NORTH SCOTTSDALE

JING

LUNCH MENU

WHERE TASTE MEETS CELEBRATION

SMALL PLATES

CLASSIC EDAMAME Maldon sea salt or chili-garlic sauce 11

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

SHORT RIB DUMPLINGS (3) braised short rib, mozzarella, soy caramel 18

LOBSTER DIM SUM (3) Maine lobster, Thai coconut, red panang curry 27

WAGYU GYOZA (3) wagyu A10+, carrot, ginger, scallion, saffron-ginger gyoza sauce 24

SPICY WONTONS (5) pork, shrimp, ginger, scallion, Chengdu spices, sesame oil 15

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

YELLOWTAIL SERRANO* grapefruit, sudachi-soy sauce, kataifi 23

BLUEFIN TUNA CRISPY RICE* avocado, chili-garlic aïoli, scallion 24

SUSHI ROLLS

SPICY TUNA* bluefin, akami, negi scallion 17

SHRIMP TEMPURA ebi nobashi, kanikama, avocado, eel sauce 18

CLASSIC CALIFORNIA kanikama, cucumber, avocado, sesame seed 16

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

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

HAMACHI CRUNCH* spicy tuna, avocado, tempura flakes, serrano chiles 26

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

RAINBOW* kanikama, bluefin tuna, salmon, yellowtail, avocado 24

NIGIRI & SASHIMI*

HAMACHI 8 · **SALMON** 8 · **BLUEFIN TUNA** 12 · **WAGYU BEEF** 19

SALADS

SALMON CAESAR* 4 oz · Parmigiano-Reggiano, garlic croutons, aerated Caesar dressing 24

TUNA TATAKI KALE & CUCUMBER* seared ahi tuna, cabbage, English cucumber, peanut vinaigrette 28

MARYLAND BLUE CRAB CAKE 3 oz · 100% crab, frisée, grapefruit, champagne vinaigrette 32

SMALL SALAD choice of kale & cucumber or classic Caesar 11

POWER BOWLS

AHI TUNA POKE BOWL* avocado, cucumber, chili vinaigrette, sushi rice 27

MONGOLIAN STEAK & BROCCOLI red and yellow onion, sweet soy glaze, jasmine rice 27

KUNG PAO CHICKEN wok vegetables, celery, Szechuan chili, peanut, jasmine rice 23

CRISPY SESAME CHICKEN bell pepper, scallion, jasmine rice 23

STEAK CHOW FUN flat rice noodle, scallion, onion 27

CHICKEN FRIED RICE wok vegetables, scallion, farm egg 23

SIGNATURE PLATES

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

PEPPERCORN TENDERLOIN* filet medallions, broccoli, onion, bell pepper, jalapeño 38

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

CENTER-CUT FILET MIGNON* 6 oz 55

HAWAIIAN RIBEYE* 14 oz · pineapple soy marinade 68

TIGER PRAWN GARLIC NOODLES* lo mein, confit garlic 38

CRISPY CHICKEN SANDWICH kale peanut slaw, Swiss cheese, tomato, chili aïoli, garlic fries 23

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

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain health conditions. 10.12.2026