

BASIC | HAND ROLLS

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

黄瓜卷 **CUCUMBER**

纳豆卷 **NATTO**
Fermented soy beans and green onion

蔬菜卷 **VEGETABLE**
Radish sprouts, gobo, cucumber, takuwan, inari and avocado wrapped in seaweed

*阿拉斯加卷 **ALASKA**
Fresh salmon, cucumber and avocado

加州卷 **CALIFORNIA**
Krab, cucumber and avocado. Real crab available.

香辣甜虾卷 **CAJUN SPICY SHRIMP** 
Cucumber, avocado, spicy mayo and Cajun seasoning mix

*吞拿卷 **TUNA**
Six bite-sized pieces of tuna and rice, wrapped in seaweed

*黄尾鱼葱卷 **NEGIHAMA**
Yellowtail with green onion

费城卷 **PHILLY**
Smoked salmon, cream cheese and avocado

*带子卷 **SCALLOP**
Fresh bay scallops mixed in light mayo and masago, rolled with green onion and avocado inside

*辣三文鱼卷 **SPICY SALMON** 

*辣吞拿卷 **SPICY TUNA** 
Mixed with chili paste and sesame oil with sliced cucumber inside

*辣黄尾鱼卷 **SPICY YELLOWTAIL** 
Mixed with chili paste, sesame oil and sliced cucumber inside

烤三文鱼皮卷 **SALMON SKIN**
Gobo, radish sprouts, cucumber, avocado and baked crispy salmon skin

鳗鱼卷 **EEL**
Cucumber, avocado and baked fresh eel

*吞拿鱼腩葱卷 **NEGITORO**
Fatty tuna with green onion

SUSHI ROLL ADD-ONS

黄瓜卷 **CUCUMBER**

奶油奶酪 **CREAM CHEESE**

豆纸 **SOY PAPER**

炸粉 **TEMPURA FLAKES**

炸 **TEMPURA | DEEP FRY**

牛油果 **AVOCADO**


*鱼子 **FISH EGG**


*鹌鹑蛋 **QUAIL EGG**

SPECIALTY ROLLS

*One specialty roll comes cut in six to eight pieces.
All rolls contain sesame seeds.*

*纽奥良卷 **ORLEANS ROLL**
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** 
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** 
Spicy tuna roll with fresh tuna on top, sliced avocado and green onion served with a special garlic ponzu sauce and a dot of sriracha

*阳光卷 **SALMON SUNSHINE ROLL** 
Tuna, krab, cucumber, and avocado, topped with slices of salmon, sliced lemon, ponzu sauce, green onion and a dot of sriracha

*法之吻 **FRENCH KISS ROLL**
Shrimp tempura, krab, salmon and mango salsa

*烟烧阿拉斯加 **SMOKE ON THE ALASKA ROLL**
Spicy salmon, krab, avocado, smoked salmon, seared with yum yum sauce and eel sauce

*彩虹卷 **RAINBOW ROLL**
Tuna, yellowtail, salmon, shrimp and white fish layered on top of a California roll

劲爆寿司卷 **DYNAMITE ROLL**
Baked salmon on top of a California roll, topped with dynamite and eel sauce, green onion, masago and sesame seeds

毛虫卷 **CATERPILLAR ROLL**
Avocado layered on top of eel and cucumber, topped with eel sauce

龙卷 **DRAGON ROLL**
Eel layered on top of a California roll, topped with eel sauce

*甜辣卷 **SEX ON A ROLL** 
Spicy tuna layered on top of eel and avocado, topped with green onion, spicy mayo, eel and chili sauce

拉斯维加斯卷 **LAS VEGAS ROLL**
Deep-fried salmon, krab, cream cheese and avocado topped with eel sauce


钻石卷 **DIAMOND BACK ROLL** 
Deep fried spicy tuna, krab, cream cheese, avocado and green onion, topped with spicy mayo, eel sauce and a light chili sauce


