



ORION'S ROOF  
G A R D E N & D I N I N G

## DINNER MENU

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## HOT STARTERS

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### 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)*

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## COLD STARTERS

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### 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*

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## SALADS

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### 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-crusting tuna tataki 10, crab cake 15, salmon 12*

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## SOUPS

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### 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

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*Individual | Family Style (serves 3-4 people)*

**PORK FRIED RICE 21 | 27**  
*pork | carrots | shredded pea pods  
onions | bean sprouts | egg*

**SHRIMP ORION'S PAD THAI 29 | 39**  
*shrimp | rice noodles | tofu | scallions  
bell peppers | bean sprouts | thai basil  
red pepper nam pla | virginia peanuts | egg*

**CHICKEN LO MEIN 26 | 36**  
*chicken | vegetable yaki udon-garlic shoyu  
tofu | shiitake | snow peas | bok choy  
cabbage | broccolini | onion | scallions*

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## FROM THE SEA

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**BACKFIN CRAB CAKES 38**  
*lump crab | sautéed cauliflower | confit heirloom tomatoes  
roasted edamame | shishito | edamame puree  
yuzu wasabi remoulade*

**SEARED LOCAL ROCKFISH 32**  
*brasied daikon | brussel sprouts | sauce vierge  
fish sauce salted rice chip*

**MISO GLAZED BLACK COD 35**  
*shaved and fried parsnip | housemade sweet pickle  
kinpie lotus root*

**WHOLE SNAPPER 38**  
*ginger and garlic sautéed bok choy | soy ginger reduction sauce*

**LEMONGRASS ENCRUSTED SWORDFISH 35**  
*lemongrass panko breading | blistered kale  
peewee potato | yuzu caper cream*

**SEARED SALMON 29**  
*cauliflower steak | forbidden rice | pickled cucumbers  
sautéed beets | pickled red onion | sweet chili glaze | scallions*

**CHILI WHOLE LOBSTER 55**  
*chili crisp butter whole lobster | roasted corn succotash  
togarashi | peewee potatoes*

**WHOLE SEARED BRANZINO 34**  
*spatchcock whole branzino | confit tomatoes | scallions  
parsley | crispy ginger | crispy garlic | lemon*

**JUMBO SCALLOP 32**  
*u-10 scallops | enoki mushrooms | quinoa miso risotto  
shallots | chives | sake cream sauce*

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## FROM THE LAND

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**TANDOORI LAMB CHOP 42**  
*raita | onion bhajis | lentil dal*

**GRILLED FILET 49**  
*5 spice honey carrots | miso potato puree | braised shiitake  
blistered pearl onions | beet puree | gochujang bordelaise*

**SEARED DUCK BREAST 30**  
*duck breast | miso parsnip puree | yuzu lacinato kale  
pickled shallots | pickled radish | toasted pine nuts  
toki cherry gastrique*

**GRILLED PRIME RIBEYE 52**  
*ooba butter peewee potatoes | grilled asparagus | sautéed cauliflower  
onion petals | red wine demi reduction | ginger sauce*

**BLACKENED CHICKEN RED CURRY ALFREDO 30**  
*blackened chicken breast | red curry alfredo  
fettuccini noodles | baby arugula | heirloom cherry tomato  
shaved parmesan cheese | ito togarashi*

**SHORT RIB 42**  
*sous vide short rib | purple sweet potato puree  
corn and edamame | succotash | pan au jus*

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

# FROM THE SUSHI BAR

## NIGIRI OR SASHIMI

### INDIVIDUAL PIECES

*ikura - salmon roe \$6*

*maguro - tuna \$7*

*hamachi - yellowtail \$7*

*sake - salmon \$6*

*tako - octopus \$6*

*hotate - scallop \$6*

*ika - squid \$5*

*ebi - shrimp \$6*

*chu-toro - medium fatty tuna \$8*

*o-toro - fatty tuna \$10*

*hamachi suna-zuri - yellowtail belly \$10*

*sake no hara - salmon belly \$9*

### DELUXE INDIVIDUAL PIECES

*hamachi - yellowtail with serrano & ponzu pearls \$15*

*japanese waygu beef \$15*

*uni - sea urchin \$15*

*surf & turf - waygu beef, toro fatty tuna, truffle \$20*

## 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*

## 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 JALAPEÑO 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*