

L'ORIENTAL SIGNATURE ROLLS

Master Chef's creations

KUMA KUMA \$19.00

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

BAMBOO ROLL \$22.00

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

SPICY CRUNCHY ROLL \$22.00

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

BLACK TIGER ROLL \$22.00

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

RED DRAGON ROLL \$22.00

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

TORCH SALMON \$23.00

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

L'ORIENTAL ROLL \$23.00

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

ECLIPSE ROLL (riceless) \$24.00

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

MASTER CHEF ROLL \$24.00

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

SURF & TURF \$25.00

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

NIGIRI
(2 pcs)

SASHIMI
(3 pcs)

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

SUSHI

NORIMAKI (Rolls 8 pcs) \$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

TOKYO Smoked Eel, Cucumber, Crab Salad

APPETIZERS

VEGETABLE SPRING ROLL \$15.50

Or **CRISPY CRAB SPRING ROLL** \$17.50
peanut sauce | 2 pcs

CHICKEN SATAY \$17.75

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 \$26.75

Spring rolls, chicken satay,
shrimp tempura, pot stickers

EDAMAME \$8.50

steamed soy beans | Spicy (Optional)

BLUE POINT OYSTER \$7.00/each



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



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

BOWLS

SESAME GREEN SALAD \$16.75

Romaine Hearts, Cherry Tomato, Cucumber, Edamame, Crispy Wonton Skin, Avocado, served with Sesame Mayo

SUMMO BOWL \$25.00

Seaweed Salad, Tuna, Salmon, Avocado, topped with crunchy flakes and sesame seeds

TEPPANYAKI DONBURI \$26.75

Thinly sliced beef, broccoli, carrots, cabbage, served on a bed of rice

CHICKEN NOODLE SOUP \$25.75

Clear Chicken Noodle Soup with Shredded Chicken, Napa Cabbage, Black Shiitake Mushroom

MISO UDON NOODLE SOUP \$26.75

Thinly sliced Pork, Fish Ball, and Vegetables

COCONUT CURRY SHRIMP \$27.75

Coconut Curry Shrimp Noodle Soup



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)

NOODLES

Choices of:

Beef **\$35.00** | Shrimp **\$33.75**

Chicken **\$29.75** | Vegetables **\$29.75**

CHICKEN BREAST

\$29.00

PORK LOIN

\$29.00

SHRIMP

\$35.00

SALMON

\$33.00

SCALLOPS

\$37.00

NEW YORK STEAK

\$39.00

ANY 2 COMBINATION ABOVE

\$43.00

CAB BEEF TENDERLOIN

\$45.00**

BERMUDA FISH

\$MKT

Catch of the day (ask your server for details)



PAD THAI

Stir fried rice noodles with egg, bean sprout, scallions, topped with crushed peanuts and lime wedge



ORIENTAL NOODLES

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

CHOW MEIN

Stir fried egg noodles with mixed vegetables

YAKISOBA

Stir fried Japanese noodles with mixed vegetables, topped with seaweed

ENTRÉES

The following dishes served
with Steamed Jasmine Rice



KUNG PAO CHICKEN \$28.75

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

SWEET & SOUR CHICKEN \$28.75

with pineapple, bell peppers, cherry tomatoes,
and onions

GENERAL TSAO CHICKEN \$28.75

original Hunanese recipe
with tangy ginger sauce

THAI CURRY

Your choice of Yellow, Green, Red & Panang Curry Paste
Choice of Chicken \$28.75, Beef \$34.75, & Seafood \$37.75

stir-fried with broccoli, straw mushrooms, coconut,
baby corn, Thai coconut milk & Kaffir lime leaf

STIR-FRIED BEEF \$33.75

with garlic & black pepper sauce



L'ORIENTAL'S SPECIALTY

AROMATIC CRISPY DUCK

HALF \$37.00 | 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 | Mixed Vegetables |

Steam Tofu | Fried Rice \$2.50

Items marked with ** not valid for discounts or promotions

Surcharge applies for Dine Around

17% gratuities will be added to your bill