



ONDORI

ASIAN KITCHEN



s.01

J A P A N E S E

01. APPETIZERS

- 毛豆 **EDAMAME** 4
A bowl of soy beans steamed in their pods
- 香蒜毛豆 **GARLIC EDAMAME** 🔥 5
A bowl of soy beans steamed in their pods with garlic and chili
- 杂菜天妇罗 **VEGGIE TEMPURA** 11
An assortment of vegetables
- 虾天妇罗 **SHRIMP TEMPURA** 15
- 虾&杂菜天妇罗 **SHRIMP AND VEGGIE TEMPURA** 14
Three pieces of shrimp and assortment of vegetables
- 黄瓜沙拉 **CUCUMBER SALAD** 4
- 海带沙拉 **SEAWEED SALAD** 5
- 三文鱼脸颊 **SALMON CHEEK** 10
Cooked salmon cheek, lightly sprinkled with salt and served with a side of ponzu sauce
- 黄尾鱼脸颊 **YELLOWTAIL CHEEK | 2PC** 17
Cooked yellowtail cheek, lightly sprinkled with salt, served with a side of ponzu sauce
- 软壳蟹 **SOFT SHELL CRAB | 2PC** 14
- 焗青口 **BAKED MUSSELS** 11
Baked mussels with a sweet mayo sauce, masago, green onions and unagi sauce
- *香脆辣吞拿饭 **SPICY TUNA ON CRISPY RICE | 3PC** 🔥 10
- *半烧吞拿沙拉 **TUNA TATAKI** 17
Thinly sliced and seared tuna topped with ponzu sauce
- *香辣尖叫沙拉 **SCREAMING O** 16
Thinly sliced and seared tuna over a bed of daikon radish
- *吞拿海带沙拉 **TUNA POKE** 🔥 15
Cubed tuna mixed with chili oil, onions and seaweed
- *海鲜海带沙拉 **SEAFOOD POKE** 🔥 17
An assortment of fish mixed with chili oil, onions, seaweed and spices
- *鱼干 **MONK FISH LIVER | ANKIMO** 5
- *芥辣八爪鱼 **TAKO WASABI** 5
- *辣椒黄尾鱼刺身 **YELLOWTAIL WITH JALAPEÑO OR**
*辣椒三文鱼刺身 **SALMON WITH JALAPEÑO | SASHIMI** 🔥 16

02. SALADS

- *刺身沙拉 **SASHIMI SALAD** 28
Two pieces each of tuna, salmon, white fish and yellowtail
- 软壳蟹沙拉 **SOFT SHELL CRAB SALAD** 18
Two piece soft shell crab
- 三文鱼皮沙拉 **SALMON SKIN SALAD** 14



03. SUSHI | SASHIMI

| | SUSHI | SASHIMI |
|--|-------|---------|
| *煎蛋卷 OMELETTE TAMAGO | 5 | 12 |
| *炸豆腐皮 INARI | 5 | SUSHI |
| *海虾 SHRIMP EBI | 5 | 12 |
| *青鱼 MACKEREL SABA | 6 | 14 |
| *甜美奶醬拌帶子 BAY SCALLOP Served with mayo | 6 | |
| *胡瓜魚卵 SMELT EGG MASAGO | 6 | 15 |
| *紅魚 *SNAPPER IZUMI DAI | 6 | 15 |
| *飛魚卵 FLYING FISH EGG TOBIKO | 7 | 16 |
| *三文魚子 SALMON EGG IKURA | 7 | 16 |
| *魷魚 SQUID IKA | 7 | 15 |
| *白金槍魚 ALBACORE SHIRO MAGURO | 7 | 15 |
| *比目魚 HALIBUT HIRAME | 7 | 15 |
| 八爪魚 OCTOPUS TAKO | 7 | 15 |
| *三文魚 SALMON SAKE | 7 | 15 |
| *白吞拿魚 SUPER WHITE ESCOLAR | 7 | 15 |
| *鰻魚 EEL UNAGI | 8 | 15 |
| *扇貝 SCALLOP HOTATEGAI | 8 | 17 |
| *烟三文魚 SMOKED SALMON NAMA SAKE | 8 | 15 |
| *吞拿魚 TUNA MAGURO | 8 | 16 |
| *黃尾魚 YELLOWTAIL HAMACHI | 8 | 16 |
| *雪蟹肉 SNOW CRAB KANI | 9 | 20 |
| *甜蝦 SWEET SHRIMP AMAEBI | 10 | 20 |
| *海胆 SEA URCHIN UNI | 12 | 25 |
| *象拔蚌 GIANT CLAM MIRUGAI | 18 | 40 |
| *吞拿魚腩 FATTY TUNA TORO | | MARKET |

