

挚 请

Welcome to JBBQ Wok & Dumplings!
We are delighted to have you with us and
look forward to serving you an
unforgettable dining experience. Our menu
features a wide array of traditional and
contemporary Chinese dishes, prepared
with the freshest ingredients and
authentic flavors. Sit back, relax, and enjoy
the rich culinary heritage of China. Thank
you for choosing us, and we hope you have
a wonderful meal!



JBBQ
WOK & DUMPLING

Cold Sake

Hot Sake 10



Hakutsuru Chika 200ml 12

Smooth and refreshing from start to finish. Light aroma of honey and sugarcane, layered with roasted almonds



Ozeki Nigori Cloudy 375ml 12

Roughly filtered cloudy sake that is perfect as a dessert sake due to its sweetness.



Ozeki Nigori Strawberry 300ml 15

This cloudy sake beautifully combines the tropical sweetness and creamy texture of Ozeki Nigori Sake with a light and refreshing strawberry flavor.



Hana Awake Sparkling 300ml 15

A sparkling sake with low alcohol. Easy drinking, combines sweetness and acidity that refresh as bubbles burst in your mouth



Dassai 45 300ml 25

It is elegant and fresh, shows a slight sweetness with very floral aromas. The palate is medium bodied with perfect balance of nuttiness and candy with a hint of honeydew.



Bunraku 300ml 32

This traditionally made sake has a very unique nose filled with chocolate, cream, and wool elements. Talk about a smooth and soft sake!

Beer

Sapporo <i>draft</i>	7	Tsingtao 12oz / bottle	6
Bud Light <i>draft</i>	5	Heineken 12oz / bottle	6
Lagunitas IPA <i>draft</i>	8	Corona 12oz / bottle	6
Kagua 11.15oz / bottle	10	Stella 12oz / bottle	7
Koshihikari 11.15oz / bottle	10	Budweiser 12oz / bottle	5
Michelob Ultra 12oz / bottle	6	Soju Apple / Mango / Strawberry / Peach / Lychee / Original	15

Beverages

Hot Tea	3	Soda	2
Chinese Herb Tea	3	Coke / Diet Coke / Sprite / Ginger Ale / Orange Soda / Lemonade Ice Tea	
Coconut Milk	3	Juice	3
Shirley Temple	5	Apple / Orange / Pineapple / Cranberry	
Thai Ice Tea	6	Japanese Soda	5
VOSS Still / Sparkling	8	Original / Lychee / Strawberry / Melon / Blueberry / Orange	
		S. Pellegrino Sparkling water	7

Red Wine

	<i>glass / bottle</i>
Merlot <i>Blackstone</i>	10 / 34
Pinot Noir <i>Mezzaacorona</i>	10 / 34
Malbec <i>Alamos</i>	10 / 34
Cabernet <i>Joel Goff</i>	10 / 34
Cabernet <i>Ferrari Carano</i>	12 / 45

White Wine

	<i>glass / bottle</i>
Sauvignon Blanc <i>Prophecy</i>	10 / 34
Pinot Grigio <i>Mezzaacorona</i>	10 / 34
Chardonnay <i>Clos Du Bois</i>	10 / 34
Rosé <i>Rodney Strong</i>	10 / 34
Plum Wine <i>12oz / bottle</i>	9 / 32
Prosecco <i>Caposaldo</i>	11

Cocktails



Kyoto Mule 13
Suntory Toki Whiskey, plum Wine, Lime Juice, Ginger Beer, Cardamom Bitters



Lycheetini 12
Premium Vodka, Lychee Puree



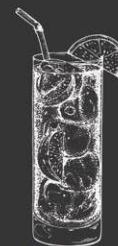
Tropical 12
Coconut Rum, Midori Liquor, Pineapple Juice



Bikini 12
Vanilla Vodka, Coconut & Pineapple Rum, Pineapple Juice



Coconut Margarita 12
1800 Tequila, Triple Sec, Coconut Milk, Fresh Lime Sour



Juicy Colada 12
Coconut Rum, Vanilla Vodka, Coconut Milk, Pineapple Juice



Very Berry Mojito 12
Passion Fruit and White Rums, Lime, Fresh Mints and Berries, Lemon Lime Soda



Scorpion Bowl 21
Vodka, Gin, Rum, Triple Sec, Pineapple Juice, Cranberry Juice, Orange Juice



Dim Sum

Originating from Cantonese culture, is a beloved brunch featuring an array of bite-sized delicacies like dumplings, buns, and pastries. Served in bamboo steamer baskets or on small plates, dim sum offers a diverse range of flavors and textures, accompanied by tea. It's not just a meal but a social dining experience that fosters conversation and community.

