

A journey of a thousand miles begins with a single step.  
 We embarked on ours in search of fragrant and  
 flavorful dishes for Ji Ji Asian Kitchen.  
 Fortune smiled upon our hopeful quest - lucky us.  
 And as the ancient philosophy of yin and yang  
 would have it - lucky you.  
 Because now you can enjoy regionally-cherished  
 specialties from across Asia, masterfully crafted  
 in our own unique style.



## Appetizers & Soups

- 1. Slow-Braised Pork Belly**  
Caramel chili sauce with black vinegar.  
Pomelo citrus fruit, Chinese chives with gorgonzola, spiced purple onions
- 2. Nanjing-Style Duck**  
Nanjing duck dates back over 1400 years. Our version is slow-cooked then flash wok-fried. Tomato, mung bean, mango fritters, shallots, hoisin with lily dust, green chili sauce
- 3. Jade Shrimp Har Gow**  
Sometimes called a shrimp bonnet, these delicate dumplings are served with our signature Ji Ji sauces
- 4. Jiaozi** (pot stickers)  
Chinese believe serving Jiaozi brings luck and prosperity! Shrimp dumplings, pea shoots, radish & green apple salad
- 5. Chicken Spring Rolls**  
Lemon marmalade, curry leaves, pink grapefruit, cilantro pearls
- 6. Tamarind & Shrimp Soup**  
Green mango, Vietnamese mint, basil, young coconut
- 7. Chicken & Cilantro Root Soup**  
Corn, eggs, tomatoes, Chinese chives, oyster mushrooms

## Entrées

- 8. Peppered Beef**  
Shen Li Ho (Chinese vegetable), bird's nest, Chinese mustard, young garlic, ginger root, scallions
- 9. Bo Kho**: Slow-Braised Wagyu Beef Short Rib  
Watermelon radish, burdock root, wasabi pearls, crisp potatoes
- 10. Singapore Chili Shrimp**  
Widely sold by Singapore street vendors. Shrimp in a sweet, spicy, chili sauce, garlic and onion. "Shiok" in Singapore = awesome!
- 11. Sweet & Sour Fragrant Shrimp**  
Crispy shrimp, tomatoes, pineapple, peppers & scallions in plum sweet & sour sauce
- 12. Kung Pao Chicken**  
Sichuan peppercorns with heavenly facing chilies & cashews
- 13. Chairman Mao's Master Stock Pig**  
Clay pot stewed pork is wok fried with scallions, sesame, fresh spinach, pea shoots, snap peas

## Sides, Noodles & Rice

- 14. Blistered Beans**  
with minced pork in extreme XO sauce
- 15. Chinese Broccoli**  
with ginger & garlic glaze
- 16. Hot & Spicy Crisp Potato Fries**
- 17. Eggplant**  
with mushrooms, soy & oyster sauce
- 18. Wide Noodles**  
Oriental mushrooms, sprouts, onions, peppers, cilantro, scallions
- 19. Hakka style Noodles**  
"Hakka", a Chinese community known for its culture of tradition and cuisine, inspired this simple noodle
- 20. Himalayan** **21. add Baby Shrimp** **22. add Chicken**  
**23. Steamed Jasmine Rice**

## Desserts

- 24. Rose Crème Brûlée**  
with ginger cream
- 25. Caramelized Crepes**  
with Calamansi citrus ice cream
- 26. Fried Wonton**  
Wrapped lychee fruit with tapioca pearls & coconut milk

