



# DINNER

## ASIAN STREET FOOD

### EDAMAME 7

*soybeans | smoked fleur de sel*

### PORK POT STICKERS 10

*wok-fried pork pot stickers | spicy sesame oil  
szechuan pepper | rice wine vinegar*

### PORK BAO BUN 9.50

*cha siu pork | cucumber | scallion | sweet miso*

### GRILLED BABY CORN ELOTE 8.50

*togarashi seven-spiced chili | wasabi aioli  
cotija cheese | fresh lime*

### YAKITORI 9.50

*grilled chicken skewers | shichimi | yuzu kosyo*

### TEMPURA POKE BOWL 21

*tempura shrimp & shiitake | edamame | sushi rice  
avocado | sweet soy tsume*

## COLD STARTERS

### LOCAL OYSTERS ON THE HALF SHELL 15

*half dozen | yuzu | shiso | rice wine vinegar mignonette*

### HAMACHI CARPACCIO 16.75

*yellowtail sashimi | serrano | cilantro | yuzu soy sauce*

### ORION'S POKE BOWL 17

*salmon | tuna | avocado | wakame salad | nori seaweed  
sushi rice | orange segments | cucumbers | green onion*

### SCALLOP CRUDO 15.75

*radish | smoked trout roe | tamari soy | yuzu  
tosaka nori | cilantro | ahi panca*

### CONCH CEVICHE 14.75

*pico de gallo | serrano | cilantro | yuzu soy*

## HOT STARTERS

### MISO YUZU BLACK COD 17

*phyllo pastry | boston bibb lettuce*

### CRAB CROQUETTE 15

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

### UNI CARBONARA 17

*noodles | smoked pork | sweet peas | parmesan*

### WAGYU BEEF TATAKI 22

*nashi pear | pinenuts | quail egg  
gochujang korean chili sauce | soy sauce*

### THAI PEI MUSSELS 14

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

## FROM THE SUSHI BAR

### NIGIRI OR SASHIMI

#### 3 PIECE COMBO 16

*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 13.75 PER PIECE

*Wagyu Beef, Uni Sea Urchin Gunkan, White Fish with  
Ponzu Gel*

#### NIKKEI NIGIRI 19 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 10.50

*tuna | spicy mayonnaise | cucumber | sesame seeds*

#### CALIFORNIA ROLL 10.50

*fresh snow crab leg | avocado | cucumber | tobiko*

#### TEMPURA SHRIMP ROLL 10.50

*tempura shrimp | asparagus | spicy mayonnaise*

#### PASSIONFRUIT HAMACHI ROLL 12.75

*yellowtail | avocado | tobiko | passionfruit hot sauce*

#### SPICY LOBSTER & SHRIMP ROLL 12.75

*lobster | shrimp | avocado | spicy mayonnaise  
tobiko | rocoto sauce*

## SPECIALTY ROLLS

#### VAB ROLL 19

*panko fried fresh white fish | avocado | cucumber  
tuna | tobiko*

#### DUO TARTARE ROLL 19

*salmon tartare | tuna tartare | avocado | cucumber  
green onion | sweet soy sauce*

#### PERUVIAN ROLL 20

*tempura shrimp | tuna | avocado  
fried japanese sweet potatoes | aji amarillo citrus sauce*

#### MAKI MY RADISH (NO RICE ROLL) 14

*salmon | tuna | crab meat | avocado  
green onion | pickled radish katsura*

#### TRIPLE SPICY TUNA ROLL 19

*spicy tuna | black pepper tataki tuna  
red onion | serrano chili | cilantro | ponzu*

#### YELLOWTAIL HAMACHI JALAPEÑO CHILI 19

*yellow negi hama roll | yellowtail hamachi sashimi  
maui onion | jalapeño | cilantro | yuzu soy*

#### VEGETARIAN ROLL 12.50

*mirin marinated tomato | asparagus | takuan  
tamarind sauce*

## SUSHI PARTY PLATTERS

#### SUSHI COMBINATION 31

*six-piece nigiri | tekka tuna roll*

#### SASHIMI COMBINATION 33

*three slices - three kinds - sashimi*

#### SUSHI & SASHIMI COMBINATION 69

*twelve pieces - nigiri | california roll | tempura shrimp roll | three kinds of sashimi*



# DINNER

## SOUPS & SALADS

CHEF HISASHI'S MISO SOUP 6.50  
*miso flavor & garnish changes daily*

COCONUT CURRY CHICKEN SOUP 7.50  
*shiitake | bean sprouts | thai basil  
green curry | coconut milk*

