

# Rolls

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## Jasmine Special Rolls

### Jasmine

Lobster claw – avocado – cucumber  
lettuce – chives – spicy mayo – and fish roe ~15

### New Orleans

Crawfish – tempura flake – topped  
with spicy tuna and crab meat ~12

### Masago Cracker Shrimp

(Signature Roll)

Shrimps Tempura w/Masago Cracker roll wrapped with  
scallion and Three Pcs of marinate salmon on the top  
with Wasabi Aioli sauce ~15

### Tuna Tuna Surprise (TTS)

Inside – Blacken Tuna – Asparagus  
sweet goma sauce and wasabi aioli

Outside – Akami tuna –Tobiko – chive ~15

### Volcano

Tuna – crab meat – cucumber – tempura  
style with spicy red hot lava sauce ~12

### Samba (Latin Inspired Roll)

Layers of rice – salmon – jalapeno peppers  
and mozzarella cheese over rice ~14

### Dragon

Broiled eel – cucumber wrapped  
with avocado – chive & special eel sauce ~13

### Spider

Soft shell crab in tempura style with  
lettuce – avocado – chive and sweet sauce ~12

### Tornado

Lobster tempura – lettuce with  
3 kinds of caviar – Japanese spicy mayo ~16

### Crouching Tiger

Soft shell crab – lobster salad – tuna – albacore  
asparagus – tobiko inside with soy sheet ~16

### Rainbow

California roll topped with tuna  
yellow tail – shrimp & salmon ~14

### Dragon Fly

Shrimp tempura – avocado inside – topped  
with 4pcs. of tuna with kimchi sauce ~14

## Sushi Rolls

### California

Kani – Cucumber – Avocado ~5

### Tuna Roll ~6

### Salmon ~5.5

### Concord Roll

2 Kani kama – onion – 2 Avocado  
Tempura flake – eel sauce – Spicy Mayo  
rice out side. ~7

### Yellow Tail & Scallion ~6.5

### Eel & Cucumber ~6.5

### Tuna & Avocado ~6.5

### Shigeki Spicy Tuna ~7

### Crunchy Spicy Tuna ~7.5

### Alaskan

Salmon & Avocado ~6

### Boston

Lettuce & cooked shrimp ~6.5

### Philadelphia

Cream Cheese & Smoked Salmon – Cucumber ~7

### Shrimp Tempura ~9

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## Vegetable Rolls

### Avocado Roll ~4.5

### Asparagus Roll ~4

### Cucumber Roll ~4

### Tempura Eggplant Roll ~4.5

### Oshinko Roll ~3.5

### Japanese Pickle

### Sweet Potato Temp. Roll ~4.5

# Sushi – Sashimi

## Plum

NIGIRI 2 Tuna – 1 Albacore – 1 Yellow Tail  
1 Salmon – 1 Stripe-bass – 1 Ebi Choice of  
California roll or Tuna roll ~24

## Pine

NIGIRI 1 Chu-Toro – 1 Tuna – 1 Kampachi  
1 Hamachi – 1 Salmon – 1 Hirame – 1 Madai – 1 Sawara  
1 Ebi – 1 Unagi and Choice of California roll  
or Tuna roll ~29

## Pine Sashimi

3 Tuna – 3 Yellow Tail – 2 Salmon – 2 Sawara  
2 Albacore – 2 Kampachi – 2 Madai – 2 Stripe-bass  
2 Hirame – 1 Botan Ebi ~29

## Sushi / Sashimi Combo

Sashimi 3 Tuna – 2 Yellow Tail – 2 Salmon  
2 Madai – 1 Botan Ebi – Nigiri 1 Chu-Toro  
(medium fatty tuna) 1 kampachi – 1 Salmon  
1 Albacore – 1 Ebi – Choice of choice of  
California or Tina roll ~36

## Jasmine's Boat (For Two)

Sashimi 3 tuna – 3 Kampachi – 2 Salmon  
2 Hamachi – 2 Madai – 2 Hirame – 1 Botan Ebi  
Nigiri – 2 Chu-Toro – 2 Hamachi – 2 Albacore – 2 Ebi  
2 Salmon – 1 Dragon roll – 1 Spicy Tuna ~72

## Chirashi

Fish 2 Tuna – 1 Yellow Tail – 1 Salmon – 1 Kampachi  
1 Hirame – 1 Ebi – 1 Albacore – 1 Kanikama – 1 Sawara  
1 Stripe-Bass – Tamago Garnishment for rice  
Kampyo – Oshinko Goma – Oboro – Tobico – Nori ~25

## Tekka Don

Tuna Sashimi over sushi rice (Garnishment  
for rice Kampyo – Oshinko – Goma  
Oboro – Tobico – Nori) ~25

