



JELLYFISH

COOL SHARED PLATES

King of Rush St.

King crab, yuzu, avocado, chives

Lobster Spring Roll

cucumber, cilantro, mint, noodle

Rocco Taco

radish, red onion, citrus, ponzu, wonton

Tuna Tuna

white tuna, yellowfin tuna, jalapeno

Oyster Trio

sriracha, assorted tobiko, ponzu toppings

WARM SHARED PLATES

Potstickers

vegetables, mushrooms, ginger

Tempura

seasonal vegetables, dashi dipping sauce

Aged Edamame

sea salt

Lemongrass Calamari

pine nuts, lemon, herb vin

Lettuce Wraps

short ribs, traditional accompaniments

SOUP & SALADS

Mushroom Soup

miso, tofu, seaweed, mushrooms

Spinach Salad

slow roasted chicken, peanut vinaigrette

Asian Salad

tomato, cucumber, carrot-ginger dressing

Shrimp Salad

endive, herbs, citrus-chili dressing

SKEWERS

Stuffed Shiitake

skewer with sambal

BBQ Chicken

skewer

Pineapple Shrimp

skewer with sweet & sour sauce

Spicy BBQ Pork Shoulder

skewer

Wagyu Beef

skewer with shishito peppers

RICE AND NOODLES

Garden Fried Rice

ginger, garlic, assorted vegetables

Aloha Fried Rice

macadamia nuts, pineapples, egg

Thai Noodles

bean sprouts, cilantro, peanuts, lime

Garlic Lo Mein

Chinese noodles, mushrooms, bamboo shoots



JELLYFISH

MAIN FLAVORS

Twice as Nice

twice cooked eggplant with napa cabbage salad and soy-chili dressing

Szechuan King Crab

with scallions, onions and peapods

Grilled Snapper

with tomatoes, green onion, tamarind, lime-soy sauce and chilis

Pinoy BBQ Chicken

with bok choy and garlic rice

Mandarin Orange Duck

with segments, frisee and 5 spice

Wagyu Ribeye Steak

with uni-sriracha hollandaise, fingerling potatoes and pearl onions

Prime Beef Filet

(12oz.) with sweet garlic soy, baby bok choy, mushrooms, home-made steak sauce

SIDES

Stir-Fried Peapods

with garlic sauce

Sautéed Mushrooms

with soy-sake

Steamed Bok Choy

with crab, garlic and lemon

Roasted Squash

with onions & Chinese broccoli lemon

Asparagus

oranges, hazelnuts & ginger-soy

Red Cabbage Slaw

soy-sesame & squash

Fries

tossed in Japanese seven spice

VEGETARIAN ROLLS

Shiitake

Black Shiitake, soy marinated

Avocado

Avocado, nori, seasoned rice

Veggie Delight

Organic Boston lettuce, tofu, shiitake

Crazy Veggie

Grilled asparagus, mushrooms, cucumbers, avocado

Sweet P

Tempura, avocado, cream cheese, sweet potato

NIGIRI AND SASHIMI

Maguro tuna

Toro fatty tuna

Hamachi yellowtail

Bonito super white tuna

Sake salmon

Name Sake smoked salmon

Hirame flounder

Suzuki seabass

Kampachi amberjack

Aji Spanish mackerel

Madai red snapper

Unagi bbq eel

Kani crab

Ebi shrimp

Amaebi sweet shrimp

Hotatgai sea scallops

Tako octopus

Uni sea urchin

Ikura salmon roe

Tobiko flying fish roe



JELLYFISH

JELLYFISH SIGNATURE ROLLS

Kiss of Fire

spicy tuna, jalapeno, white tuna, salmon, wasabi sauce

Black Diamond

shrimp tempura over alaskan crab mix with black caviar

Torched Salmon

atlantic smoked salmon with crispy shrimp

Pink Flower Roll

mame nori, crab, with cream cheese and avocados

Big Chicago Roll

fresh mizuna, tuna, salmon, tamago, yellowtail, japanese pickled cucumbers

Volcano

sea scallops with hot sauce

Unagi Tamago

crispy eel, omelet egg sheet, with tuna on top and a sweet sauce

Cherry Blossom

lobster mix with shrimp and veggies

Spicy Tuna Tempura

deep fried roll with tuna, avocado, cheese and spices

CLASSIC ROLLS

California

crab, cucumber, avocado

Dragon

shrimp tempura, fresh water eel, avocado

Fire Dragon

spicy tuna roll, eel, avocado

Philadelphia

smoked salmon, cream cheese, avocado

Shrimp Tempura

crispy shrimp, lettuce, avocado, cucumber

Spider Roll

soft shell crab, flying fish roe, sweet eel sauce

Mexican Roll

yellowtail, cilantro, jalapeno, lime

Rainbow Roll

tuna, salmon, shrimp, white fish, crab, avocado, cucumber

Avocado & Crab Salad

Chef's signature



JELLYFISH

COCKTAILS

Red River

Hendricks gin, hum, yuzu, honey, soda water, muddled cucumbers, coriander

The Goose

Aged rum, heering cherry, Pimms #, pineapple juice, muddled gooseberries

Lyons Mane

Tequila blanco, lime, muddled chichien chilies, lychee puree, agave nectar

Mandarin Mule

Mandarin vodka, canton ginger, cinnamon, Ango bitters, OJ, lime, ginger beer

Starry Night

Deaths Doors Gin or Vodka, blackberries, basil, kalamansi juice, balsamic crema, lemon lime soda

Bitter Sweet

North shore aquavit, Campari, sweet vermouth

Mad Dragon

OB beer, sriracha hot sauce (chef), BBQ bitters, Lime juice, pepper, laphroaig mist, yuzu salted, rim

More Cow Bell

shochu, yogurt, peaches soda

The Corsage

Lavender bitters soaked sugar cube, Sparkling Rose, St. Germaine, orange flower water mist

Signature Sour

Yamazaki scotch, yuzu juice, egg whites

Sake Spritzer

Sake, grapefruit, ginger lemon grass syrup(chef), club soda

MARteaNIS

Vanilla Mint

Red Ginseng Recharge

Tropical Crimson

DESERTINIS

Almond Cookie

Vanilla infused schocho, white Godiva liquor, Disaronno, almond foam

Koh-Hii Martini

Patron Xo, hot coffee, cold mocha foam