Soup Dumplings are delicate Chinese dumplings made of thin flour wrapper, savory fillings and rich broth. Originating from Shanghai, they are steamed and typically served with a vinegar and ginger dipping sauce.



DUMPLINGS & DIM SUM

Pork Soup Dumpling 灌湯小籠包 (4 pcs)	8
Crab Meat Soup Dumpling 蟹粉小籠包 (4 pcs)	8
Chicken Soup Dumpling (Yellow) 雞肉小籠包 (4 pcs)	8
 Spicy Pork Soup Dumpling (Red) 麻辣小籠包 (4 pcs)	9
Dim Sum Sampler 點心樣品 (5 pcs) Pork, Crab Meat, Spicy Pork Soup Dumpling, Shrimp Dumpling, Siu Mai	12
Pan Fried Dumplings 鍋貼 (4 pcs)	7
Chicken Dumplings 雞肉餃 (4 pcs)	7
Vegetable Dumplings 素菜餃子 (4 pcs)	7
Shrimp Dumplings 蝦餃 (4 pcs)	8
Pork & Shrimp Siu Mai 豬肉鮮蝦燒賣 (4 pcs)	8
Pan Fried Pork Mini Bun 豬肉生煎包 (3 pcs)	7
Egg Custard Bun 奶黃包 (3 pcs)	7
Green Tea Sesame Balls 綠茶芝麻球 (3 pcs)	7
Golden Egg Custard Sesame Ball 黃金芝麻球 (3 pcs)	7
Mixed Puff w. Pork 鹹水角 (3 pcs)	7
Chicken Sticky Rice in Lotus Leaf 糯米雞 (1pc)	5
Chicken Feet 豉汁鳳爪	7
Spare Ribs w. Black Bean 豉汁蒸排骨 Chopped Spare Rib Steam w. Black Bean Sauce	7






前菜

APPETIZER

Spring Rolls 春卷 (2pcs)	4
Duck Rolls 鴨卷 (2pcs)	8
Edamame 毛豆	6
Scallion Pancake 蔥油餅	5
 Sichuan Spicy Dumplings in Red Oil 四川紅油麻辣水餃	10
Chicken Wings 雞翅	10
Fried Calamari 炸魷魚	12
 Spicy Rock Shrimp Tempura 岩蝦	12
Chicken Lettuce Wraps 生菜包	12
Sweet & Sour Spare Ribs 糖醋小排骨	12

汤品

SOUP / SALAD

Wonton Soup 雲吞湯	4
 Hot & Sour Soup 酸辣湯	5
Tom Yum Soup 冬陰功湯	7
Thai Coconut Soup 泰式椰子湯	6
 Green Papaya Salad 青木瓜沙拉	8
 Thai Style Salad 泰式沙拉	8
Grill chicken, grape tomatoes, cucumbers, lettuce	

Chef's Special



Our Chef's Special series offers a unique culinary experience, blending traditional flavors with innovative cooking techniques. Our master chef has crafted these dishes by incorporating diverse Asian tastes, resulting in a harmonious fusion that delights the palate. Each dish in this special series promises to take you on a gastronomic journey, where time-honored recipes meet modern flair, creating a symphony of flavors that is both familiar and exciting.

絕味

MASTER CHEF'S SPECIAL

Served with white rice or brown rice

Sesame Chicken 芝麻雞	16
🔥 General Tso's Chicken 左宗雞	16
Thai Grilled Chicken 泰式烤雞	18
Triple Delight 炒三樣	20
Pan Fried Noodle 兩面黃	20
Thai Grilled Salmon 泰式三文魚	20
Coconut Milk Shrimp 椰奶蝦	20
Jumbo Shrimp in House Special Sauce 沙汁明蝦	20
Orange Flavor Beef 陳皮牛	20
Beef w. Black Pepper Sauce 黑胡椒醬牛肉	20
Pineapple Steak Cubes 黑椒菠蘿牛肉粒	28
Crispy Duck 脆皮鴨	28
XO Seafood XO醬海鮮燴	29
Lobster tail, scallop, jumbo shrimp with XO Sauce	
🔥 Curry Seafood Casserole 咖哩海鮮砂鍋	29
Lobster tail, scallop, jumbo shrimp with house special curry sauce	
Miso Chilean Sea Bass 味噌焗海鱸魚	32
Perfect Match 天生一對	35
Lobster w. Ginger sauce and Grilled steak	