## Eel Don

Broiled eel over sushi rice  
(Garnishment for rice Kampyo – Oshinko,  
Goma – Oboro – Tobico – Nori ) ~22

## Ala carte

(sushi or sashimi) (price per piece)

Maguro – Tuna ~3.5

Hamachi – Yellow tail ~3.75

Shima-agi – Yellow Jack ~4.5

Kampachi- Baby Yellow tail ~4.5

Sake – Salmon ~3

Hokkigai – Surf clam ~2.5

Hirame – Fluke ~3

Ika – Squid ~2.75

Tako – Octopus ~2.75

Ebi – Shrimp ~2.75

Unagi – Fresh water eel ~3.5

Tobiko – Flying fish roe ~2.75

Ikura – Salmon roe ~3

Masago – Smelt roe ~2.5

Snow Crab ~3.75

Kani – Crabmeat ~2.5

Tamago – Egg omelette ~2

Smoked Salmon ~3.25

Botan Ebi – Sweet Prawn ~3.75

Madai – Sea bream ~4.5

Sawara – Spanish mackerel ~3

Saba – Boston mackerel ~2.5

Albacore – White tuna ~3

Hotate – Live Scallop ~m.p.

Toro – Fatty tuna ~9

Chu-Toro  
(medium fatty tuna) ~6

Uni – Sea urchin  
(Santa Barbara) ~6

### No Substitutions

Items in this section are served raw or undercooked Consuming raw or undercooked seafood or meats may increase risk of foodborne illness.

## **Appetizers**

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### **Jasmine Appetizer Platter**

a combination of coconut shrimp – chicken satay  
spring roll – shrimp & pork shumai – crab wontons ~15

### **Dim Sum Sampler**

a combination of steamed shrimp dumplings – shrimp  
and pork shumai – and vegetable dumpling ~10

### **Sushi Appetizer**

4 pieces (Chef's Choice) ~10

### **Sashimi Appetizer**

(Chef's Choice) ~12

### **Spring Rolls**

Shredded cabbage – carrot – and  
glass noodle served with sweet chili sauce ~5

### **Coconut Shrimp 7**

Fried jumbo shrimp encrusted with coconut flakes

### **Crispy Crab Wontons**

Filled with crabmeat and cream cheese ~7

### **Fried Calamari**

Lightly battered fried calamari with sweet chili sauce ~7

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## **Soups**

### **Miso**

Wakame seaweed, tofu, and scallion  
in miso broth ~3

### **Wonton**

Wonton and scallion in chicken broth ~3

### **Hot & Sour ~5**

### **Tom-yum Goong**

Spicy Lemongrass soup broth with shrimp,  
mushroom, and peppers ~5

### **Maryland Crab and Corn**

Jumbo lump crab meat, sweet mash corn ~6

### **Grilled Chicken or Beef Satay**

(Thai peanut sauce) ~7

### **Crab Cake**

Lumps of crabmeat – wasabi aioli – and spicy mayo ~10

### **Golden Bag**

Filled with ground shrimp – wrapped in wonton skin ~8

### **Pan-fried Shrimp Gyoza ~7**

Served with soy dipping sauce (Veg ~7)

### **Edamame ~5 (Steamed soybeans)**

### **Steamed Shrimp or Vegetable Dumpling ~7**

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## **Salads**

### **Seaweed (Wakame seaweed salad) ~5**

### **Torched Tuna Tataki**

Sweet Goma Vinaigrette and wasabi aioli sauce – chive  
Tobiko – Jalapeno – tempura flake on top ~12

### **2 kinds of Carpaccio**

Fluke 4 pcs. and Madai ( Sea beam ) 4 pcs.  
Japanese Citrus Ponzu Vinaigrette  
Maple Daikon Radish – green onions ~15

### **Spicy Calamari**

Grilled calamari tossed with spicy  
& sour sauce on a bed of spring mix ~8

### **House Salad With Ginger Dressing**

Iceberg lettuce salad ~5

### **Lettuce Wrap & Roll**

Ground chicken with lemongrass with exotic herbs.  
Served with lettuce ~8

### **Lemongrass Beef**

thinly sliced medium rare sirloin steak – lemongrass  
peppers – red onions in spicy lime Vinaigrette ~10

## Entrees

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### Duck with Tamarind Ginger Sauce

Topped with peppers – cherry tomatoes – zucchinis  
in tamarind ginger sauce ~19

### Char-Broiled Balsamic Teriyaki Steak and Sautéed Asian Vegetables ~17

(Teriyaki Chicken ~15)

(Teriyaki Salmon ~18)

Char-broiled steak with a tangy balsamic teriyaki  
sauce and sautéed seasonal vegetables

