HOT STARTERS

EDAMAME
spicy garlic 10 | yuzu salt 8

PORK POT STICKERS (6) 12
pork pot stickers | spicy sesame oil | rice wine soy vinegar

BRAISED PORK BELLY STEAMED BAO BUNS (2) 11
soy braised pork belly | cucumber | micro cilantro

GRILLED CORN ELOTE 12
edamame | togarashi | honey wasabi aioli | cotija cheese
fresh lime | fried wonton chips

CHICKEN YAKITORI (2) 12
grilled chicken skewers | shishito | cherry tomato
togarashi | yakitori sauce

DUCK CONFIT EGGROLLS 12
shredded confit duck thigh | carrots | cabbage | scallions
cilantro | thai basil | wood ear mushrooms
orange marmalade sauce

FIRECRACKER CAULIFLOWER 14
panko breaded tri-color cauliflower | firecracker aioli
parsley | scallions

CRAB RANGOON CHOPSTICKS (5) 12
lump crab | cream cheese | water chestnuts | scallion
orange marmalade dipping sauce

SHRIMP HAND GRENADES (2) 8
baked shrimp | rice | nori | garlic aioli | togarashi | orange slices

7 SPICED AHI 16
pressed sushi rice | spicy tuna | serrano | cilantro
black tobiko | spicy mayo | honey wasabi aioli | eel sauce

SALT & PEPPER FRIED CALAMARI 17
parsley | sesame seeds | sweet and sour nam pla

500° HOT ROCK WAGYU 65
sliced a5 wagyu beef | egg yolk truffle motoyaki

WAGYU TARTAR 45
japanese a5 | roasted bone marrow | black garlic sauce
smoked trout | roe | truffle caviar | french baguette

THAI PEI MUSSELS 18
coconut milk | green curry | kaffir lime leaves
lemongrass | chinese chilis | bao buns (2)

COLD STARTERS

SALMON TARTARE TACOS (3) 15
salmon tartare | yuzu guacamole | thai basil pico | micro cilantro

LOCAL OYSTERS ON THE HALF SHELL 16
half dozen | shiso oil | yuzu rice wine mignonette
tabasco | horseradish cream | lemon

HAMACHI CARPACCIO 22
yellowtail sashimi | daikon oroshi | chives | serrano
yuzu soy | micro cilantro | habanero masago

TUNA TARTARE 22
tuna | avocado | black tobiko | micro greens
shallots | chives | wonton chips | truffle soy

SALMON CRUDO 20
salmon sashimi | yuzu cream | fresno chili
radish | micro cilantro | shallots | charcoal salt
heirloom cherry tomato | obba shiso oil

WAGYU TATAKI 26
seared a5 wagyu | nashi pear | pine nuts
quail egg gochujang | korean chili sauce

SALADS

CRISPY OCTOPUS SALAD 16
sakura micro greens frisée mix | pickled fresno | balsamic reduction
crispy croutons | roasted red pepper coulis

CAESAR SALAD 14
baby romaine | crispy croutons | sesame miso caesar dressing

ORION’S HOUSE SALAD 14
spring mix | heirloom cherry tomatoes | tri-color carrot
cucumber | crispy garlic | onion soy vinaigrette

ASIAN CHOPPED SALAD 14
napa and red cabbage | crispy fried sweet potatoes
carrots | red bell pepper | sweet soy vinaigrette | scallions
add to any salad:
seared chicken breast 8, grilled filet 15, grilled shrimp 9,
pepper-crusted tuna tataki 10, crab cake 15, salmon 12

SOUPS

MISO SOUP 8
miso dashi broth | scallion | tofu | wakame

COCONUT CURRY CHICKEN SOUP 8
shredded chicken | red bell pepper | bean sprouts
thai basil | red curry | coconut milk | rice

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## WOK SPECIALTIES

**Individual | Family Style**  
*add to any wok specialty: chicken 8, pork 5, shrimp 9*

| Item                                      | Price  
|-------------------------------------------|--------
| FRIED RICE 16 | 22  
carrots | shredded pea pods  
onions | bean sprouts | egg
| ORION’S PAD THAI 20 | 30  
rice noodles | tofu | scallions | bell peppers  
bean sprouts | thai basil | red pepper nam pla  
virginia peanuts | egg
| LOCAL FARM FRESH LO MEIN 18 | 28  
vegetable yaki udon-garlic shoyu | tofu  
shiitake | snow peas | bok choy | cabbage  
brocolili | onion | scallions