咖哩雞



海鮮砂鍋



九層塔雞



主菜

ASIAN ENTREES

Plain 14 / Tofu 14 / Chicken 15 / Beef 17 / Shrimp 18

Broccoli in Brown Sauce | 芥蘭

String Bean Stir-Fry | 四季豆

🌶️ Eggplant in Garlic Sauce | 魚香茄子

🌶️ Mixed Vegetables in Garlic Sauce | 魚香

Kung Pao w. Peanut | 宮保

Wok Ginger | 鍋姜

Wok Tossed String Beans and Sliced Ginger w. House Special Sauce

Black Bean Sauce | 豆豉

- 🌶️ Thai Curry Chicken | 咖哩雞 16
- 🌶️ Thai Basil Chicken | 九層塔雞 16
- 🌶️ Thai Style Cashew Chicken | 泰式腰果雞 16
- Shrimp w. Lobster Sauce | 蝦龍糊 18
- 🌶️ Thai Pepper Steak | 泰式青椒牛 20
- Samba Shrimp | 三巴蝦 20
- Thai Mango Shrimp | 芒果蝦 20
- 🌶️ Mapo Tofu | 麻婆豆腐 15

A close-up, high-angle shot of a wok cooking over a high flame. The wok is filled with a large portion of long, thin, golden-brown noodles, likely egg noodles, which are being tossed. The noodles are coated in a dark, glossy sauce. In the background, there are other ingredients, including what appears to be a piece of meat and some green vegetables, all being cooked at high heat. The wok is positioned over a gas burner, and the flame is bright orange and yellow. The background is dark, making the food and the fire stand out. The overall scene is dynamic and emphasizes the high-heat cooking technique.

Wok-Tossed

Wok-Tossing is a Chinese cooking technique that involves quickly frying ingredients in a small amount of hot oil in a wok, a round-bottomed cooking vessel. The high heat and fast cooking preserve the freshness, color, and texture of the ingredients while infusing them with rich flavors. This method is ideal for preparing a variety of dishes, including vegetables, meats, and seafood, and is a cornerstone of many Asian cuisines.

FRIED RICE / NOODLE 飯

Fried Rice | 炒飯

Vegetable 12 / Chicken 12 / Beef 13 / Shrimp 13

Pineapple Fried Rice | 菠蘿炒飯

Vegetable 13 / Chicken 13 / Beef 14 / Shrimp 14

🍌 Thai Fried Rice | 泰式炒飯

Vegetable 13 / Chicken 13 / Beef 14 / Shrimp 14

Lo Mein Noodles | 撈麵

Vegetable 12 / Chicken 12 / Beef 13 / Shrimp 13

Pad Thai Noodles | 泰式炒河粉

Vegetable 13 / Chicken 13 / Beef 14 / Shrimp 14

Udon Noodles | 烏冬麵

Vegetable 12 / Chicken 12 / Beef 13 / Shrimp 13

Mei Fun | 米粉

Vegetable 13 / Chicken 13 / Beef 14 / Shrimp 14

Singapore Mei Fun | 星加坡米粉

Vegetable 13 / Chicken 13 / Beef 14 / Shrimp 14

Chou Fun | 炒粉

Vegetable 14 / Chicken 14 / Beef 15 / Shrimp 15

菠蘿炒飯

蝦烏冬麵



午餐 LUNCH SPECIAL

| Available Monday - Saturday 11:30am - 3:00pm |

Served w. White or Brown Rice, Soup (Wonton or Hot & Sour Soup) or Soda

Fried Rice <i>Vegetable / Chicken / Beef / Shrimp</i>	12
Lo Mein Noodles <i>Vegetable / Chicken / Beef / Shrimp</i>	12
Pad Thai Noodles <i>Vegetable / Chicken / Beef / Shrimp</i>	12
Broccoli in Brown Sauce <i>Plain or Tofu / Chicken / Beef / Shrimp</i>	12
 Mixed Veggies In Garlic Sauce <i>Plain or Tofu / Chicken / Beef / Shrimp</i>	12
 Eggplant in Garlic Sauce <i>Plain or Tofu / Chicken / Beef / Shrimp</i>	12
String Bean Stir-Fry <i>Plain or Tofu / Chicken / Beef / Shrimp</i>	12
 Thai Basil <i>Plain or Tofu / Chicken / Beef / Shrimp</i>	12
Thai Coconut Curry <i>Plain or Tofu / Chicken / Beef / Shrimp</i>	12
Wok Ginger <i>Plain or Tofu / Chicken / Beef / Shrimp</i>	12
Black Bean Sauce <i>Plain or Tofu / Chicken / Beef / Shrimp</i>	12
 General Tso's Chicken	12
Sesame Chicken	12
Mango Shrimp	12
Beef w. Black Pepper Sauce	12
 Thai Pepper Steak	12
 Mapo Tofu	12