



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

DINNER MENU

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*

WOK SPECIALTIES

Individual | Family Style (serves 3-4 people)

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

CHICKEN ORION'S PAD THAI 28 | 38
*chicken | rice noodles | tofu | scallions
bell peppers | bean sprouts | thai basil
red pepper nam pla | virginia peanuts | egg*

LO MEIN 18 | 28
*vegetable yaki udon-garlic shoyu
tofu | shiitake | snow peas | bok choy
cabbage | broccolini | onion | scallions*

FROM THE SEA

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 | steamed rice*

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*

FROM THE LAND

***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