04. SUSHI | SASHIMI SPECIALS

Specials come with one miso soup and one cucumber salad.

| | |
|--|----|
| *壽司定食 SUSHI SPECIAL The following sushi is served as one-piece: tuna, yellowtail, salmon, white fish, albacore, octopus, shrimp and a california roll | 30 |
| *刺身定食 SASHIMI SPECIAL Three-piece sashimi of tuna, yellowtail, salmon, white fish, albacore and octopus | 35 |
| *壽司、刺身定食 SUSHI AND SASHIMI SPECIAL The following are served as a two-piece sashimi and one-piece sushi: tuna, yellowtail, salmon, snapper, albacore and octopus | 45 |
| *三色刺身 ULTIMATE TRIO 3PC SASHIMI OF TUNA, SALMON AND YELLOWTAIL | 27 |
| *刺身定飯 CHIRASHI | 25 |

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05. BASIC | HAND ROLLS

CUT
HAND

One basic roll comes in six to eight pieces.
Hand roll comes as a cone, one piece.

| | | |
|---|--------|---|
| 黄瓜卷 CUCUMBER | 5 | 4 |
| *纳豆卷 NATTO | 6 | 5 |
| Fermented soy beans | | |
| 蔬菜卷 VEGETABLE | 6 | 5 |
| Radish sprouts, gobo, cucumber, takuan, inari and avocado wrapped in seaweed | | |
| *阿拉斯加卷 ALASKA | 7 | 6 |
| Fresh salmon, cucumber and avocado | | |
| 加州卷 CALIFORNIA | 7 | 6 |
| Krab, cucumber and avocado. Real crab available. | | |
| *香辣甜虾卷 CAJUN SPICY SHRIMP 🔥 | 7 | 6 |
| Cucumber, avocado, spicy mayo and cajun seasoning mix | | |
| *鳗鱼卷 EEL | 7 | 6 |
| Cucumber, avocado and baked fresh eel | | |
| *吞拿卷 TUNA | 7 | 6 |
| Six bite-sized pieces of tuna and rice, wrapped in seaweed | | |
| *黄尾鱼葱卷 NEGIHAMA | 7 | 6 |
| Yellowtail with green onion | | |
| *吞拿鱼腩葱卷 NEGITORO | MARKET | |
| Fatty tuna with green onion | | |
| 费城卷 PHILLY | 7 | 6 |
| Smoked salmon, cream cheese and avocado | | |
| *带子卷 SCALLOP | 7 | 6 |
| Fresh bay scallops mixed in light mayo and masago, rolled with green onion and avocado inside | | |
| *辣三文鱼卷 SPICY SALMON 🔥 | 7 | 6 |
| *辣吞拿卷 SPICY TUNA 🔥 | 7 | 6 |
| Mixed with chili paste and sesame oil with sliced cucumber inside | | |
| *辣黄尾鱼卷 SPICY YELLOWTAIL 🔥 | 7 | 6 |
| Mixed with chili paste, sesame oil and sliced cucumber inside | | |
| *烤三文鱼皮卷 SALMON SKIN | 7 | 6 |
| Gobo, radish sprouts, cucumber and baked crispy salmon skin | | |

06. SUSHI ROLL ADD-ONS

| | |
|-----------------------------------|---|
| 黄瓜卷 CUCUMBER | 1 |
| 奶油奶酪 CREAM CHEESE | 1 |
| 牛油果 AVOCADO | 1 |
| 豆纸 SOY PAPER | 1 |
| 炸粉 TEMPURA FLAKES | 1 |
| 炸 TEMPURA DEEP FRY | 1 |
| *鱼子 FISH EGG | 1 |
| *鹌鹑蛋 QUAIL EGG | 2 |
| 真蟹肉 REAL CRAB | 4 |

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07. SPECIALTY ROLLS

One specialty roll comes cut in six to eight pieces.

