



Closed Monday's
(For Meat Making)

Tue. Thurs.: 11:00am - 10:00pm
Fri. Sat.: 11:00am - 11:00pm
Sun.: 12:00 noon - 10:00pm

Catering or Party Orders Welcome!
www.JIAROUcanting.com

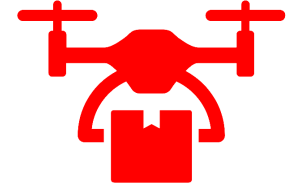
Jia Rou Canting

#1 CHINESE CULTURED MEAT RESTAURANT

假肉餐厅 Since 2038

Eat In & Take Out

1467 Minerva Rd. Tel.: (997) 631-8888
Goblu, OH 48104



We Deliver
Drone Delivery w/Min \$20
Within 50 Miles, Under 30 min.



Appetizers

1. Egg Roll (Conventional, Choose: Pork or Shrimp).....	4.30
2. Egg Roll (Cultured, Choose: Pork or Shrimp).....	2.90
3. Scallion Pancake.....	6.30
4. Conventional Seafood Scallion Pancake.....	8.30
5. Cultured Seafood Scallion Pancake.....	6.30
6. Crab Rangoon (Conventional).....	12.35
7. Crab Rangoon (Cultured, Choose: Dungeness, Blue, King, Stone).....	8.35
8. Fried Meat Dumpling (Conventional, Choose: Pork / Shrimp).....	12.15
9. Fried Meat Dumpling (Cultured, Choose: Pork / Shrimp).....	10.15
10. Steam Meat Dumpling (Conventional, Choose: Pork / Shrimp).....	12.15
11. Steam Meat Dumpling (Cultured, Choose: Pork / Shrimp).....	10.15
12. Cultured Beef Crispy Chips.....	6.55
13. Cultured Pork Crispy Chips.....	6.55
14. Cultured Chicken Crispy Chips.....	6.55
15. Cultured Shrimp Crispy Chips.....	6.55
16. Conventional Pork BBQ Sparerib (Boneless).....	10.35
17. Conventional Pork BBQ Sparerib (Bone-In).....	10.35
18. Cultured Pork BBQ Sparerib (Boneless).....	10.35
19. Cultured Pork BBQ Sparerib (w/Cultured Bone).....	21.35

Soup

	Sm.	Lg.
20. Wonton Soup (Conventional Meat Wonton).....	4.85	10.30
21. Wonton Soup (Cultured Meat Wonton).....	4.15	8.80
22. Egg Drop Soup (Conventional Egg).....	4.85	10.30
23. Egg Drop Soup (Cultured Egg).....	4.15	8.80
24. *Hot & Sour Soup (Conventional Meat).....	4.85	10.30
25. *Hot & Sour Soup (Cultured Meat).....	4.15	8.80
26. Congee (Chinese Porridge) w/Cultured Pork Floss.....	6.55	12.60
and 1,000 Year Old Cultured Egg		

Chop Suey

	w/White Rice	Conventional	Cultured
27. Vegetable Chop Suey.....	14.75		n/a
28. Chicken Chop Suey.....	14.75		12.75
29. Roast Pork Chop Suey.....	14.75		12.75
30. Beef Chop Suey.....	14.75		12.75
31. Shrimp Chop Suey.....	14.75		12.75
32. House Special Chop Suey.....	14.75		12.75
33. Double Happiness Chop Suey.....	18.25		16.05
(Half Culture / Half Conventional Pork or Chicken or Shrimp)			