LOBSTER SALAD 22  
*mesclun greens | yuzu soy emulsion  
shaved local seasonal vegetables*

TUNA SASHIMI SALAD 14  
*pepper-crusting tuna tataki | onion soy vinaigrette*

CAESAR SALAD 10.50  
*baby romaine | togarashi seven spice croutons  
parmesan | miso caesar dressing*

ORION'S HOUSE SALAD 8.50  
*iceberg | shaved asparagus  
daikon radish | crisp baby tri-color carrots  
fried noodle | yuzu citrus ponzu*

THAI GREEN PAPAYA SALAD 10  
*bean sprouts | thai basil | fish sauce  
chili peppers | virginia peanuts*

*Add to any Salad: Seared Chicken Breast 6.50, Grilled Hanger Steak 8.50, Grilled Shrimp 8.50, Pepper-Crusted Tuna Tataki 8.50*

## WOK SPECIALTIES

SHRIMP UDON 25.50  
*garlic shoyu | udon noodles | shiitake | cilantro  
xo jang sauce*

CHICKEN PAD THAI 24  
*joyce farms free range chicken | rice noodles  
tofu | thai basil | curry | nam pla | virginia peanuts*

WHOLE LOCAL FISH 36  
*shaved bok choy | ginger sauce*

LOCAL FARM FRESH VEGETABLE LO MEIN\* 26  
*egg noodles | tofu | shiitake | snow peas  
asparagus | bok choy | tamari soy*

FRIED RICE\* 18  
*smoked pork | carrots | peas  
egg | bean sprouts*

*Great for a Family Style Side, 3-4 Guests*

## FROM THE SEA

CRAB CAKES 34.50  
*jumbo lump | baby arugula | asian tartar sauce*

SEARED NEW ENGLAND DRY PACK SCALLOPS 32.50  
*forbidden rice | stir fried vegetables | white miso butter*

STEAMED CHILEAN SEABASS 34.75  
*preserved olive spread | stir fried chinese broccoli  
egg fried rice*

GRILLED LOCAL ROCKFISH 32.50  
*grated daikon | soy | ponzu | sesame cream | grilled rice ball*

YUZU MISO BLACK COD 30.50  
*pickled ginger | yuzu miso glaze | fried gobo burdock  
steamed rice*

FRESH LOCAL CATCH 32.50  
*pan-seared local Atlantic fish | saffron risotto  
curried caponata | lemongrass beurre blanc*

## FROM THE LAND

LOCAL ROASTED RACK OF LAMB 32.50  
*black walnut sesame shiso crust | bulgogi sauce  
sweet potato | haricot verts*

GRILLED CORNISH GAME HEN 27.50  
*cilantro rice | jalapeño ponzu sauce*

DUCK BREAST 28.50  
*orange miso glaze | orange segments  
jagatama potato | roasted brussels sprouts, beets, lime,  
pomegranate seeds*

SHORT RIBS 30.50  
*braised in soy broth | pine nuts | jujube | daikon  
carrot wasabi mashed potatoes | snap peas*

GRILLED FILET OF BEEF 34.50  
*wasabi mashed potato spring roll Harumaki  
5 spice honey glazed baby carrot | grilled asparagus  
black bean Veal Jus*

BRASSTOWN GRASS-FED  
14 OZ GRILLED RIBEYE 44.50  
*Anticucho sauce | chef's regional accoutrements*

## DESSERT

ORION'S KAKIGORI 11.50  
*tempered shaved ice  
choice of flavor: SEASONAL FRUIT or "UJIKINTOKI"  
matcha green tea | sweet red bean*

NUTS & BERRIES GELATO "SUSHI ROLL" 12.75  
*5 spice pecan & walnut | dried cranberries | sesame seeds  
vanilla gelato | chocolate maple drizzle*

DRAGON FRUIT VEGAN "CHEESECAKE" 11.75  
*cashew | fresh dragon fruit | berries | pure maple syrup  
vegan | soy free | gluten free*

YUZU CRÈME BRULEE 9.50  
*yuzu citrus juice | caramelized sugar*

STRAWBERRY SAKE SABAYON 10.50  
*strawberry | sake sabayon | mint*

SIGNATURE CAVALIER MILE HIGH CAKE 13.75  
*Tarnished Truth bourbon soaked dark chocolate genoise  
espresso buttercream milk chocolate cremeaux*

CHEF'S SELECTION OF HOMEMADE SORBETS 7.50  
*seasonal choices*