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
Entrees

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. “Shio” 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 Basmati Fried Rice
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
To accompany our most fragrant and flavorful dishes, your beverage journey starts where ours ended. With the best signature cocktails and beers of the region.

**Cocktails**

**Jiji’s Signature Green Tea Martini**
mizu green tea shochu, green tea, lemongrass syrup, fresh lemon juice

*Sake Sangria*
sake, triple sec, pineapple juice, sierra mist, fresh fruit

*Rum Dynasty*
bacardi rum, ginger beer, cassis, fresh lime juice

*Crazy Mango*
mizu lemongrass shochu, mango puree, fresh lemon juice, sierra mist

*Bali Sunset*
bacardi limón, orange and pineapple juices, grenadine

**Beers**

*Kirin Japan  Kirin Light Japan*

**Zero Proof**

*Lucky You Thai Iced Tea*
black tea, sugar, milk

Have fun. But drink responsibly while you’re at it, okay?