*Hot & Spicy

Chef's Specialties

w/White Rice

S1. Cultured Shark Fin Soup.....	20.95
Chinese delicacy, no sharks harmed, tastes like original. Cultured broth & shark fin meat. (Conventional Shark Fin not available)	
S2. Cultured Bird's Nest Soup.....	20.95
Served with red dates and rock sugar. Cultured from the saliva nest of the Edible-Nest Swiftlet.	
S3. Conventional Bird's Nest Soup.....	105.95
Saliva nest of the Edible-Nest Swiftlet. Served with red dates and rock sugar.	
S4. Heritage Cultured Delight.....	Prices Below
PLEASE CHOOSE (1) HERITAGE CULTURED MEAT BELOW	
- Chicken, Cornish Cross: delicious white meat bird.....	18.95
- Chicken, Plymouth Rock: rich dark meat, very juicy.....	18.95
- Beef, Akaushi: slightly nutty, with somewhat aged beef flavor.....	22.95
- Beef, A5 Wagyu: hearty and bold, fatty beef flavor.....	22.95
- Pork, Berkshire: balanced and mild pork flavor.....	20.95
- Pork, Duroc: nutty, more intense pork flavor.....	20.95
- Shrimp, Gulf White: mild shrimp flavor, firm texture.....	24.95
- Shrimp, Rock Shrimp: sweet, lobster-like flavor, small pieces.....	24.95
PLEASE CHOOSE (1) COOKING STYLE BELOW	
- * General Tso: deep fried with dark soy, sugar, and chili style sauce.	
- * Kung Pao: stir-fry with peanuts, veg, and chili. From Sichuan province.	
- * Sichuan Style: numbing spicy, with peppercorns from Sichuan province.	
- Tangerine Style: Sweet and sour tangerine orange sauce.	
- Sesame Style: Brown sauce and toasted sesame seeds.	
S5. Cultured Abalone.....	31.95
Braised in brown sauce with bok choy	
S6. Cultured Chicken Feet (boneless).....	18.95
Stewed with turnip and spring onion	
S7. Cultured Horse and Black Bean Sauce.....	34.95
Thin sliced, stir fried with black bean sauce	
S8. Yulin Style Cultured Dog with Lychee.....	40.95
Dog meat chunks, deep fried with spring onion and lychee	
S9. Dragon and Phoenix.....	26.95
Cultured lobster and chicken with lobster sauce	
S10. Cantonese Cultured Lobster.....	30.95
Cultured lobster with ginger and scallion	
S11. Cultured Whole Peking Duck.....	61.95
Crispy skin, whole duck with flour pancake, spring onion, and hoisin sauce	
S12. Crispy Cultured Peking Duck Skin.....	18.95
All crispy duck skin with hoisin dipping sauce	

Poultry

w/White Rice

	Conventional	Cultured
34. Chicken w/Broccoli.....	17.95	14.95
35. Moo Goo Gai Pan.....	17.95	14.95
36. Chicken w/Snow Peas.....	17.95	14.95
37. Chicken w/Cashew Nuts.....	17.95	14.95
38. Chicken w/Mixed Vegetables.....	17.95	14.95
39. Chicken w/Black Bean Sauce.....	17.95	14.95
40. *Hunan Chicken.....	17.95	14.95
41. *Kung Pao Chicken.....	17.95	14.95

Beef

w/White Rice

	Conventional	Cultured
42. Beef w/Broccoli.....	18.45	16.25
43. Beef w/Vegetable.....	18.45	16.25
44. Beef w/Snow Peas.....	18.45	16.25
45. Pepper Steak w/Onion.....	18.45	16.25
46. *Beef in Hot Garlic Sauce.....	18.45	16.25
47. Beef w/String Bean.....	18.45	16.25
48. *Hunan Beef.....	18.45	16.25
49. *Curry Beef.....	18.45	16.25

Seafood

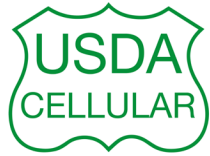
w/White Rice

	Conventional	Cultured
50. Shrimp w/Broccoli.....	19.85	17.75
51. Shrimp w/Mushrooms.....	19.85	17.75
52. Shrimp w/Snow Peas.....	19.85	17.75
53. Shrimp w/Cashew Nuts.....	19.85	17.75
54. Shrimp w/Black Bean Sauce.....	19.85	17.75
55. Shrimp w/Lobster Sauce.....	19.85	17.75
56. *Shrimp w/Hot Garlic Sauce.....	19.85	17.75
57. *Curry Shrimp.....	19.85	17.75

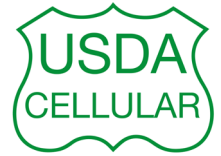
Vegetable & Tofu

w/White Rice

58. Ma Po Tofu.....	13.55
59. General Tso's Tofu.....	13.55
60. Crispy Tofu.....	13.55
61. Braised Tofu w/Black Bean.....	13.55
62. Broccoli w/Garlic Sauce.....	13.55
63. Broccoli w/Hot Spicy Sauce.....	13.55
64. Broccoli w/Curry Sauce.....	13.55
65. Snow Pea w/Garlic Sauce.....	13.55
66. Snow Pea w/Black Bean.....	13.55

