

# L'ORIENTAL TAKEOUT

296-4477

## SUSHI

**NORIMAKI (Rolls 8pcs)** \$12.00

or **TEMAKI (Cone 1 pc)** \$12.00

**CALIFORNIA** Crab, Avocado, Cucumber

**BERMUDIAN** Spicy Tuna, Scallion

**ALASKA** Salmon

**AMERICAN DREAM** Yellowtail, Scallion

**BAHAMA** Shrimp Tempura

**SPIDER** Soft-shell Crab Tempura

**TOLYO** Smoked Eel, Cucumber, Crab Salad



## NIGIRI SASHIMI

(2pcs)

(3pcs)

Mackerel (saba)	\$11.00	\$12.00
Shrimp (ebi)	\$11.00	\$12.00
Crab (kani)	\$11.00	\$12.00
Wahoo (sawara)	\$11.00	\$12.00
Tuna (maguro)	\$11.00	\$12.00
Octopus (tako)	\$11.00	\$12.00
Red Snapper (tai)	\$11.00	\$12.00
Salmon (sake)	\$11.00	\$12.00
Eel (unagi)	\$11.50	\$12.00
Yellowtail (hamachi)	\$11.50	\$12.00
Salmon Roe (ikura)	\$12.50	\$13.50

## L'ORIENTAL SIGNATURE ROLLS

Master Sushi Chef creations

### KUMA KUMA \$20.00

chopped combination of golden-fried tuna, salmon & snapper with chef's special sauce

### BAMBOO ROLL \$23.00

crabmeat, eel, cucumber, tobiko, topped with avocado & eel sauce

### RED DRAGON ROLL \$23.00

crab tempura, cucumber, spicy salmon, topped with avocado, tuna & special sauce

### SPICY CRUNCHY ROLL \$23.00

spicy hamachi, cucumber & avocado topped with spicy tuna, crunchy flakes, tobiko & spicy chili sauces

### BLACK TIGER ROLL \$23.00

black tiger shrimp tempura, crab, avocado, cucumber, wrapped in soy paper topped with crab salad & special sauce

### L'ORIENTAL ROLL \$24.00

deep fried spicy tuna, yellowtail, avocado, cream cheese, topped with baked crab & caviar

### TORCH SALMON \$24.00

filled with crab salad, shrimp tempura & avocado, topped with fresh salmon & chef sauce

### SURF & TURF \$26.00

spicy tuna, shrimp tempura, seaweed salad, topped with beef tenderloin, avocado, spicy mayo & sesame seeds

### ECLIPSE ROLL (riceless) \$25.00

deep-fried roll with seaweed salad, crab meat & shrimp tempura, topped with masago, scallion & special sauce

### MASTER CHEF ROLL \$25.00

crabmeat, spicy tuna, avocado, topped with hamachi, tuna, salmon, tobiko, scallion, master sauce



## SOUP

### MISO SOUP \$8.50

white soya bean broth, tofu, seaweed & scallions

### SHANGHAI CHICKEN WANTON SOUP \$12.00

mushrooms, scallions & tofu

### TOM YAM SEAFOOD SOUP \$17.50

lemongrass, straw mushrooms, cherry tomato, red & green onions & shrimp

### EGG DROP SOUP \$9.50



## APPETIZERS

### VEGETABLE SPRING ROLL \$16.50

Or

### CRISPY CRAB SPRING ROLL \$18.50

peanut sauce | 2 pcs

### CRISPY PORK BELLY \$17.50

### CHICKEN SATAY \$18.75

skewered chicken, cucumber, peanut sauce

### POT STICKER \$18.75

minced pork & vegetable filling, soy/black vinegar

### FRIED SHRIMP DUMPLING \$18.75

sweet chili sauce

### COMBINATION PLATTER \$27.75

spring rolls, chicken satay, shrimp tempura, pot sticker

### EDAMAME \$8.50

Steamed soy beans | Spicy (Optional)

## TEMPURA

Vegetable (5 pcs) \$ 14.50

Chicken \$15.50

Jumbo Shrimp & Vegetable \$18.50

Jumbo Shrimp (5pcs) \$19.00

Soft Shell Crab (2 crab) \$20.00

## NOODLES

Choices of:

Chicken \$29.75 | Shrimp \$33.75

Beef \$35.75 | Vegetables \$29.75

### PAAD THAI NOODLES

Wok-fried flat rice noodles with egg, bean sprout, scallions, topped with crushed peanuts & lime wedge

### ORIENTAL NOODLES

Stir fried rice noodles with mixed vegetables, egg with house sauce

### CHOW MEIN

Stir fried egg noodles with mixed vegetables

### YAKI SOBA

Stir fried Japanese noodles with mixed vegetables, topped with seaweed

## ENTREES

*The following dishes served with Steamed Jasmine Rice*

### KUNG PAO CHICKEN \$29.75

wok-fried diced chicken, hot pepper, black soy sauce & cashew nuts

### SWEET & SOUR CHICKEN \$29.75

With pineapple, bell peppers, cherry tomatoes, onions & cucumber

### GENERAL TSAO CHICKEN \$29.75

original Hunanese recipe with tangy ginger sauce

### THAI CURRY CHICKEN

Your choice of yellow, Green, Red & Panang Curry Paste  
Choice of Chicken \$29.75, Beef \$34.75, & Seafood \$37.75  
Stir-fried with broccoli, straw mushrooms, coconut, Thai coconut milk & Kaffir lime leaf

### STIR-FRIED BEEF \$33.75

With garlic & black pepper sauce

### PAN SEARED FISH \$mkt

With ginger sauce or lemon butter sauce

## FROM BERMUDA'S ONLY TEPPANYAKI TABLE

Cooked on a hot flat griddle by our expert Chefs

Served with Teppanyaki Vegetables & Steamed Rice

Specialty Fried Rice (add \$2)

**CHICKEN BREAST \$29.00**

**PORK LOIN \$29.00**

**SHRIMP \$35.00**

**SALMON \$34.00**

**SCALLOPS \$38.75**

**NEW YORK STEAK \$40.00**

**ANY 2 COMBINATION ABOVE \$45.00**

**CAB BEEF TENDERLOIN \$47.00\*\***

**BERMUDA FISH \$MKT**

Catch of the day (ask your server for details)

## L'ORIENTAL'S SPECIALTY

Specialty of Chef Bart

### AROMATIC CRISPY DUCK

HALF \$37 | WHOLE \$70.00\*\*

Delicious julienne of duck with five spice marinade  
Served with thin pancakes, cucumber & scallions

### PINEAPPLE FRIED RICE \$32.75

Fried rice with pineapple, cashew, carrot, egg, raisin, chicken, & shrimp

### TONKATSU \$29.75

Breaded Deep Fried Pork Loin, sautéed vegetables, served with jasmine rice

## SIDE ORDERS FROM THE WOK

**\$9.00**

Prepared with garlic, chili or oyster sauce

Eggplant | Bean Sprouts | Baby Bok Choy

Napa Cabbage | Broccoli | Steamed Tofu

Mixed Vegetables | Fried Rice \$2.50