

ASIAN STREET FOOD

EDAMAME

moroccan spiced 10 | yuzu salted 8

PORK POT STICKERS 12

pork pot stickers | spicy sesame oil | rice wine vinegar

BRAISED PORK BELLY STEAMED BAO BUNS 11

soy braised pork belly | cucumber | cilantro

GRILLED CORN ELOTE 10

togarashi chili | honey wasabi | cotija cheese | fresh lime

YAKITORI 12

*grilled chicken skewers (2)
shishito cherry tomato skewer (1)
yuzu salt*

SALMON TARTARE TACOS (3) 15

*salmon tartare | yuzu guacamole | thai basil pico
micro shiso*

SALADS

CRISPY OCTOPUS SALAD 16

*frisse | micro shiso | pickled fresnos | balsamic reduction
crispy croutons | raita sauce*

TUNA SASHIMI SALAD 15

*pepper-crusting tuna tataki | mixed greens | heirloom cherry
tomatoes | dikon | garlic chips | onion soy vinaigrette*

CAESAR SALAD 14

baby romaine | crispy croutons | sesame miso caesar dressing

ORION'S WEDGE SALAD 10

*baby iceberg | heirloom cherry tomato | shredded carrots
sesame garlic sprinkle | ginger dressing*

ADD TO ANY SALAD

Seared Chicken Breast 8

Grilled Hanger Steak 9

Grilled Shrimp 9

Pepper-Crusting Tuna Tataki 10

HOT STARTERS

SALT & PEPPER FRIED CALAMARI 17

sweet and sour nam pla

CRAB CROQUETTE 15

*creamy crab | sweet corn | chinese cabbage
tonkatsu sauce*

STONE COOKED WAGYU BEEF TATAKI 22

3 oz japanese wagyu | quail egg | wafu dipping sauce

THAI PEI MUSSELS 15

*coconut milk | green curry | kaffer lime leaves |
lemongrass | thai chilis | bao buns*

COLD STARTERS

LOCAL OYSTERS ON THE HALF SHELL 16

half dozen | yuzu | shiso | rice wine mignonette

HAMACHI CARPACCIO 18

yellowtail sashimi | serrano | cilantro | yuzu soy sauce

ORION'S POKE BOWL

*salmon 18 | tuna 22 | half & half 20
avocado | wakame salad | nori seaweed
sushi rice | edamame | cucumbers | green onion*

SOUP

MISO SOUP 8

miso flavor & garnish changes daily

COCONUT CURRY CHICKEN SOUP 8

*shredded chicken | red bell pepper | bean sprouts | thai
basil red curry | coconut milk | rice*

WOK SPECIALTIES

Great for a Shareable Side

SHRIMP LO MEIN 28
savory chiyou sauce | udon noodles | shiitake bok choy | carrot | xo sauce | micro coriander

ORION'S CHICKEN PAD THAI 26
free-range chicken | rice noodles | tofu | scallions | bean sprouts | thai basil | red pepper nam pla | virginia peanuts

LOCAL FARM FRESH VEGETABLE UDON 28
vegetable yaki udon- garlic shoyou | smoked tofu | shiitake | snow peas | bell peppers | bok choy | micro shiso

FRIED RICE* 19
pork | carrots | shredded pea pods | onions | bean sprouts | egg

FROM THE SEA

BACKFIN CRAB CAKES 38
jumbo lump | sauted cauliflower | confit heirloom tomatoes | edamame puree | yuzu shishito

GRILLED LOCAL ROCKFISH 35
grated daikon | grilled onigiri | ponzu | sesame cream ponzu

MISO GLAZED BLACK COD 33
shaved and fried parsnip | house made sweet pickle | sumiso sauce

WHOLE LOCAL FISH 38
ginger and garlic sauted bok choy | ginger sauce

FRESH LOCAL CATCH 35
pan-seared local atlantic fish | obba butter | tri-colored smashed peewee potato | tri-colored baby carrots | carrot ginger puree | roasted pearl onion | mitsuba gremolata

