



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
海虾 SHRIMP EBI	5	12
青鱼 MACKEREL SABA	6	14
甜美奶醬拌帶子 BAY SCALLOP	6	
Served with mayo		
胡瓜鱼卵 SMELT EGG MASAGO	6	15
红鱼 SNAPPER IZUMI DAI	6	15
飞鱼卵 FLYING FISH EGG TOBIKO	7	16
三文鱼子 SALMON EGG IKURA	7	16
鱿鱼 SQUID IKA	7	15
白金枪鱼 ALBACORE SHIRO MAGURO	7	15
比目鱼 HALIBUT HIRAME	7	15
八爪鱼 OCTOPUS TAKO	7	15
三文鱼 SALMON SAKE	7	15
白吞拿鱼 SUPER WHITE ESCOLAR	7	15
鳗鱼 EEL UNAGI	8	15
扇貝 SCALLOP HOTATEGAI	8	17
烟三文鱼 SMOKED SALMON NAMA SAKE	8	15
吞拿鱼 TUNA MAGURO	8	16
黄尾鱼 YELLOWTAIL HAMACHI	8	16
雪蟹肉 SNOW CRAB KANI	9	20
甜虾 SWEET SHRIMP AMAEBI	10	20
海胆 SEA URCHIN UNI	12	25
象拔蚌 GIANT CLAM MIRUGAI	18	40
吞拿鱼腩 FATTY TUNA TORO	MARKET	
龙虾刺身 LIVE LOBSTER SASHIMI	MARKET	

04. SUSHI | SASHIMI SPECIALS

Specials come with one miso soup and one cucumber salad.

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

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
炸豆腐皮 INARI	5	SUSHI
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	7	6
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
FISH EGG	1
鱼子 QUAIL EGG	2
真蟹肉 REAL CRAB	4

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

One specialty roll comes cut in six to eight pieces.

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

PHILLY ROLL	5
SPICY YELLOWTAIL ROLL	
ALASKA ROLL	
PEKING DUMPLINGS	
GARLIC LO MEIN	
These items pair best with our Morimoto Soba Ale	

CHOOSE ANY ITEM

CHICKEN FRIED RICE	7
PORK FRIED RICE	
BEEF LO MEIN	
CHICKEN WITH BROCCOLI	
SWEET AND SOUR PORK	
Try any of these with our Echigo Stout	

CHOOSE ANY ITEM

YELLOWTAIL WITH JALAPEÑO	10
ALBACORE SASHIMI	
MACKEREL SASHIMI	
SALMON SASHIMI	
Enjoy with our Chokara Junmai Sake or our Rihaku Junmai Ginjo Sake	



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.02

C H I N E S E

01. APPETIZERS

北京饺子 PEKING DUMPLINGS	7
韭菜煎饺 LEEK DUMPLINGS	7
蒸虾饺 SHRIMP DUMPLINGS	9
素菜春卷 SPRING ROLLS	5
炸蟹角 CRAB RANGOON	9
蜜汁叉烧 BBQ PORK SLICES	9
叉烧包 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
海鲜豆腐汤 SEAFOOD AND TOFU SOUP		15
蟹肉鱼肚羹 FISH MAW WITH CRABMEAT SOUP		17

03. NOODLE SOUP

蜜汁叉烧汤麵 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
海鲜汤麵 SEAFOOD NOODLE SOUP	15
窝吞汤麵 WOR WONTON NOODLE SOUP	14
台式牛腩汤麵 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

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

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

Slowly roasted, thinly sliced and wrapped in a warm flour bun

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

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.*

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	



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

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.

