almond.		
<b>Wu Liang Ye Spirit</b> 375ml	<i>Sichuan Province, China</i>	330
Pure, fermented peaches, white pepper, toasted rice, pineapple, and stone fruit.		

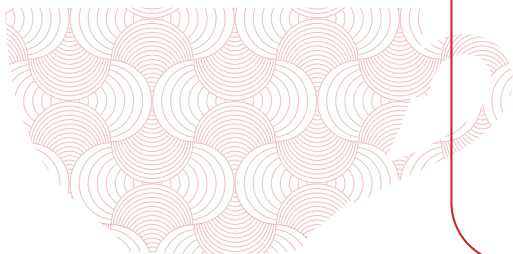


DAMMANN  
FRÈRES  
*Paris 1692*

**Asmin Chung Hao / Oolong Caramel / Black Tea / Sencha  
Fukuyu Earl Gray Vert Calabria / Camomille**

\$10

One of France's leading international tea houses and one of the last still to manage all aspects of the process. Every year, our specialists travel the world looking for the best harvests directly from producers, in order to source the best single-origin tea. Our flavourist—DAMMANN Frères' official "nose"—designs and creates unique blends of teas and flavoured infusions that respond to the tastes and desires of all tea lovers.





## RESERVE WINE

### USA

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<b>Kistler 2023</b>	Chardonnay	<i>Russian River</i>	200
<b>Cade 2023</b>	Sauvignon Blanc	<i>Oakville</i>	90
<b>Patz &amp; Hall 2019</b>	Pinot Noir	<i>Carneros California</i>	190
<b>Nickel &amp; Nickel 2019</b>	Cabernet Sauvignon	<i>Napa California</i>	350
<b>Dana Est "Vaso" 2018</b>	Cabernet Sauvignon	<i>Napa California</i>	345
<b>Stags Leap "Artemis" 2021</b>	Cabernet Sauvignon	<i>Napa California</i>	170
<b>Quintessa 2019</b>	Cabernet Sauvignon	<i>Napa California</i>	550
<b>Col Solare 2019</b>	Cabernet Sauvignon	<i>Columbia Valley, WA</i>	400
<b>Chateau Montelena Estate 2008</b>	Cabernet Sauvignon	<i>Napa California</i>	770
<b>Seven Apart 2019</b>	Cabernet Sauvignon	<i>Napa California</i>	800
<b>Opus One 2019</b>	Cabernet Sauvignon	<i>Napa California</i>	950

### FRANCE

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<b>Louis Latour Meursault 2017</b>	Chardonnay	<i>Meursault, Burgundy</i>	230
<b>Chateau Haut Bailly 2004</b>	Bordeaux Blend	<i>Pessac-Leognan, Bordeaux</i>	500
<b>Chateau Lynch-Bages 2015</b>	Bordeaux Blend	<i>Pauillac, Bordeaux</i>	750
<b>Chateau Smith Haut Lafite 2012</b>	Bordeaux Blend	<i>Pessac-Leognan, Bordeaux</i>	460
<b>Pichon Longueville 2004</b>	Bordeaux Blend	<i>Pauillac, Bordeaux</i>	770

### ITALY

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<b>Pio Cesare Barolo 2019</b>		<i>Nebbiolo, Piedmont</i>	210
<b>Casanova di Neri Brunello di Montalcino "Tenuta Nuovo" 2018</b>		<i>Sangiovese, Tuscany</i>	450
<b>Antinori 'Tignanello' 2017</b>		<i>Super Tuscan, Tuscany</i>	370
<b>Antinori Solaia 2016</b>		<i>Super Tuscan, Tuscany</i>	1200
<b>SASSICAIA 2020</b>		<i>Super Tuscan, Tuscany</i>	800

### CHAMPAGNE - FRANCE

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<b>Billecart Salmon Brut Rose</b>	250	<b>Krug Gran Cuvee 166th</b>	600
<b>Ruinart Rose</b>	200	<b>Cristal 2009</b>	600
		<b>Dom Perignon</b>	600

# LUNCH SPECIAL

**MAIN** CHOICE OF ONE ITEM

**MON - FRI**  
**11:30 AM – 3 PM**

**\$20**

## **CHILI GARLIC SHRIMP**

Fried Shrimp – Chili Garlic Soy

## **SICHUAN CHILI BEAN BEEF**

Wok Stir Fried Beef – Mixed Vegetables – Chili Bean Sauce

## **“KKAN-SHO” PRAWN**

Crispy Fried Prawn - Sweet Chili Glazed Sauce

## **SWEET & SOUR BEEF**

Korean-chinese “Tang-Su-Yug” Crispy Beef – Vegetables – Tangy Glaze

## **GENGHIS-KHAN BEEF**

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

## **CHILI GARLIC FRIED BEEF**

“Kkan-Pung-Yuk” – Crispy Battered Beef – Diced Pepper – Chili Garlic Soy

## **CHILI GARLIC FRIED CHICKEN**

“Kkan-pung-gi” – Crispy Battered Chicken – Diced Pepper – Chili Garlic Soy

## **LA-JO-GI**

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

**SIDE** CHOICE OF ONE ITEM

## **STEAMED RICE**

Steamed Short Grain Rice

## **JINJIA FRIED RICE**

Short Grain Rice – Egg- Scallion

## **STEAMED VEGETABLES**

Assortment of Twelve Varieties

## **VEGETABLE STIR FRY**

Wok Tossed – Garlic Soy

## **JJA-JANG NOODLE**

Korean-Chinese Stir Fried Black Bean – Beef - Fried Potato – Onion

## **SEAFOOD JJAM-PONG**

Korean-Chinese Spicy Seafood Noodle Soup with Vegetables

## **WAGYU BEEF BELLY JJAM-PONG**

Korean-Chinese Spicy Wagyu Beef Belly Noodle Soup with Vegetables



# LUCKY SEVEN HAPPY HOUR

**\$7**

per item

**DAILY**  
**3 PM – 6 PM**

HAPPY HOUR SPECIALS  
AVAILABLE IN BAR,  
LOUNGE AND PATIO ONLY



Wok Shrimp Mini Tacos  
Golden Dragon Wings  
JinJia Calamari  
Wok Dumpling  
Steamed Dumpling  
Prawn Toast  
JinJia Egg Roll  
Pork Ribs  
Cucumber Salad  
Garlic Chili Shrimp  
Garlic Chili Chicken

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Draft Beer

Wine by the Glass

\*No Reserve Wine / No Wine By Bottle