- ***纽奥良卷 ORLEANS ROLL** 15
Tuna, yellowtail, salmon, snapper, daikon sprouts and krab wrapped around a thinly peeled cucumber, topped with ponzu sauce
- ***夏威夷卷 HAWAIIAN FIVE-O ROLL** 18
Octopus, escolar, avocado, on the outside tuna, yellowtail, salmon, white fish, escolar garnished with seaweed salad, onion, dot of sriracha and yuzu miso sauce
- ***火卷 FIRE ROLL** 15
Spicy tuna roll with fresh tuna on top and sliced avocado, served with a special garlic sauce
- ***阳光卷 SALMON SUNSHINE ROLL** 15
Tuna, krab, cucumber and avocado, topped with slices of salmon, lemon and ponzu sauce
- ***法之吻 FRENCH KISS ROLL** 15
Shrimp tempura, krab, salmon and mango salsa
- ***烟烧阿拉斯加 SMOKE ON THE ALASKA ROLL** 15
Spicy salmon, krab, avocado, smoked salmon, yum yum and eel sauce
- ***彩虹卷 RAINBOW ROLL** 15
Tuna, yellowtail, salmon, shrimp and white fish layered on top of a California roll
- ***劲爆寿司卷 DYNAMITE ROLL** 15
Baked salmon on top of a California roll topped with dynamite and eel sauce
- ***毛虫卷 *CATERPILLAR ROLL** 13
Avocado layered on top of eel and cucumber, topped with eel sauce
- ***龙卷 DRAGON ROLL** 18
Eel layered on top of a California roll, topped with eel sauce
- ***甜辣卷 SEX ON A ROLL** 14
Spicy tuna layered on top of eel and avocado, topped with spicy mayo, eel and chili sauce
- ***拉斯维加斯卷 LAS VEGAS ROLL** 12
Deep-fried salmon, krab, cream cheese and avocado topped with eel sauce
- ***钻石卷 DIAMOND BACK ROLL** 12
Deep fried spicy tuna, krab, cream cheese and avocado topped with spicy mayo, eel sauce and a light chili sauce
- ***松脆卷 CRUNCHY ROLL | SHRIMP TEMPURA ROLL** 11
Shrimp tempura, krab, daikon sprouts, gobo, cucumber and avocado
- ***炸软壳蟹卷 SPIDER ROLL** 12
Soft shell crab, daikon sprouts, gobo, masago, cucumber and avocado with eel sauce on top
- ***蜘蛛人卷 SPIDERMAN ROLL** 16
Eel and avocado layered on top of a shell crab roll, topped with eel sauce
- ***火烧夜 BURNING NIGHT ROLL** 16
Chopped softshell crab and krab, mixed with spicy mayo and ichimi (chili peppers), avocado and spicy tuna, garnished with jalapeño slices, sriracha and eel sauce
- ***老虎卷 TIGER ROLL** 15
Spicy tuna on top of a shrimp tempura roll, topped with eel sauce
- ***老豆卷 WHO'S YOUR DADDY ROLL** 15
Shrimp tempura rolled with krab meat and avocado, topped with super white tuna, avocado, spicy mayo and eel sauce
- ***生菜龙虾卷 POPCORN LOBSTER ROLL** 15
Fried cajun baby lobster wrapped in lettuce and topped with spicy mayo and eel sauce
- ***日式意大利卷 LASAGNA ROLL** 11
An oven-baked California roll topped with cream cheese, dynamite sauce and eel sauce
- ***香辣半烧牛肉卷 LOVE ME TENDER ROLL** 18
Bay scallop, shrimp, avocado, thinly sliced beef tenderloin, seared. Eel sauce, spicy mayo, sriracha and green onion

08. BENTO BOX

MAIN DISH *Choose 1*

| | |
|---|----|
| *CALIFORNIA ROLL OR SPICY TUNA ROLL | 11 |
| *SUSHI | 14 |
| 3pc of tuna, yellowtail or salmon | |
| *SASHIMI | 16 |
| 3pc of tuna, yellowtail or salmon | |
| CHICKEN OR BEEF TERIYAKI | 14 |
| TERIYAKI SALMON | 16 |

SIDES *Choose 3*

| | |
|-----------------------------------|---|
| PEKING DUMPLINGS 2PC | |
| JASMINE RICE OR BROWN RICE | |
| HOUSE SALAD | |
| Mixed greens with sesame dressing | |
| Upgrade to seaweed salad | 1 |
| VEGGIE TEMPURA | |
| Upgrade to shrimp | 2 |
| EDAMAME | |
| SPRING ROLLS 2PC | |
| MISO SOUP | |

09. TOMODOMO

Tomoto meaning "both," or together, is what we are creating with our Tomodomo small plates.

