

ASIAN STREET FOOD

EDAMAME

spicy garlic 10 | yuzu salted 8

PORK POT STICKERS 12

pork pot stickers | spicy sesame oil | rice wine vinegar

BRAISED PORK BELLY STEAMED BAO BUNS 11

soy braised pork belly | cucumber | cilantro | micro cilantro

GRILLED CORN ELOTE 10

togarashi chili | honey wasabi aioli | cotija cheese | fresh lime

CHICKEN YAKITORI 12

*grilled chicken skewers (2)
shishito cherry tomato skewer (1)
yuzu salt*

SALMON TARTARE TACOS (3) 15

*salmon tartare | yuzu guacamole
thai basil pico | micro cilantro*

DUCK CONFIT EGGROLLS 12

shredded duck | carrots | cabbage | scallions

FIRECRACKER CAULIFLOWER 14

flash fried tri-color cauliflower | firecracker aioli

CRAB RANGOON CHOPSTICKS 12

*jumbo lump crab | cream cheese | scallion
water chestnuts | orange marmalade dipping sauce*

SHRIMP HAND GRANADES 8

baked shrimp | rice | nori | garlic aioli

7 SPICED AHI 16

*pressed sushi rice | spicy tuna | serrano | cilantro
black tobiko | spicy mayo | honey wasabi aioli*

HOT STARTERS

SALT & PEPPER FRIED CALAMARI 17

sweet and sour nam pla

WAGYU BEEF TATAKI 22

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

THAI PEI MUSSELS 18

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

COLD STARTERS

LOCAL OYSTERS ON THE HALF SHELL 16

half dozen | yuzu | foam | shiso oil | rice wine mignonette

HAMACHI CARPACCIO 22

yellowtail sashimi | serrano | cilantro | ponzu sauce

TUNA TARTARE 22

*bluefin tuna | avocado | black tobiko
chives | taro chips | truffle soy*

TUNA FLIGHT 25

akami | chu toro | o-toro

SCALLOP CRUDO 18

*umebashi honey | pickled shallots
watermelon radish | cucumber | scallion oil*

KAMIKAZE BOATS 10

spicy tuna | endive | black tobiko | spicy mayo

SALADS

CRISPY OCTOPUS SALAD 16

*frisee | sakura micro greens | pickled fresno balsamic reduction
crispy croutons | raita sauce*

TUNA SASHIMI SALAD 15

*pepper-crusting tuna tataki | spring mix | red pepper
carrot | scallions | crispy garlic | onion soy vinaigrette*

CAESAR SALAD 14

baby romaine | crispy croutons | sesame miso caesar dressing

ORION'S HOUSE SALAD 14

*spring mix | heirloom cherry tomatoes | tri color carrot parmesan
twill | cucumber | 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 Hanger Steak 9, Grilled Shrimp 9,
Pepper-Crusting Tuna Tataki 10, Crab Cake 15*

SOUPS

MISO SOUP 8

miso dashi broth | scallion | tofu | chives

COCONUT CURRY CHICKEN SOUP 8

*shredded chicken | red bell pepper | bean sprouts
thai basil | red curry | coconut milk | rice*

* 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.

WOK SPECIALTIES

Great for a Shareable Side

SHRIMP LO MEIN 28

*savory chiyou sauce | udon noodles | shiitake bok choy
carrot | xo sauce | micro coriander | onion
bell peppers | scallions*

LOCAL FARM FRESH VEGETABLE UDON 28

*vegetable yaki udon-garlic shoyou | smoked tofu
shiitake | snow peas | bok choy | cabbage broccolini
onion | micro shiso*

ORION'S CHICKEN PAD THAI 26

*free-range chicken | rice noodles | tofu | scallions
bean sprouts | thai basil | red pepper nam pla | virginia peanuts*

FRIED RICE* 19

*pork | carrots | shredded pea pods
onions | bean sprouts | egg*

FROM THE SEA

BACKFIN CRAB CAKES 38

*jumbo lump | sauteed cauliflower | confit heirloom tomatoes
roasted edamame | shishito | edamame puree*

MISO GLAZED BLACK COD 33

*shaved and fried parsnip | house made sweet pickle
sumiso sauce*

FRESH LOCAL CATCH 35

*pan-seared local atlantic fish | obba butter
tri-colored smashed peewee potato | tri-colored baby carrots
carrot ginger puree | roasted pearl onion | mitsuba gremolata*

GRILLED LOCAL ROCKFISH 32

sauteed zucchini | grated daikon | ponzu | sesame cream

WHOLE LOCAL FISH 38

ginger and garlic sauted bok choy | ginger sauce

SEARED SALMON 29

*cauliflower steak | forbidden rice | pickled cucumbers
pickled beet | sweet chili glaze*

THAI BASIL SHRIMP 28

*crispy breaded shrimp | red onions | fresno peppers
cilantro | thai basil sauce citrus sauce | rice*

FROM THE LAND

CHAR SUI LAMB 39

*asian potato salad | hoisin
chinese broccoli | herb salad*

DUCK BREAST 30

*mandarin orange glaze | jagatama potato
roasted beets | miso reduction | micro tangerine salad*

8 OZ GRILLED FILET OF BEEF 45

*roasted rainbow beets | 5 spice honey glazed baby carrot
miso mash | wafu sauce*

BRASSTOWN GRASS-FED 14 OZ GRILLED RIBEYE 48

*roasted pea wee potatoes | obba compound butter
grilled asparagus | sesame cream | anticucho sauce*

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FROM THE SUSHI BAR

NIGIRI OR SASHIMI

3 PIECE COMBO 17

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 15 PER PIECE

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

NIKKEI NIGIRI 20 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 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

FUSION ROLL 20

*eel | avocado | cucumber | salmon | white fish
pico de gallo | anticuchero sauce*

TRIPLE SPICY TUNA ROLL 20

*spicy tuna | jalapeño | black pepper tuna tataki
obba 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 JALAPENO ROLL 20

*yellowtail negi hama roll | yellowtail sashimi | shaved onions
serrano salsa | micro cilantro | yuzu pearls | yuzu soy | lime*

PASSIONFRUIT HAMACHI ROLL 21

*yellowtail | avocado | yellowtail sashimi
chili tobiko negi | passion fruit aoli*

PERUVIAN ROLL 21

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

FIREWORK SALMON 20

*spicy cilantro salmon | salmon sashimi
mayo | lemon | chili oil | eel sauce*

SURF AND TURF 32

*tempura lobster tail | avocado | wagyu
horseradish cream | truffle carpaccio | truffle pearls*

VEGETARIAN ROLL 14

*mirin marinated tomato | asparagus takuan
cucumber | avocado*

HARVEST ROLL 14

*tempura asparagus | daikon | kampyo | carrot
avocado | cucumber | soy paper*

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