松脆卷 **CRUNCHY ROLL | SHRIMP TEMPURA ROLL**
Shrimp tempura, krab, daikon sprouts, gobo, cucumber and avocado topped with eel sauce

炸软壳蟹卷 **SPIDER ROLL**
Soft shell crab, daikon sprouts, gobo, masago, cucumber and avocado with eel sauce on top

蜘蛛人卷 **SPIDERMAN ROLL**
Eel, krab, cucumber, spicy mayo and avocado layered on top of a soft shell crab roll, topped with eel sauce


火烧夜 **BURNING NIGHT ROLL** 
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** 
Spicy tuna on top of shrimp tempura, cucumber and avocado, topped with eel sauce

*老豆卷 **WHO'S YOUR DADDY ROLL** 
Shrimp tempura rolled with krab meat and avocado, topped with super white tuna, green onion, spicy mayo, eel sauce and a dot of sriracha

生菜炸虾卷 **POPCORN SHRIMP ROLL** 
Fried cajun shrimp wrapped in lettuce and topped with spicy mayo and eel sauce

日式意大利卷 **LASAGNA ROLL**
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** 
Bay scallop, shrimp, avocado, thinly sliced seared beef tenderloin, eel sauce, spicy mayo, sriracha and green onion

黄尾鱼爱好者 **SPICY YELLOWTAIL LOVERS** 
spicy yellowtail, cucumber, and topped with fresh yellowtail, jalapeño slices and garlic ponzu sauce