SEARED SALMON 28
kobocha puree | sauted bok choy | sweet soy glaze | negi

THAI BASIL SHRIMP 28
crispy breaded shrimp | red onions | fresno peppers | cilantro | thai basil sauce | citrus sauce | rice

FROM THE LAND

CHAR SUI LAMB 35
asian potato salad | hoisin | chinese broccoli | herb salad

DUCK BREAST 30
mandarin orange glaze | jagatama potato | roasted beets | miso reduction | micro tangerine salad

8 OZ GRILLED FILET OF BEEF 45
roasted rainbow beets | 5 spice honey glazed baby carrot | miso mash | wafu sauce

BRASSTOWN GRASS-FED
14 OZ GRILLED RIBEYE 48
roasted pea wee potatoes | obba compound butter | grilled asparagus | sesame cream | anticucho sauce

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server of any food allergens.

FROM THE SUSHI BAR

NIGIRI OR SASHIMI

3 PIECE COMBO 17
Select Three: Ikura Salmon Roe Gunkan, Maguro Ahi Tuna, Hamachi Yellowtail, Shiromi White Fish, Sake Salmon, Tako Octopus, Hotate Scallop*
*available for nigiri only

DELUXE NIGIRI 15 PER PIECE
Wagyu Beef, Uni Sea Urchin Gunkan, White Fish with Ponzu Gel

NIKKEI NIGIRI 20 3 PIECES
SURF & TURF *tuna | beef filet | salmon*
WHITE FISH *citrus ponzu gel | nori | avocado salsa*
TEMPURA EEL *sweet soy sauce | scallions*

MAKI SUSHI ROLLS

INSIDE OUT ROLLS

SPICY TUNA ROLL 12
tuna | spicy mayonnaise | cucumber | sesame seeds

CALIFORNIA ROLL 12
fresh snow crab leg | avocado | cucumber | tobiko

TEMPURA SHRIMP ROLL 12
tempura shrimp | cucumber | avocado | eel sauce

SUSHI PARTY PLATTERS

SUSHI COMBINATION 33
six-piece nigiri | tekka tuna roll

SASHIMI COMBINATION 35
three slices - three kinds - sashimi

SUSHI & SASHIMI COMBINATION 74
twelve pieces - nigiri | california roll | tempura shrimp roll | three kinds of sashimi

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server of any food allergens.

SPECIALTY ROLLS

FUSION ROLL 20
salmon | white fish | eel | avocado | fine chopped pico de gallo | anticuchero sauce

TRIPLE SPICY TUNA ROLL 20
peppered spicy tuna | jalapeño | black pepper tuna tataki | obba shiso chimichirri | micro shiso | ponzu pearls | ponzu lime

SPICY LOBSTER & SHRIMP ROLL 20
shrimp tempura | avocado | shrimp and lobster | wasabi mayo | spicy mayo | wasabi tobiko

YELLOWTAIL HAMACHI JALAPEÑO ROLL 20
yellowtail negi hama roll | yellowtail sahim | shaved onions | serrano | micro cilantro | yuzu pearls | yuzu soy

PASSIONFRUIT HAMACHI ROLL 18
yellowtail | avocado | yellowtail sashimi | chili tobiko | negi | passion fruit aoli

MAKI MY RADISH (NO RICE ROLL) 15
salmon | tuna | crab meat | avocado | green onion | pickled radish | katsura

DUO TARTARE ROLL 20
salmon tartare | tuna tartare | avocado | cucumber | green onion | sweet soy sauce | pico

PERUVIAN ROLL 21
tempura shrimp | tuna | avocado | fried japanese sweet potatoes | aji amarillo | citrus sauce

VEGETARIAN ROLL 14
mirin marinated tomato | asparagus | takuan | tamarind sauce