



Experience Jayde Fuzion by choosing one of our three all you can eat menus:

## All You Can Eat Sushi Rolls & Nigiri

**24.95 per person**

## All You Can Eat Jayde Specialties, Noodles & Ramen

**24.95 per person**

## The Fuzion

**32.95 per person**

Includes All You Can Eat Sushi Rolls & Nigiri and All You Can Eat Jayde Specialties, Noodles & Ramen

All orders include Miso Soup 🌿 , Edamame 🌿 & Asian Cucumber Salad 🌿

## Nigiri

Two pieces per order

**Ikura**, salmon roe \* 🌿    **Hamachi**, yellowtail \* 🌿    **Ahi**, yellow fin tuna 🌿  
**Sake**, salmon \* 🌿    **Albacore**, white tuna \* 🌿  
**Ebi**, shrimp \* 🌿    **Saba**, mackerel \* 🌿    **Unagi**, bbq eel

## Sashimi \* 🌿

Three pieces per order

**Hamachi**, yellowtail    **Ahi**, yellow fin tuna    **Sake**, salmon  
**Albacore**, white tuna    **Saba**, mackerel

**5.95 per order additional**

# Sushi Rolls

All orders include Miso Soup 🌿 , Edamame 🌿 & Asian Cucumber Salad 🌿

**Spicy Tuna Roll**, cucumber \* 🌶️

**California Roll**, avocado, cucumber, snow crab

**Tempura Shrimp Roll**, avocado, cucumber, masago aioli

**Geisha Roll**, spicy crab, seared yellowtail, cucumber, jalapeno, sriracha aioli \* 🌶️

**Spider Roll**, soft shell crab, snow crab, avocado, cucumber

**Surf and Turf Roll**, spicy tuna, seared beef tenderloin, crispy tempura, yum yum, sriracha & unagi sauce \* 🌶️

**M Girl Roll**, tempura shrimp, avocado, cucumber, jalapeno, cream cheese, crispy rice, yum yum & unagi sauce \* 🌶️

**Jayde Roll**, snow crab, asparagus, crispy topping, garlic ponzu sauce \*

**Philadelphia Roll**, avocado, cream cheese, salmon

**Salmon Skin Roll**, salmon skin, cucumber, pickled radish

**Shaggy Dog Roll**, snow crab, cucumber, avocado, fried onion, eel sauce, spicy mayo

**Orange Crush Roll**, spicy crab, avocado, salmon, lemon, ponzu \* 🌶️

**Volcano Roll**, spicy salmon, cucumber, avocado, topped with masago mayo 🌶️

**Vegas Crunch Roll**, shrimp tempura, spicy tuna, cucumber, avocado, eel sauce, spicy mayo, crunch topping 🌶️

# Jayde Specialties

All orders include Miso Soup 🌿 , Edamame 🌿 & Asian Cucumber Salad 🌿

**Homemade Pork & Vegetable Egg Roll**, sweet & sour sauce

**Fried Pork & Vegetable Pot Stickers**, ponzu sauce

**Garlic & Pepper Calamari**, srirachi aioli 🌶️

**Sticky Pork Ribs**, bbq hoisin glaze

**Honey Walnut Prawns**, tempura prawns, candied walnuts, citrus-honey sauce 🍯

**Housemade Char Siu**, marinated pork, jasmine rice, chinese broccoli

**Korean Street “Tacos”**, beef short rib, green onion pancakes, sriracha aioli 🌶️

**Mongolian Beef**, marinated sliced beef, bell peppers, onions, green onions 🌶️

**Pepper Steak**, marinated sliced beef, asparagus, sliced red onion, green onions

**Sweet & Sour Chicken**, crispy tempura battered chicken, red and green peppers, pineapple, green onions

**General Tso’s Chicken**, crispy tempura battered chicken, general tso's sauce 🌶️

**Chinese Fried Rice**, smoked sausage, shrimp, egg, green onions

## Jayde Noodle Specialties

**Pho Soup**, rice noodles, beef rib eye, bean sprouts, thai basil, jalapeno 🌶️

**Boat Noodle Soup**, stewed beef, rice noodles, bean sprouts, fried garlic, green onions, cilantro 🌶️

**Wonton Soup**, pork wontons, mustard cabbage, green onions

**Oxtail Soup**, braised in savory broth with asian spices, cilantro, green onions, mustard cabbage, peanuts 🥜

## Tonkotsu Ramen

pork broth topped with fresh housemade roasted pork, green onions, hon shimeji mushrooms, boiled egg, sesame seeds

**Shoyu**, added soy sauce creates a rich broth

**Miso**, added miso creates a hearty broth

## Wok Noodles

**Chow Mein**, lo mein noodles, carrots, cabbage, bean sprouts, green onions

**Pad Thai**, rice noodles, bean sprouts, sliced red onion, green onions, crushed peanuts 🥜

## Dessert

### Mochi Ice Cream

**Coconut-Mango Green Tea Cake**, coconut & mango cream layered with green tea biscuits

**Molten Lava Cake & Vanilla Gelato**, fortune cookie tuile

**4.95 per order additional**

 Allergy Information: Contains peanuts, tree nuts and/or peanut oil

 Spicy



**Made with Gluten Free Products**

**All Items Must Be Consumed in Restaurant**

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at risk if these foods are consumed raw or undercooked.