We would like you to experience both worlds of Japanese and Chinese cuisine "together" by mixing and matching our specially selected small plates. Try some of our Tomodomo offerings with one of our beverage pairings, share with a friend or indulge with one's self. Tanoshimu and Xiang!

CHOOSE ANY ITEM 5

PHILLY ROLL

*SPICY YELLOWTAIL ROLL

*ALASKA ROLL

PEKING DUMPLINGS

GARLIC LO MEIN

These items pair best with our Morimoto Soba Ale

CHOOSE ANY ITEM 7

CHICKEN FRIED RICE

PORK FRIED RICE

BEEF LO MEIN

CHICKEN WITH BROCCOLI

SWEET AND SOUR PORK

Try any of these with our Echigo Stout

CHOOSE ANY ITEM 10

*YELLOWTAIL WITH JALAPEÑO

*ALBACORE SASHIMI

*MACKEREL SASHIMI

*SALMON SASHIMI

Enjoy with our Chokara Junmai Sake or our Rihaku Junmai Ginjo Sake



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s.02

C H I N E S E

01. APPETIZERS

| | |
|--|----|
| 北京饺子 PEKING DUMPLINGS | 7 |
| 韭菜煎餃 LEEK DUMPLINGS | 7 |
| 蒸虾餃 SHRIMP DUMPLINGS | 9 |
| 素菜春卷 SPRING ROLLS | 5 |
| 炸蟹角 CRAB RANGOON | 9 |
| 蜜汁叉燒 BBQ PORK SLICES | 9 |
| 叉燒包 STEAMED BBQ PORK BUN | 7 |
| 蜜汁排骨 CANTON SPARE RIBS | 9 |
| 椒盐鸡翅 GARLIC SCALLION CHICKEN WINGS | 8 |
| 鸡松菜包 MINCED CHICKEN LETTUCE WRAP | 10 |
| 蔬菜菜包 VEGETABLE LETTUCE WRAP | 10 |

02. SOUPS

| | CUP | BOWL |
|--|-----|------|
| 酸辣汤 HOT AND SOUR SOUP 🔥 | 5 | 10 |
| 粟米汤 CHICKEN CORN SOUP | 5 | 10 |
| 云吞汤 WONTON SOUP | 5 | 12 |
| 日式豆腐汤 MISO SOUP | | 3 |
| 土鸡猪肚胡椒汤 CHICKEN WITH PORK TRIPE WHITE PEPPER SOUP | | 13 |
| 海鮮豆腐湯 SEAFOOD AND TOFU SOUP | | 15 |
| 蟹肉鱼肚羹 FISH MAW WITH CRABMEAT SOUP | | 17 |

03. NOODLE SOUP

| | |
|--|----|
| 蜜汁叉燒汤麵 BBQ PORK SOUP | 13 |
| Egg or rice noodle available | |
| 牛腩汤麵 BEEF STEW NOODLE SOUP | 13 |
| 鸭汤麵 DUCK NOODLE SOUP | 15 |
| 海鮮汤麵 SEAFOOD NOODLE SOUP | 15 |
| 窩云吞汤麵 WOR WONTON NOODLE SOUP | 14 |
| 台式牛軋汤麵 BEEF SHANK NOODLE SOUP 🔥 | 13 |
| 榨菜肉丝汤麵 PORK PRESERVED VEGETABLE SOUP | 12 |
| Egg or rice noodle available | |
| 鱼丸汤麵 FISH BALL NOODLE SOUP | 13 |



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04. NOODLES | FRIED RICE

| | |
|---|----|
| 星洲炒米粉 SINGAPORE STREET NOODLES | 14 |
| 豉油王炒麵 SOY SAUCE PAN FRIED NOODLE | 11 |
| 杂菜炒饭 VEGGIE FRIED RICE | 11 |
| 叉烧炒饭 PORK FRIED RICE | 11 |
| 鸡肉炒饭 CHICKEN FRIED RICE | 11 |
| 虾鸡咖喱炒饭 SHRIMP AND CHICKEN PINEAPPLE CURRY FRIED RICE | 13 |
| 揚州炒饭 YANG CHOW FRIED RICE | 13 |
| 咸鱼鸡粒炒饭 SALTED FISH WITH CHICKEN FRIED RICE | 13 |
| 虾炒饭 SHRIMP FRIED RICE | 13 |
| 瑤柱蛋白炒饭 EGG WHITE FRIED RICE WITH DRIED SCALLOPS | 16 |