ONDORI
ASIAN KITCHEN

CHINESE

APPETIZERS

北京饺子 **PEKING DUMPLINGS**

韭菜煎饺 **LEEK DUMPLINGS**

蒸虾饺 **SHRIMP DUMPLINGS**

素菜春卷 **SPRING ROLLS**

咖喱角 **CURRY PUFFS**

蜜汁叉烧 **BBQ PORK SLICES**

叉烧包 **STEAMED BBQ PORK BUN**

蜜汁排骨 **CANTON SPARE RIBS**

椒盐鸡翅 **GARLIC SCALLION CHICKEN WINGS**

鸡松菜包 **MINCED CHICKEN LETTUCE WRAP**

SOUPS

酸辣汤 **HOT AND SOUR SOUP** 

粟米汤 **CHICKEN CORN SOUP**

云吞汤 **WONTON SOUP**

日式豆腐汤 **MISO SOUP**

海鲜豆腐汤 **SEAFOOD AND TOFU SOUP**

蟹肉鱼肚羹 **FISH MAW WITH CRABMEAT SOUP**

NOODLE SOUP

蜜汁叉烧汤面 **BBQ PORK SOUP**
Egg or rice noodle available

牛腩汤面 **BEEF STEW NOODLE SOUP**

鸭汤面 **DUCK NOODLE SOUP**

海鲜汤面 **SEAFOOD NOODLE SOUP**

窝吞汤面 **WOR WONTON NOODLE SOUP**

NOODLES | FRIED RICE

豉油王炒面 **SOY SAUCE PAN FRIED NOODLES**

星洲炒米粉 **SINGAPORE STREET NOODLES**

杂菜炒饭 **VEGGIE FRIED RICE**

叉烧炒饭 **PORK FRIED RICE**

鸡肉炒饭 **CHICKEN FRIED RICE**

虾鸡咖喱炒饭 **SHRIMP AND CHICKEN PINEAPPLE CURRY FRIED RICE**

咸鱼鸡粒炒饭 **SALTED FISH WITH CHICKEN FRIED RICE**

扬州炒饭 **YANG CHOW FRIED RICE**

虾炒饭 **SHRIMP FRIED RICE**

瑶柱蛋白炒饭 **EGG WHITE FRIED RICE WITH DRIED SCALLOPS**

LO MEIN

蒜蓉捞面 **GARLIC LO MEIN**

时菜捞面 **VEGGIE LO MEIN**

鸡肉捞面 **CHICKEN LO MEIN**

xo酱捞面 **XO LO MEIN** 

牛肉捞面 **BEEF LO MEIN**

虾捞面 **SHRIMP LO MEIN**

招牌捞面 **HOUSE LO MEIN**

香港式炒面 **HONG KONG-STYLE CHOW MEIN**

CHOW FUN

干炒牛河 **DRY BEEF CHOW FUN**

豉汁牛炒粉 **BEEF CHOW FUN WITH BLACK BEAN SAUCE**

海鲜炒河粉(xo酱) **SEAFOOD CHOW FUN** 
XO sauce

豉汁虾炒河粉 **SHRIMP CHOW FUN WITH BLACK BEAN SAUCE**

VEGETABLES

香辣茄子 **SPICY EGGPLANT** 

清炒芥兰 **CHINESE BROCCOLI**

蒜蓉四季豆 **GREEN BEANS WITH GARLIC**

蒜蓉四季豆(xo酱) **GREEN BEANS WITH XO SAUCE** 

蒜蓉炒菜心 **CHOY SUM WITH GARLIC SAUCE**

蒜蓉炒芦笋 **ASPARAGUS WITH GARLIC SAUCE**

腐乳通菜 **ONG CHOY WITH BEAN CURD PASTE**

蒜子豆苗 **SNOW PEA TIPS**

*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.

CHICKEN

甜酸鸡 **SWEET AND SOUR CHICKEN**

宫保鸡 **KUNG PAO CHICKEN** 火

蒙古鸡 **MONGOLIAN CHICKEN** 火

陳皮鸡 **ORANGE CHICKEN**

腰果鸡 **CASHEW CHICKEN**

四川鸡 **SZECHUAN CHICKEN** 火

左宗棠鸡 **GENERAL TSAO'S CHICKEN** 火

鸡肉炒西兰花 **CHICKEN WITH BROCCOLI**

日式鸡片炒西兰花 **TERIYAKI CHICKEN WITH BROCCOLI**

TRADITIONAL CHICKEN

葱油滑鸡 **STEAMED CHICKEN WITH GINGER AND SCALLIONS**

金黄炸子鸡 **FRIED GOLDEN CHICKEN**

PORK

甜酸咕嚕肉 **SWEET AND SOUR PORK**

椒盐排骨 **FRIED PORK CHOPS WITH SALT AND PEPPER** 火

京都排骨 **PEKING PORK CHOPS**

梅菜扣肉 **PORK BELLY WITH CHINESE VEGGIES**

鲜菇猪颈肉 **PORK JOWL MEAT WITH FRESH MUSHROOM AND XO SAUCE** 火

DUCK

烤鸭 **ROASTED DUCK**

北京烤鸭 **PEKING DUCK**

Slowly roasted, thinly sliced and served with a warm flour bun

BEEF

陈皮牛肉 **ORANGE BEEF**

蒙古牛肉 **MONGOLIAN BEEF** 火

牛肉炒西兰花 **BEEF WITH BROCCOLI**

牛肉炒凉瓜 **BEEF, BITTER MELON, BLACK BEAN SAUCE**

茄子黑椒牛柳 **BEEF, BLACK PEPPER SAUCE WITH EGGPLANT**

TOFU

中式麻婆豆腐 **MA PO TOFU CHINESE STYLE** 火

Soft white tofu blocks mixed with peas and carrots in brown sauce with pork or chicken

