LAS VEGAS

JING

WHERE TASTE MEETS CELEBRATION

DINNER MENU

SHARED PLATES

JING TUNA PIZZA* Ponzu aïoli, yuzu soy, crispy capers, truffle oil 25

YELLOWTAIL SERRANO* Grapefruit, sudachi-soy sauce, kaitafi 23

BLUE FIN TUNA CRISPY RICE* Avocado, chili garlic aïoli, scallion 24

CLASSIC EDAMAME Maldon sea salt or chili garlic sauce 10

ROCK SHRIMP TEMPURA Chili garlic aïoli, scallion 24

WAGYU BEEF BAO SLIDERS (2)* Tomato, avocado, leeks, jalapeño, chili garlic aïoli 18

HAND FOLDED DUMPLINGS

LOBSTER DIM SUM (3) Maine lobster, Thai coconut, red panang curry 25

SPICY WONTONS (5) Pork, shrimp, ginger, scallion, chengdu spices, sesame oil 19

SHORT RIB DUMPLINGS (3) Braised short rib, mozarella, soy caramel 18

SALADS

KALE & CUCUMBER Cabbage, cucumber, peanut, toasted peanut vinaigrette 16

CLASSIC CAESAR Garlic croutons, parmesan reggiano, aerated caesar dressing 15

ADD PROTEIN: Scottish salmon* 17 · Chicken breast 11

SIGNATURE PLATES

MISO BLACKCOD* 8 oz shiro den miso, frisée, pickled shallot 43

SEARED SALMON* Garlic herb mashed potatoes, leek, yuzu beurre blanc 36

BONE IN SHORT RIB 32 oz U.S.D.A. prime, slow braised, Chinese five spice 67

WAGYU BEEF BURGER* Lettuce, tomato, avocado, cheddar, secret sauce, garlic fries 23

PEKING DUCK 1/2 roasted duck, flour wraps, leeks, cucumber, hoisin sauce 59

BABY BACK RIBS 1/2 rack baby back pork ribs, BBQ, kale slaw 33

FAMOUS GARLIC NOODLES Lo mein, confit garlic
Chicken 27 · Tiger prawns* 33

U.S.D.A. PRIME STEAKS*

Hand selected and butchered in house

CENTER CUT FILET MIGNON 6 oz 55

DELMONICO RIBEYE 14 oz 68

HAWAIIAN RIBEYE 14 oz pineapple ginger soy marinade 68

N.Y. STRIP 12 oz 62

LONGBONE TOMAHAWK 48 oz 175

CLASSIC WOK

LOBSTER X.O. FRIED RICE Maine lobster tail, wok vegetables, scallion 38

PEKING DUCK FRIED RICE Famous peking duck, wok vegetables, scallion 28

CHICKEN & SHRIMP FRIED RICE Wok vegetables, scallion 28

STEAK CHOW FUN Flat rice noodles, onion, scallion 31

CRISPY SESAME CHICKEN Bell pepper, yellow squash, scallion 28

KUNG PAO CHICKEN Chicken breast, bell pepper, peanut, chili pepper 28

PEPPERCORN TENDERLOIN* Tenderloin medallions, broccoli, onion, bell pepper jalapeño 36

MONGOLIAN STEAK & BROCCOLI* Red and yellow onion, sweet soy glaze 31

SIDES & VEGETABLES

SMALL SALAD Choice of kale & cucumber or classic caesar 10

CRISPY BRUSSELS SPROUTS Toasted almond, honey Szechuan glaze 15

FAMOUS GARLIC NOODLES Lo mein, confit garlic 15

MAC & CHEESE Cheddar mornay, garlic streusel 12

MANDARIN STRING BEANS Garlic confit, stir fry 14

ROASTED WILD MUSHROOMS White wine, truffle soy, shallot 16

FRENCH FRIES Kennebec potatoes, sea salt 12

WHIPPED MASHED POTATOES A.O.C. french butter, garden chive 13

RAW BAR*

SUSHI & SHELLFISH TOWER* 159

Alaskan king crab, tiger prawns; Maine lobster (½), east & west oysters; yellowtail serrano sashimi, tuna poke sashimi; citrus salmon sashimi

TIGER PRAWN COCKTAIL (4) 28
Cocktail sauce, lemon aïoli

OYSTERS ON THE HALF SHELL (6) 24
East & west coast, citrus ponzu; cocktail sauce, tabasco

ALASKAN KING CRAB LEGS MP
1/2 lb, drawn butter

KALUGA PETROSSIAN CAVIAR 125
Traditional accoutrements

SUSHI ROLLS*

CLASSIC CALIFORNIA 18
Kanikama, cucumber, avocado, sesame seed

SURF N' TURF 28
Blue fin tuna, Wagyu beef, avocado, garlic ponzu

KING CRAB DYNAMITE 28
California roll topped with baked king crab & chili aïoli

HAMACHI CRUNCH 24
Spicy tuna, avocado, tempura flakes, serrano chilies

ALASKAN SNOW CRAB 23
Soy paper, kanikama, warm ponzu butter

RAINBOW ROLL 24
Kani kama, blue fin tuna, salmon, yellowtail, avocado

ELECTRIC DRAGON ROLL 22
Japanese BBQ eel, kanikama, shrimp tempura, avocado

HAPPY SPOON*

Minimum order of two.

WAGYU BEEF 8
Wasabi ponzu, caviar, 24k gold

SALMON 6
Oshizushi style, serrano, eel sauce

BLUEFIN TUNA 7
Kizame wasabi, nikiri shoyu

NIGIRI-SASHIMI HANDROLL*

HAMACHI 8

SALMON 8

UNAGI 8

BLUEFIN TUNA 12

WAGYU BEEF 19

SCALLOP 8

WAGYU HOT ROCK*

Thin-sliced Wagyu beef presented tableside with a traditional Japanese ishiyaki hot stone. Complemented by wasabi ponzu and Himalayan salt.

3 oz. minimum

AUSTRALIAN A9 18 / oz

JAPANESE A5 32 / oz

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain health conditions 10.17.26