05. LO MEIN

| | |
|---------------------------------------|----|
| 蒜蓉捞麵 GARLIC LO MEIN | 8 |
| 时菜捞麵 VEGGIE LO MEIN | 11 |
| 鸡肉捞麵 CHICKEN LO MEIN | 13 |
| 牛肉捞麵 BEEF LO MEIN | 13 |
| 虾捞麵 SHRIMP LO MEIN | 15 |
| 招牌捞麵 HOUSE LO MEIN | 15 |
| xo醬捞麵 XO LO MEIN 🔥 | 13 |
| 香港式炒麵 HONG KONG-STYLE CHOW MEIN | 16 |

06. CHOW FUN

| | |
|---|----|
| 干炒牛河 DRY BEEF CHOW FUN | 13 |
| 豉汁牛炒粉 BEEF CHOW FUN WITH BLACK BEAN SAUCE | 13 |
| 海鲜炒河粉(xo醬) SEAFOOD CHOW FUN 🔥 XO sauce | 17 |
| 豉汁虾炒河粉 SHRIMP CHOW FUN WITH BLACK BEAN SAUCE | 16 |

07. CHICKEN

| | |
|-------------------------------------|----|
| 甜酸鸡 SWEET AND SOUR CHICKEN | 13 |
| 宫保鸡 KUNG PAO CHICKEN 🔥 | 13 |
| 蒙古鸡 MONGOLIAN CHICKEN 🔥 | 13 |
| 鸡肉炒西兰花 CHICKEN WITH BROCCOLI | 13 |
| 陳皮鸡 ORANGE CHICKEN | 14 |
| 腰果鸡 CASHEW CHICKEN | 13 |
| 四川鸡 SZECHUAN CHICKEN 🔥 | 13 |
| 左宗棠鸡 GENERAL TSAO'S CHICKEN 🔥 | 13 |

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08. TRADITIONAL CHICKEN

Traditionally prepared Chinese-style chicken.

| | HALF | WHOLE |
|--|------|-------|
| 金黄炸子鸡 FRIED GOLDEN CHICKEN | 16 | 25 |
| 葱油滑鸡 STEAMED CHICKEN WITH GINGER AND SCALLIONS | 16 | 25 |

09. PORK

| | | |
|---|--|----|
| 甜酸咕噜肉 SWEET AND SOUR PORK | | 13 |
| 椒盐排骨 FRIED PORK CHOPS WITH SALT AND PEPPER 🔥 | | 14 |
| 京都排骨 PEKING PORK CHOPS | | 14 |
| 梅菜扣肉 PORK BELLY WITH CHINESE VEGGIES | | 16 |
| 南乳猪手 PIG FEET WITH RED BEAN SAUCE | | 13 |
| 鲜菇猪颈肉 PORK JOWL MEAT WITH FRESH MUSHROOM AND XO SAUCE 🔥 | | 19 |

10. DUCK

| | HALF | WHOLE |
|--|------|-------|
| 烤鸭 ROASTED DUCK | 18 | 35 |
| 北京烤鸭 PEKING DUCK | | 48 |
| <small>Slowly roasted, thinly sliced and wrapped in a warm flour bun</small> | | |

11. BEEF

| | | |
|---|--|----|
| 陈皮牛肉 CRISPY ORANGE BEEF | | 14 |
| 蒙古牛肉 MONGOLIAN BEEF 🔥 | | 14 |
| 牛肉炒西兰花 BEEF WITH BROCCOLI | | 14 |
| 茄子黑椒牛柳 BEEF, BLACK PEPPER SAUCE WITH EGGPLANT | | 15 |
| 牛肉炒凉瓜 BEEF, BITTER MELON, BLACK BEAN SAUCE | | 14 |