炸豆腐炒蔬菜 **FRIED TOFU WITH MIXED VEGETABLES**

椒盐豆腐 **MINI FRIED TOFU WITH SALT AND PEPPER** 火

SHRIMP AND SCALLOPS

宫保虾 **KUNG PAO SHRIMP** 火

核桃虾 **HONEY WALNUT SHRIMP**

椒盐虾 **FRIED PRAWNS WITH SALT AND PEPPER** 火

四川虾 **SZECHUAN SHRIMP** 火

松子虾 **PINE NUT SHRIMP**

虾仁炒滑蛋 **SHRIMP, SCRAMBLED EGGS AND GREEN ONION**

油泡帶子炒西兰花 **SCALLOPS WITH BROCCOLI**

椒盐带子 **FRIED SCALLOPS WITH SALT AND PEPPER** 火

宫保帶子 **KUNG PAO SCALLOPS** 火

SEAFOOD

椒盐鱼片 **FISH FILLET WITH SALT AND PEPPER** 火

椒盐鱿鱼 **FRIED SQUID WITH SALT AND PEPPER** 火

鱼片炒凉瓜 **FISH FILLET WITH BITTER MELON**

黑椒鱼片 **FISH FILLET WITH BLACK PEPPER SAUCE**

姜葱鲜菇炒鱼片 **FISH FILLET WITH FRESH MUSHROOM AND GINGER SCALLION**

豉汁蒸三文鱼 **STEAMED SALMON WITH BLACK BEAN SAUCE**

日式燒汁三文鱼 **TERIYAKI SALMON**

海鲜豆腐煲 **SEAFOOD TOFU HOTPOT**

Shrimp, squid, scallops, mixed veggies and tofu, cooked in a hotpot

豉汁蒸雪鱼 **STEAMED SEA BASS FILLET ON TOFU WITH BLACK BEAN SAUCE**

四川雪鱼 **SZECHUAN SEABASS** 火

香煎雪鱼 **CRISPY SEA BASS FILLET**

雪鱼豆腐煲 **SEA BASS TOFU HOTPOT**

椒盐雪鱼 **FRIED SEA BASS WITH SALT AND PEPPER** 火

椒盐龙利鱼 **FRIED FLOUNDER WITH SALT AND PEPPER** 火

姜葱蒸龙利鱼 **STEAMED FLOUNDER WITH GINGER AND SCALLIONS**

*龙虾 **LOBSTER**

May be prepared with salt and pepper, ginger and scallions, black bean sauce, sashimi style, fried or steamed with butter on the side



18% gratuity will be added to parties of 8 or more

*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.