### Shrimp Tempura Dinner Platter

Lightly battered jumbo shrimp & vegetables ~18

### Seafood Tempura Dinner Platter

Lightly battered jumbo shrimp – scallops  
lobster tail – fish & vegetables ~25

### Chilean Sea-Bass

Pan-seared and roasted Thyme scent  
Chilean Sea-Bass with grilled Portobello  
Mushroom & Asian greens ~22

### Chinatown Roasted Duck With Baby Bok Choy and Jasmine Fried Rice

Chinatown style roasted duck with baby bok choy  
and Jasmine fried rice ~19

### Kar-Bi (Korean B.B.Q. Short Ribs)

Grilled marinated spicy boneless short ribs  
served with Kim-chi and rice ~19

### Crispy Whole Fish with Spicy Mango Sauce

Whole red snapper or black bass crispy fried  
topped w/ diced mango – peppers – in a  
spicy mango sauce ~m.p.

### Black Pepper Shrimp and Scallops

Crispy jumbo shrimp and sea scallop sautéed  
with black pepper sauce ~22

### Steamed Whole Stripe Bass

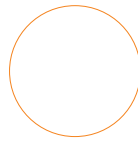
Steamed daily catch stripe bass with julienne  
ginger and scallion in sweet soy sauce ~m.p.

### Firecracker Shrimp

Jumbo Shrimp sautéed with onion – in spicy tomato  
sauce ~19

### Panang Curry Beef

Sliced tender Beef in Panang curry peanut sauce.  
Drizzled with coconut milk & kaffir lime leaf ~18



## Noodles & Rice

### "Pad Thai" Noodles With Chicken ~13 (Pad Thai Shrimp ~15) (Thai)

### Singapore Angel Hair Noodles With Chicken ~13 (Shrimp ~14)

### Charbroiled Lemongrass Chicken Over Vermicelli Noodles or Jasmine Rice (Vietnamese) ~15

### Pineapple Fried Rice With Chicken and Shrimp Topped With Cashews (Thai) ~14

### Jasmine Fried Rice with Chicken ~13 (w/ Shrimp ~15)

### Lo Mein Chicken Noodles ~12

### Beef Chow Fun Noodles ~13

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## Mongolian Lamb

Stir fried lamb with white onion  
scallion – mongolian sauce ~21

## Filet Mignon and Jumbo Shrimp

Square cuts of filet and jumbo shrimp with  
mango – snap pea in chef's special sauce ~20

## Basil Chicken or Beef (Thai)

Wok-fried chicken w/ spicy basil sauce – fresh  
onion – bell pepper and Thai basil ~15

## General Tso's Chicken

Crispy golden chicken nugget tossed with  
mandarin sweet orange sauce ~14

## Mango Chicken with Fresh Asparagus ~15 (Mango Shrimp ~18)

Wok-sauteed chicken with cashew nuts – sweet  
peppers – asparagus – and fresh mango

## Lemongrass Chicken or Beef (Vietnamese)

Sauteed chicken or beef with lemongrass  
jalapeno – sweet peppers – and fresh onion ~14.5

## Ginger Chili Chicken or Beef ~14.5

(with shrimp ~17)  
Sauteed chicken with ginger – chili  
scallion and onion

## Broccoli with Chicken or Beef

Simple wok-fried chicken or beef  
with broccoli florets ~14.5

## Japanese Eggplant in Black Bean Sauce with Chicken ~15 (With Shrimp ~18)

Sauteed Japanese eggplant in black bean sauce

## Jumbo Shrimp with Fresh Asparagus ~18

## Green Peppercorn Chicken (Thai)

Sliced white meat chicken sauteed with Thai basil  
bamboo shoots – peppers –  
green peppercorns in red curries ~15  
(Lamb ~21)

## Kung Pao Chicken in Hot Chili Sauce ~15

(Tofu ~12) (Kung Pao Shrimp ~17)  
With peppers – peanuts in a spicy  
hot chili sauce and scallion

## Sauteed Mixed Vegetables in Ginger-soy ~12

(With Chicken or Beef ~14)  
(With Shrimp ~17)  
Sauteed seasonal vegetables  
with a ginger-soy sauce

## Steamed Mixed Vegetables with Tofu ~12

(With Chicken or Beef ~14)  
(With Shrimp ~17)

## Walnut Shrimp

Lightly battered jumbo shrimp – crispy fried then  
tossed with chef's special sauce topped with  
honey walnuts ~19

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## Spicy Curries (THAI)

## Green Curry Chicken or Beef ~15

(Green Curry Veg. ~13)  
(Green Curry Shrimp 17)  
(Green Curry Duck or Salmon ~19)

## Red Curry Chicken or Beef ~15

(Red Curry Veg. ~13)  
(Red Curry Shrimp ~17)  
(Red Curry Duck or Salmon ~19)