12. VEGETABLES

| | | |
|---|--|----|
| 蒜蓉炒芦笋 ASPARAGUS WITH GARLIC SAUCE | | 14 |
| 鱼香茄子 SPICY EGGPLANT 🔥 | | 10 |
| 腐乳通菜 ONG CHOY WITH BEAN CURD PASTE | | 14 |
| 蒜蓉炒菜心 CHOY SUM WITH GARLIC SAUCE | | 13 |
| 清炒芥兰 CHINESE BROCCOLI | | 12 |
| 蒜子豆苗 SNOW PEA TIPS | | 14 |
| 蒜蓉四季豆 GREEN BEANS WITH GARLIC | | 10 |
| 蒜蓉四季豆 (XO酱) GREEN BEANS WITH XO SAUCE 🔥 | | 12 |

13. TOFU

| | | |
|---|--|----|
| 中式麻婆豆腐 MA PO TOFU CHINESE STYLE 🔥 | | 10 |
| Soft white tofu blocks mixed with peas and carrots in brown sauce | | |
| With pork or chicken | | 12 |
| 炸豆腐炒蔬菜 FRIED TOFU WITH MIXED VEGETABLES | | 12 |
| 椒盐豆腐 MINI FRIED TOFU WITH SALT AND PEPPER 🔥 | | 11 |

14. SEAFOOD

| | |
|--|----|
| 海鲜豆腐煲 SEAFOOD TOFU HOTPOT | 18 |
| Shrimp, squid, scallops, mixed veggies and tofu, cooked in a hotpot | |
| 鱼头豆腐煲 FISH HEAD AND TOFU IN A HOT POT | 16 |
| 豉汁蒸雪鱼 STEAMED SEA BASS FILLET ON TOFU WITH BLACK BEAN SAUCE | 20 |
| 香煎雪鱼 CRISPY SEA BASS FILLET | 22 |
| 雪鱼豆腐煲 SEA BASS TOFU HOTPOT | 22 |
| 辣汁鳕鱼 FRIED SEA BASS WITH CHILI SAUCE 🔥 | 22 |
| 椒盐雪鱼 FRIED SEA BASS WITH SALT AND PEPPER 🔥 | 21 |
| 黑椒鱼片 FISH FILLET WITH BLACK PEPPER SAUCE | 16 |
| 椒盐鱼片 FISH FILLET WITH SALT AND PEPPER 🔥 | 14 |
| 姜葱鲜菇炒鱼片 FISH FILLET WITH FRESH MUSHROOM AND GINGER SCALLION | 15 |
| 鱼片炒凉瓜 FISH FILLET WITH BITTER MELON | 16 |
| 豉汁蒸三文鱼 STEAMED SALMON WITH BLACK BEAN SAUCE | 20 |
| 香汁煎三文鱼 FRIED SALMON WITH BASIL SAUCE | 20 |
| 椒盐鱿鱼 FRIED SQUID WITH SALT AND PEPPER 🔥 | 17 |
| 椒盐龙利鱼 FRIED FLOUNDER WITH SALT AND PEPPER 🔥 | 33 |
| 姜葱蒸龙利鱼 STEAMED FLOUNDER WITH GINGER AND SCALLIONS | 33 |
| 蟹肉扒豆苗 CRAB MEAT AND SNOW PEA TIPS | 20 |

15. LIVE SEAFOOD

| | |
|--|--------|
| *龙虾 LOBSTER | MARKET |
| May be prepared with salt and pepper, ginger and scallions, black bean sauce, fried or steamed with butter on the side | |

16. SHRIMP AND SCALLOPS

| | |
|---|----|
| 松子虾 PINE NUT SHRIMP | 18 |
| 宫保虾 KUNG PAO SHRIMP 🔥 | 18 |
| 核桃虾 HONEY WALNUT SHRIMP | 18 |
| 椒盐虾 FRIED PRAWNS WITH SALT AND PEPPER 🔥 | 17 |
| 虾仁炒滑蛋 SHRIMP, SCRAMBLED EGGS AND GREEN ONION | 18 |
| 四川虾 SZECHUAN SHRIMP 🔥 | 18 |
| 油泡带子炒西兰花 PAN-FRIED SCALLOPS WITH BROCCOLI | 18 |
| 椒盐带子 FRIED SCALLOPS WITH SALT AND PEPPER 🔥 | 18 |
| 宫保带子 KUNG PAO SCALLOPS 🔥 | 18 |

