**LUNCH**

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**LIGHT FARE**

**EDAMAME**
- spicy garlic 10 | yuzu salt 8

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

**SALMON TARTARE TACOS (3) 15**
- yuzu guacamole | thai basil pico | micro cilantro

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

**BRAISED PORK BELLY STEAMED BAO BUNS (2) 12**
- 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 EGGGROLLS 12**
- shredded confit duck thigh | carrots | cabbage | scallions
- cilantro | thai basil | wood ear mushrooms

**FIRECRACKER CAULIFLOWER 14**
- panko breaded tri-color cauliflower | firecracker aioli
- parsley | scallions | orange marmalade sauce

**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

**FISH TACOS (3) 16**
- japanese peppered local fish | flour tortilla | thai basil pico gochujang aioli | yuzu guacamole | micro cilantro

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**SOUPS & SALADS**

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

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

**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

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**HANDHELDs**

- choice of hand-cut russet fries, small Orion’s house salad or Caesar salad

**BULGOGI STEAK SANDWICH 16**
- black garlic truffle aioli | blanco queso fresco
- sautéed onions | peppers | mushroom | french baguette

**KOBE BEEF BURGER 24**
- kobe beef | truffle parmesan aioli | onion soy slaw | tomato
- american cheese | caramelized onions | milk bun

**KOREAN FRIED CHICKEN SANDWICH 15**
- marinated breaded free-range chicken breast | pineapple aioli | kimchi slaw
- milk bun

**MAINE LOBSTER BANH MI 26**
- maine lobster | carrot daikon slaw | mint mayo | new england split bun

**CRAB CAKE SANDWICH 21**
- lump crab | thai basil aioli | baby arugula | matchstick carrots | milk bun

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

20% gratuity will be added to parties of 6 or more. Limit of two split checks.
LUNCH

RAW BAR

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

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

ORION’S POKE BOWL
salmon 18 | tuna 22 | half & half  20
avocado | wakame salad | nori | seaweed
sushi rice | edamame | cucumbers | green onion

FROM THE SUSHI BAR

CLASSIC 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 toshikaki
ooba shiso | chimichurri | shaved onions | serrano salsa
micro green | 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 JALAPEÑO ROLL  20
yellowtail negihama roll | yellowtail sashimi | shaved onions
serrano salsa | micro cilantro | yuzu pearls | yuzu soy | 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 | wagyu
horseradish aioli | truffle carpaccio | truffle pearls

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

FROM THE WOK

KOREAN BEEF BOWL  16
shaved beef | sautéed onions | green onion
bulgogi sauce | rice | over easy egg | served over rice

TONKATSU DON 15
panko breaded chicken breast | sautéed onions
green onion | sweet soy sauce | served over rice

CHEF’S SPECIAL RAMEN 14
seasonal and daily selections

THAI PEI MUSSELS  18
cocount milk | green curry | kaffir lime leaves
lemongrass | thai chili | bao buns (2)

FRIED RICE 15
carrots | shredded pea pods | onions | bean sprouts | egg
add protein: chicken 8, pork 5, shrimp 9

ORION’S CHICKEN PAD THAI  21
free-range chicken | rice noodles | tofu | scallions | bean sprouts
thai basil | bell peppers | red pepper nam pla | virginia peanuts

FROM THE SEA

GRILLED LOCAL ROCKFISH  32
braised daikon | brussel sprouts | sauce vierge
fish sauce salted rice chip

SEARED SALMON  29
cauliflower steak | forbidden rice | pickled cucumbers
sautéed beets | sweet chili glaze

BACKFIN CRAB CAKE  22
lump crab | sautéed cauliflower
confit heirloom tomatoes | roasted edamame | shishito
edamame puree | yuzu wasabi remoulade

SAPPORO FISH AND CHIPS  19
sapporo battered cod | honey wasabi tartar
fries | soy sauce

LUNCH COMBINATION

PICK TWO MAKI COMBO  20
 california | spicy tuna | spicy yellowtail
 philadelphia | tempura shrimp

3 PIECE NIGIRI COMBO  17
tuna | salmon | yellowtail

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