

JoBistro Dinner

5PM-9:30PM

Small Plates

SPICY TUNA & JALAPEÑO
WITH CRISPY RICE **\$18 (4)**

 KING CRAB GUACAMOLÉ
SERVED WITH BLUE TOGARASHI CHIPS **\$32**

BANG BANG SHRIMP
TEMPURA SHRIMP TOSSED IN SRIRACHA
AIOLI SESAME SEEDS **\$18**

 TUNA TOSTONES
MARINATED YELLOWFIN TUNA SERVED ON A
FRIED PLANTAIN WITH GUACAMOLE **\$18 (3)**

  BLUE CHIPS
WITH SALSA AND GUACAMOLE **\$12.95**



Soups & Salads



ADD GRILLED CHICKEN (ANY SALAD) **\$6**


CHOICE OF DRESSING:
CARROT GINGER | MISO


 VEGETARIAN LENTIL SOUP **\$7**


TOM KHA SOUP
COCONUT MILK SOUP WITH LEMONGRASS,
TOMATOES, MUSHROOM, & LIME JUICE
SHRIMP **\$8** LOBSTER **\$15**

  MISO KALE SALAD
SOFT BABY KALE, AVOCADO, CUCUMBERS,
CARROTS, TOMATOES, ALFALFA SPROUTS,
CABBAGE & HEMP SEEDS **\$14**

  SUBLIME SALAD
RED & WHITE QUINOA, CHICKPEAS, AVOCADO,
CARROTS, TOMATOES, CUCUMBERS, SPROUTS
& CHIA SEEDS OVER FIELD GREENS,
SERVED W/ MISO DRESSING **\$14**

  SPINACH, GOAT CHEESE
& WALNUT SALAD
BABY SPINACH, GOAT CHEESE, CANDIED
WALNUTS, CARROTS, AVOCADO, TOMATOES,
CABBAGE **\$13.95**

 GRILLED SALMON SALAD
SUSHI GRADE GRILLED SALMON OVER
MIXED GREENS, AVOCADO, CHERRY
TOMATOES, CUCUMBERS, CARROTS, &
CABBAGE **\$25**

 GRILLED SHRIMP SALAD
GRILLED SHRIMP (5) OVER MIXED GREENS,
AVOCADO, CHERRY TOMATOES,
CUCUMBERS, CARROTS, & CABBAGE **\$22**

  FIELD GREEN SALAD
FRESH FIELD GREENS WITH GOAT CHEESE,
WALNUT, VINE RIPE TOMATO, AVOCADO,
CUCUMBER, CARROT, CHIA SEED, AND
MISO DRESSING **\$10**

Entrees

YOUR CHOICE OF SOUP OR SALAD
SERVED WITH SEASONAL VEGGIES &
QUINOA, BROWN RICE, OR JASMINE RICE

 GRILLED CHICKEN
BREAST
ALL NATURAL CHICKEN BREAST
WITH OLIVE OIL, GARLIC
AND WHITE WINE SAUTÉED
WITH SEASONAL VEGGIES **\$22**

CHICKEN TERIYAKI
ALL NATURAL GRILLED CHICKEN
BREAST IN A HOMEMADE TERIYAKI
SAUCE **\$22**

SALMON TERIYAKI
GRILLED SCOTTISH SALMON IN A
HOMEMADE TERIYAKI SAUCE **\$38**

From the Wok

JO'S FRIED RICE
SHRIMP, CHICKEN, EGG, SCALLION,
TOMATO & BEAN SPROUT **\$23**

CHICKEN & SHRIMP
PAD THAI
RICE NOODLES, SHRIMP, CHICKEN,
EGG, SCALLION, BEAN SPROUTS **\$23**

Sides ALL

QUINOA **\$5**

 BROWN RICE **\$5**

 JASMINE RICE **\$4**

 SEASONAL VEGGIES **\$8**

 SWEET POTATO FRIES **\$7**

 HOUSE CUT FRIES **\$5**

 JO'S TRUFFLE FRIES **\$10**

Tacos ALL

LOBSTER TACOS
MAINE LOBSTER PICO DE GALLO, GUACAMOLE,
LETTUCE, CREMA, QUESO FRESCO
SERVED WITH CHIPS & SALSA **\$23 (2)**

BLACKENED SHRIMP TACOS
BLACKENED SHRIMP, CILANTRO,
SRIRACHA AIOLI AVOCADO, CABBAGE
SERVED WITH CHIPS & SALSA **\$15 (2)**

TUNA TACOS
SUSHI GRADE YELLOWFIN, CILANTRO,
SRIRACHA AIOLI, AVOCADO, CABBAGE
SERVED WITH CHIPS & SALSA **\$16 (2)**

CHICKEN TACOS
CILANTRO, LETTUCE TOMATO, SRIRACHA
AIOLI, CREMA, CHEESE, AVOCADO, CABBAGE,
SERVED WITH CHIPS AND SALSA **\$11 (2)**

FISH TACOS
FRESH HAMACHI FROM THE SUSHI BAR,
CILANTRO, LETTUCE TOMATO, SRIRACHA
AIOLI, CREMA, CHEESE, AVOCADO, CABBAGE,
SERVED WITH CHIPS AND SALSA **\$15 (2)**

Vegeterian Specialties ALL

BISTRO VEGGIE BURGER
AVOCADO, SPROUTS, TOMATOES, & A SPICY
AIOLI. ON A WHOLE WHEAT BUN. SERVED
WITH FRUIT SALAD **\$15.95**

VEGGIE BROWN
FRIED RICE
BROCCOLI, CARROTS, ASPARAGUS,
BEAN SPROUTS, ONION, TOMATOES,
& SHIITAKE MUSHROOMS EGG,
BROCCOLI & SCALLIONS **\$16**

VEGAN TACOS
SHIITAKE MUSHROOMS, QUINOA,
GUACAMOLE, PICO DE GALLO, CILANTRO
AND BEAN SPROUTS, SERVED WITH CHIPS
AND SALSA **\$9**

BEYOND TACOS
VEGETARIAN BEYOND BURGER MEAT,
PICO DE GALLO, GUACAMOLE, LETTUCE,
CREMA & QUESO FRESCO SERVED WITH
CHIPS AND SALSA **\$13**

TOFU & VEGGIE PAD THAI
FRIED TOFU, EGG, CARROT, BROCCOLI,
SHIITAKE MUSHROOM, ASPARAGUS,
SCALLIONS, PEANUTS & BEAN SPROUTS **\$16**

 VEGETARIAN  GLUTEN FREE

*CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY,
FISH AND SHELLFISH POSE A RISK TO YOUR HEALTH.
*PRICES SUBJECT TO CHANGE WITHOUT NOTICE, PARTIES OF 6
OR MORE WILL BE CHARGED 16% GRATUITY.