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17. CHEF'S SPECIALTIES

| | |
|---|----|
| 牛尾煲 OXTAIL POT | 20 |
| Tender oxtail bathed in sweet red wine with bean curd sticks | |
| 生蠔烧腩煲 BBQ ROASTED PORK WITH OYSTERS IN A HOT POT | 24 |
| 咸鱼鸡粒茄子煲 SALTED FISH, CHICKEN AND EGGPLANT IN A HOT POT | 17 |
| 咸鱼蒸肉饼 STEAMED SALTED FISH AND MINCED PORK | 14 |
| 咸肉皮蛋粥 CONGEE WITH SALTY PORK AND 1,000 YEAR EGG | 10 |
| 魚片粥 CONGEE WITH FISH FILLET | 10 |
| 椒盐田鸡腿 FROG LEGS WITH SALT AND PEPPER 🔥 | 19 |
| 枝竹羊腩煲 LAMB HOTPOT | 21 |

18. LUNCH SPECIALS WEEKDAYS 11AM-3PM

Comes with one spring roll, a side of fried rice and your choice of soup: hot and sour, egg drop or miso.

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| 左宗崇鸡 GENERAL TSAO'S CHICKEN 🔥 | 10 |
| Bite-sized chicken nuggets topped with a sweet and spicy glaze | |
| 蒙古牛肉 MONGOLIAN BEEF 🔥 | 10 |
| Strips of spicy beef resting on crispy white noodles and scallions | |
| 宫保鸡 KUNG PAO CHICKEN 🔥 | 10 |
| Traditional preparation with fire-roasted chilies | |
| 鸡/牛炒西兰花 CHICKEN BEEF WITH BROCCOLI | 10 |
| Stir-fried with broccoli, carrots and onion | |
| 甜酸鸡/肉 SWEET AND SOUR CHICKEN OR PORK | 10 |
| Breaded and stir-fried with bell pepper, pineapple, onion and carrots in a sweet and sour glaze | |
| 牛肉/鸡肉/叉烧/捞麵 LO MEIN | 10 |
| Egg noodles resembling "spaghetti" stir-fried with your choice of chicken, beef or pork | |
| 蒜蓉椒盐鸡 GARLIC CHICKEN | 10 |
| Breaded chicken with garlic and scallions | |
| 日式烤鸡/牛肉 TERIYAKI CHICKEN OR BEEF | 10 |
| White rice and vegetables | |
| 蜜汁叉烧 SLICED BBQ PORK | 10 |
| Choice of white rice or brown rice | |



**Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

s.03

DRINKS
AND
DESSERTS

01. DRINKS

| | |
|--|---|
| 苏打 SODA | 3 |
| Pepsi, Diet Pepsi, Root Beer, Sierra Mist, Mountain Dew, Pink Lemonade, Fruit Punch | |
| 咖啡 COFFEE | 3 |
| Medium-roasted, caffeinated only | |
| 果汁 FRUIT JUICE | 3 |
| Apple, Cranberry, Orange, Pineapple | |
| 熱茶 HOT TEA | 3 |
| Jasmine, green, oolong | |
| 原味冰茶 UNSWEETENED ICED TEA | 3 |
| 树莓原味冰茶 SWEETENED RASPBERRY ICED TEA | 3 |
| 泰式冰茶 THAI ICED TEA | 3 |
| TEA FORTE POT | 6 |
| Assorted tea selection | |

02. DESSERTS

| | |
|--|---|
| 糯米糍冰淇淋 MOCHI ICE CREAM | 6 |
| Mango, strawberry, green tea | |
| 冰淇淋 ICE CREAM | 4 |
| Green tea, red bean | |
| SNOW ICE | 8 |
| FLAVORED ICE <i>Choose 1</i> | |
| Chocolate Green Tea Mango Original Strawberry Sesame | |
| TOPPINGS <i>Choose 3</i> | |
| Passion Fruit Jelly Mango Jelly Lychee Popping Pearls Mochi Mango Popping Pearls Peach Popping Pearls Boba Red Bean | |
| SAUCE <i>Choose 1</i> | |
| Condensed Milk Lychee Mango Pineapple Strawberry | |



TREASURED AND TRUE AS THE ROOSTER'S CROW
WARM AS FACES ROUND THE TABLE
MORE DELIGHTFUL CUISINE YOU'LL NEVER KNOW
IN REALITY OR IN ANCIENT FABLE

To-Go Fee .25 per item

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

Not all ingredients are listed on the menu. Please alert your server if you have special dietary restrictions.

Parties of eight or over will be subject to an 18% service charge. Management reserves the right to change prices without notice.