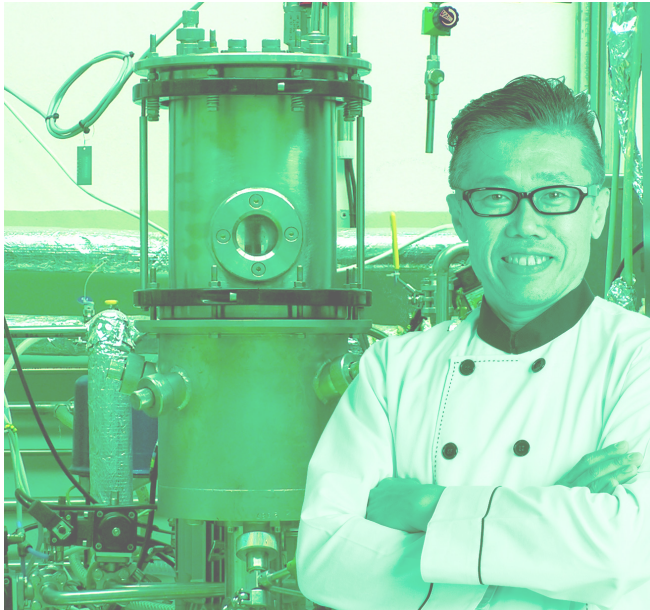


Please Enjoy Our Cultured Meat



TASTE THE DIFFERENCE

www.JIAROUCANTING.com



Our Bioreactor & Master Meat Maker, Phillip Woo

We Culture All Meat In House

Since the year 2038, Jia Rou Canting (Chinese for “False Meat Restaurant”) has been culturing its own meat on a weekly basis so we have the freshest, most delicious protein for our menu. We own and operate our own protein bioreactor and have procured many cell strains from which we create our Chinese delicacies. Phillip Woo, our master meat maker, trained for over 15 years to learn the art of meat culture and has been certified by the USDA to safely and cleanly create meat (USDA CLASS A CULTURER, License No. 74-A-1765).

We have 100% total control over the nutrition and fat content of our meat and have calibrated each culture method to suit our time-honored recipes. The meat that we make is very low in saturated fat, higher in protein than conventional meat and of course very delicious and affordable!

For our non-cultured meat we buy from many local farms who have wonderful and sustainable growing practices. We do not buy any meat from the antiquated and dirty factory farms that were common at the start of the century. There is simply no need to buy that old-fashioned meat, because we can produce all that we need in our bioreactor, but some of our older customers still like the meat from conventional farms for nostalgia reasons.

Our main goal is to feed the world with the best technology of the West (Cellular Agriculture) combined with the best flavors and recipes from the East. Cultured Meat was once a rare expensive thing. But today, we can have cultured meat everyday no matter what economic level our customers are. We take pleasure in feeding the world one delicious and nutritious plate of food at a time. THANK YOU for enjoying our wonderful cultured meat!!!



Fresh Meat, Cultured Every Monday

Top 10 Benefits of Cultured Meat

1. **Affordability.** Much cheaper than conventional meat sources. Good, clean food is now available to anyone!
2. **Safety.** We produce our meat in a clean room, with very little risk for contamination.
3. **Nutrition.** Our meat is calibrated to be lower in fat and higher in protein than average, conventional meat.
4. **Environment.** Our cultured meat requires no farmland and very little resources to make, compared to traditional factory farming which is very resource intense.
5. **Animal Friendly.** We no longer need to kill animals to make meat. Animal lovers can rejoice!
6. **Making Lost Delicacies.** Celebrated foods of the past, like shark fin, birds nest, horse and dogmeat, can now be enjoyed without harming any of those animals, some of which are endangered or extinct.
7. **Freshness.** Because cultured meat is made in our own restaurant, the meat does not need to travel from far away which will add unnecessary age to the meat.
8. **Flavor.** Chefs used to work with farmers to make food that fit the chef's recipes. Now we have all control over our meat ingredients and can culture meat specific for how we cook.
9. **Open Source.** We are happy to share any of our culture methods or cell lines with you! Just ask and we will be happy to pass on our knowledge for the benefit of society.
10. **Passion.** This is our livelihood and our artform, we cannot imagine doing anything else!