CHEF'S SPECIALTIES

咸肉皮蛋粥 **CONGEE WITH SALTY PORK AND 1,000 YEAR EGG**

魚片粥 **CONGEE WITH FISH FILLET**

腊肉唐芥兰 **CHINESE BROCCOLI WITH PRESERVED PORK**

生蠔烧腩煲 **BBQ ROASTED PORK WITH OYSTERS IN A HOT POT**

咸鱼鸡粒茄子煲 **SALTED FISH, CHICKEN AND EGGPLANT IN A HOT POT**

牛尾煲 **OXTAIL POT**

Tender oxtail bathed in sweet red wine with bean curd sticks

支竹牛腩煲 **BEEF BRISKET POT**

清蒸小雪鱼 **STEAMED FRESH BASS**

花旗参炖土鸡汤 **GINSENG CHICKEN SOUP**

枝竹羊腩煲 **LAMB HOTPOT**

XO鲜菇炒海参 **SEA CUCUMBER WITH FRESH MUSHROOMS AND XO SAUCE**

碧绿鲍鱼海参扒冬菇 **ABALONE, SEA CUCUMBER WITH BLACK MUSHROOMS**

JAPANESE

APPETIZERS

毛豆 **EDAMAME**

A bowl of soy beans steamed in their pods

香蒜毛豆 **GARLIC EDAMAME** 火

A bowl of soy beans steamed in their pods tossed with garlic and chili

*芥辣八爪鱼 **TAKO WASABI**

*鱼肝 | **ANKIMO**

Monk fish liver

杂菜天妇罗 **VEGGIE TEMPURA**

An assortment of vegetables

虾天妇罗 **SHRIMP TEMPURA**

虾&杂菜天妇罗 **SHRIMP AND VEGGIE TEMPURA**

Three pieces of shrimp and assortment of vegetables

黄瓜沙拉 **CUCUMBER SALAD**

海带沙拉 **SEAWEED SALAD**

焗青口 **BAKED MUSSELS**

Baked mussels with a sweet mayo sauce, masago, green onions and unagi sauce

黄尾鱼脸颊 **YELLOWTAIL CHEEK | 1PC**

Cooked yellowtail cheek, lightly | **2PC**

sprinkled with salt, served with a side of ponzu sauce, *based on availability*

软壳蟹 **SOFT SHELL CRAB | 2PC**

*香脆辣吞拿饭 **SPICY TUNA ON CRISPY RICE | 3PC** 火

*吞拿海带沙拉 **TUNA POKE** 火

Cubed tuna mixed with chili oil, onions and seaweed

*辣椒黄尾鱼刺身 **YELLOWTAIL OR SALMON WITH JALAPEÑO SASHIMI** 火

*半烧吞拿沙拉 **SCREAMING O**

Thinly sliced and seared tuna over a bed of daikon radish

*半烧吞拿沙拉 **TUNA TATAKI**

Thinly sliced and seared tuna topped with garlic ponzu sauce

*海鲜海带沙拉 **SEAFOOD POKE** 火

An assortment of fish mixed with chili oil, onions, seaweed and spices

SUSHI | SASHIMI

*煎蛋卷 **OMELETTE | TAMAGO**

*炸豆腐皮 **INARI**

*海虾 **SHRIMP | EBI**

*青鱼 **MACKEREL | SABA**

*甜美奶酱拌帶子 **BAY SCALLOP**
Served with mayo

*红鱼 **SNAPPER | IZUMI DAI**

*胡瓜鱼卵 **SMELT EGG | MASAGO**

*鱿鱼 **SQUID | IKA**

*白金枪鱼 **ALBACORE | SHIRO MAGURO**

*比目鱼 **HALIBUT | HIRAME**

八爪鱼 **OCTOPUS | TAKO**

*三文鱼 **SALMON | SAKE**

*白吞拿鱼 **SUPER WHITE | ESCOLAR**

*鰻鱼 **EEL | UNAGI**

*扇貝 **SCALLOP | HOTATEGAI**

*烟三文鱼 **SMOKED SALMON | KUNSEI SAKE**

*吞拿鱼 **TUNA | MAGURO**

*黄尾鱼 **YELLOWTAIL | HAMACHI**

*飞鱼卵 **FLYING FISH EGG | TOBIKO**

*三文鱼子 **SALMON EGG | IKURA**

*甜虾 **SWEET SHRIMP | AMAEBI**

*海胆 **SEA URCHIN | UNI**

*象拔蚌 **GIANT CLAM | MIRUGAI**

*吞拿鱼腩 **FATTY TUNA | TORO**

龙虾刺身 **LIVE LOBSTER SASHIMI**

SUSHI | SASHIMI SPECIALS

*刺身定饭 **CHIRASHI**

*三色刺身 **ULTIMATE TRIO**
Three piece sashimi of tuna, salmon and yellowtail

*寿司定食 **SUSHI SPECIAL**
One piece each of tuna, yellowtail, salmon, white fish, albacore, octopus, shrimp, plus a california roll

*刺身定食 **SASHIMI SPECIAL**
Three pieces each of tuna, yellowtail, salmon, white fish, albacore and octopus

*寿司、刺身定食 **SUSHI & SASHIMI SPECIAL**
The following are served as a two-piece sashimi and one-piece sushi: tuna, yellowtail, salmon, snapper, albacore and octopus

SALADS

三文鱼皮沙拉 **SALMON SKIN SALAD**

软壳蟹沙拉 **SOFT SHELL CRAB SALAD**
Two piece soft shell crab

*刺身沙拉 **SASHIMI SALAD**

Two pieces each of tuna, salmon, white fish, and yellowtail