NORTH SCOTTSDALE

JING

WHERE TASTE MEETS CELEBRATION

DINNER MENU

SHAREABLES

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

BLUEFIN TUNA CRISPY RICE* Avocado, chili-garlic aïoli, scallion — 25

YELLOWTAIL SERRANO* Grapefruit, sudachi-soy sauce, kataifi — 23

EDAMAME Maldon sea salt or chili-garlic sauce — 12

WAGYU BEEF BAO SLIDERS (2)* Tomato, avocado, leeks, jalapeño, chili-garlic aïoli — 20

ROCK SHRIMP TEMPURA Chili-garlic aïoli, scallion — 26

HAND-FOLDED DUMPLINGS

LOBSTER DIM SUM (3) Maine lobster, Thai coconut, red panang curry — 29

WAGYU GYOZA (3) Imperial Reserve wagyu, carrot, ginger, scallion, saffron-ginger sauce — 27

SHORT RIB DUMPLINGS (3) Braised short rib, mozzarella, soy caramel — 22

SPICY WONTONS (5) Pork, shrimp, ginger, scallion, Chengdu spices, sesame oil — 21

SALADS

KALE & CUCUMBER Cabbage, crushed peanuts, toasted peanut vinaigrette — 17

CLASSIC CAESAR Garlic croutons, Parmigiano-Reggiano, aerated Caesar dressing — 16

ADD PROTEIN: Scottish salmon 17 · Chicken breast 11 · Ahi tataki* 18

ENTRÉES

MISO BLACK COD* 8 oz · Shiro miso, frisée, pickled shallot — 46

MARYLAND BLUE CRAB CAKE 6 oz · 100% crab, frisée, grapefruit, champagne vinaigrette — 64

BONE-IN SHORT RIB 32 oz · USDA prime, slow-braised, Chinese five-spice — 67

PEKING DUCK ½ duck, mandarin pancakes, leeks, cucumber, hoisin — 65

PEPPERCORN TENDERLOIN* Filet medallions, broccoli, onion, bell pepper, jalapeño — 38

WAGYU BEEF BURGER* Lettuce, tomato, avocado, cheddar, secret sauce, garlic fries — 24

CRISPY SESAME CHICKEN Bell pepper, yellow squash, scallion — 28

KUNG PAO CHICKEN Chicken breast, wok vegetables, celery, Szechuan chili, peanuts — 28

JOSPER GRILLED MEATS & PROVISIONS*

HOT ROASTED SHELLFISH PLATTER ¼ lb Alaskan king crab, 6 snow crab clusters, Maine lobster tail, 5 tiger prawns, 6 Kusshi oysters, trio of butters — 165

CENTER-CUT FILET MIGNON 6 oz · USDA Creekstone Farms — 55

DELMONICO RIBEYE 14 oz · USDA prime, Omaha, Nebraska — 68

HAWAIIAN RIBEYE 14 oz · pineapple ginger soy marinade, USDA prime, Omaha, Nebraska — 68

NEW YORK STRIP 12 oz · USDA prime, Omaha, Nebraska — 59

LONG-BONE TOMAHAWK 48 oz · USDA prime, Omaha, Nebraska — 195

SCOTTISH SALMON 8 oz · yuzu beurre blanc, charred lemon — 44

SIGNATURE FRIED RICE & NOODLES

All fried rices are prepared with egg, edamame, corn, bean sprouts, scallion, and onion.

LOBSTER XO Maine lobster tail, traditional XO sauce (dried shrimp & scallop) — 38

WAGYU* Imperial Reserve wagyu — 34

PEKING DUCK Traditional Cantonese-style white Peking duck — 28

CHICKEN & SHRIMP Chicken breast, white tiger shrimp — 28

STEAK CHOW FUN Flat rice noodles, scallion, onion — 36

TIGER PRAWN GARLIC NOODLES Lo mein, confit garlic — 38

SIDES & VEGETABLES

CRISPY BRUSSELS SPROUTS Toasted almonds, honey Szechuan glaze — 15

WHIPPED POTATOES AOC French butter, chives — 14

GARLIC FRENCH FRIES Duck fat, fines herbes — 12

SIDE SALAD Choice of kale & cucumber or classic Caesar — 11

GARLIC NOODLES Lo mein, confit garlic — 18

SHELLS & CHEESE Cheddar mornay, garlic streusel — 12

MAINE LOBSTER TAIL MAC & CHEESE Chili-garlic butter, mornay, garlic streusel — 38

RAW BAR

CHILLED SHELLFISH & SUSHI TOWER* — 165

¼ lb Alaskan king crab · 4 snow crab clusters · 5 tiger prawns · 6 Kusshi oysters · bluefin poke · salmon tartare · yellowtail serrano. Dijonnaise, mignonette, gin cocktail sauce

KUSSHI OYSTERS (6)* — 26
Citrus ponzu, cocktail sauce, Tabasco

TIGER PRAWN COCKTAIL (4) — 28
Cocktail sauce, dijonnaise

ALASKAN KING CRAB — MP
½ lb chilled or Josper-roasted

SASANIAN CAVIAR*
Served with classic accompaniments.

KALUGA — 125

OSETRA — 195

SUSHI ROLLS

HAMACHI CRUNCH* — 26
Spicy tuna, avocado, tempura flakes, serrano chiles

KING CRAB DYNAMITE — 28
California roll, baked king crab, chili aïoli

CRAB CAKE — 29
Maryland blue crab, kanikama, yum-yum sauce, citrus ponzu butter

RAINBOW* — 23
Kanikama, bluefin tuna, salmon, yellowtail, avocado

CLASSIC CALIFORNIA — 18
Kanikama, cucumber, avocado, sesame seeds

SPICY BLUEFIN TUNA* — 19
Bluefin akami, scallion

ALASKAN SNOW CRAB — 24
Soy paper, kanikama, warm ponzu butter

HAPPY SPOONS*

Minimum order of two.

WAGYU BEEF — 8
Wasabi ponzu, caviar, 24K gold

BLUEFIN TUNA — 7
Kizami wasabi, nikiri shoyu

YELLOWTAIL — 7
Serrano, kataifi, nikiri shoyu

SALMON — 6
Oshizushi-style, serrano, eel sauce

NIGIRI / SASHIMI / HAND ROLLS*

Nigiri & sashimi: 2 pieces · Hand rolls: 1 piece

BLUEFIN TUNA — 12

YELLOWTAIL (HAMACHI) — 8

SALMON — 8

UNAGI — 8

WAGYU BEEF — 19

WAGYU HOT ROCK*

Thinly sliced Wagyu, seared tableside on a hot stone, with wasabi ponzu and Himalayan salt.

Priced per ounce · 3 oz minimum

IMPERIAL RESERVE WAGYU — 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. 10.14.16