### FROM THE SEA

| Item                                      | Price  
|-------------------------------------------|--------
| BACKFIN CRAB CAKES 38  
lump crab | sautéed cauliflower | confit heirloom tomatoes  
roasted edamame | shishito | edamame puree  
yuzu wasabi remoulade
| MISO GLAZED BLACK COD 35  
shaved and fried parsnip | housemade sweet pickle  
kinpie lotus root
| LEMONGRASS ENCRUSTED SWORDFISH 35  
lemongrass panko breading | blistered kale  
peewee potato | yuzu caper cream
| CHILI WHOLE LOBSTER 55  
chili crisp butter whole lobster | roasted corn succotash  
togarashi | peewee potatoes
| JUMBO SCALLOP 32  
u-10 scallops | enoki mushrooms | quinoa miso risotto  
shallots | chives | sake cream sauce

### FROM THE LAND

| Item                                   | Price  
|----------------------------------------|--------
| CHAR SIU LAMB 42  
Asian potato salad | hoisin | chinese broccoli | herb salad
| SEARED DUCK BREAST 30  
duck breast | miso parsnip puree | yuzu lacinato kale  
pickled shallots | pickled radish | toasted pine nuts  
toki cherry gastrique
| BLACKENED CHICKEN RED CURRY ALFREDO 30  
blackened chicken breast | red curry alfredo  
feettuccini noodles | baby arugula | heirloom cherry tomato  
shaved parmesan cheese | ito togarashi
| GRILLED FILET 49  
5 spice honey carrots | miso potato puree | braised shiitake  
blistered pearl onions | beet puree | gochujang bordelaise
| GRILLED PRIME RIBEYE 52  
ooba butter peewee potatoes | grilled asparagus | sautéed cauliflower  
onion petals | red wine demi reduction | ginger sauce
| SHORT RIB 42  
sous vide short rib | purple sweet potato puree  
corn and edamame | succotash | pan au jus

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**FROM THE SUSHI BAR**

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### NIGIRI OR SASHIMI

**INDIVIDUAL PIECES**
- ikura - salmon roe $6
- maguro - tuna $7
- hamachi - yellowtail $7
- shiromi - white fish $5
- sake - salmon $6
- tako - octopus $6
- hotate - scallop $6
- ika - squid $5
- unagi - eel $6
- ebi - shrimp $6

**DELUXE INDIVIDUAL PIECES**
- hamachi - yellowtail with serrano & ponzu pearls $15
- japanese wagyu beef $15
- uni - sea urchin $15
- shiromi - whitefish with yuzu pearls $15
- surf & turf - wagyu beef, toro fatty tuna, truffle $20
- tempura unagi - tempura eel with sweet soy & scallion $15

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### 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

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### MAKI SUSHI ROLLS

#### INSIDE OUT ROLLS

- **SPICY TUNA ROLL** 12
  - tuna | spicy mayonnaise | cucumber

- **CALIFORNIA ROLL** 12
  - snow crab | avocado | cucumber | tobiko

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

### SPECIALTY ROLLS

- **TRIPLE SPICY TUNA ROLL** 20
  - spicy tuna | jalapeño | black pepper tuna tataki
  - ooba shiso | chimichurri | shaved onions | serrano salsa
  - micro greens | ponzu pearls | ponzu | lime

- **SPICY LOBSTER & SHRIMP ROLL** 20
  - shrimp tempura | avocado | shrimp and lobster salad
  - wasabi mayo | spicy mayo | wasabi tobiko | green onion

- **YELLOWTAIL HAMACHI JALAPENO ROLL** 20
  - yellowtail negihama roll | yellowtail sashimi | shaved onions
  - serrano salsa | micro cilantro | yuzu pearls | ponzu | lime

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

- **FIREWORK SALMON** 20
  - spicy cilantro salmon | salmon sashimi
  - yuzu tobiko | chili oil | eel sauce

- **SURF AND TURF** 32
  - tempura lobster tail | avocado | torched wagyu
  - horseradish aioli | truffle carpaccio | truffle pearls

- **HARVEST ROLL** 14
  - tempura asparagus | daikon | kampyo | carrot
  - avocado | cucumber | soy paper

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