



# DINNER

## ASIAN STREET FOOD

EDAMAME 7.50

*soybeans | smoked fleur de sel*

PORK POT STICKERS 11.50

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

PORK BAO BUN 11

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

GRILLED CORN ELOTE 10

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

YAKITORI 10

*grilled chicken skewers | shichimi | yuzu kosyo*

TEMPURA POKE BOWL 22.50

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

## COLD STARTERS

LOCAL OYSTERS ON THE HALF SHELL 16

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

HAMACHI CARPACCIO 18

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

ORION'S POKE BOWL 18

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

SCALLOP CRUDO 17

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

CONCH CEVICHE 15

*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 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 | sesame seeds*

CALIFORNIA ROLL 12

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

TEMPURA SHRIMP ROLL 12

*tempura shrimp | asparagus | spicy mayonnaise*

PASSIONFRUIT HAMACHI ROLL 14

*yellowtail | avocado | tobiko | passionfruit hot sauce*

SPICY LOBSTER & SHRIMP ROLL 14

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

### SPECIALTY ROLLS

FUSION ROLL 20

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

DUO TARTARE ROLL 20

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

PERUVIAN ROLL 21

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

MAKI MY RADISH (NO RICE ROLL) 15

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

TRIPLE SPICY TUNA ROLL 20

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

YELLOWTAIL HAMACHI JALAPEÑO CHILI 20

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

VEGETARIAN ROLL 14

*mirin marinated tomato | asparagus | takuan  
tamarind sauce*

## 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*



# DINNER

## SOUPS & SALADS

CHEF HISASHI'S MISO SOUP 7.50  
*miso flavor & garnish changes daily*

COCONUT CURRY CHICKEN SOUP 8.50  
*shiitake | bean sprouts | thai basil  
green curry | coconut milk*

LOBSTER SALAD 23.50  
*mesclun greens | yuzu soy emulsion  
shaved local seasonal vegetables*

TUNA SASHIMI SALAD 15  
*pepper-crusting tuna tataki | onion soy vinaigrette*

CAESAR SALAD 12  
*baby romaine | togarashi seven spice croutons  
parmesan | miso caesar dressing*

ORION'S HOUSE SALAD 10.50  
*iceberg | shaved asparagus  
daikon radish | crisp baby tri-color carrots  
fried noodle | yuzu citrus ponzu*

THAI GREEN PAPAYA SALAD 12  
*bean sprouts | thai basil | fish sauce  
chili peppers | virginia peanuts*

*Add to any Salad: Seared Chicken Breast 7.50, Grilled Hanger Steak 9.50, Grilled Shrimp 9.50, Pepper-Crusting Tuna Tataki 9.50*

## WOK SPECIALTIES

SHRIMP UDON 28  
*garlic shoyu | udon noodles | shiitake | cilantro  
xo jang sauce*

ORION'S CHICKEN PAD THAI 26  
*joyce farms free range chicken | rice noodles | tofu  
thai basil | coconut curry | nam pla | virginia peanuts*

WHOLE LOCAL FISH 38  
*shaved bok choy | ginger sauce*

LOCAL FARM FRESH VEGETABLE LO MEIN\* 28  
*egg noodles | tofu | shiitake | snow peas  
asparagus | bok choy | tamari soy*

FRIED RICE\* 19  
*pork bacon | carrots | peas  
egg | bean sprouts*

*Great for a Shareable Side, 3-4 Guests*

## FROM THE SEA

CRAB CAKES 38  
*jumbo lump | baby arugula | asian tartar sauce*

SEARED NEW ENGLAND DRY PACK SCALLOPS 35  
*forbidden rice | stir fried vegetables | white miso butter*

STEAMED CHILEAN SEABASS 37  
*preserved olive spread | stir fried chinese broccoli  
egg fried rice*

GRILLED LOCAL ROCKFISH 35  
*grated daikon | soy | ponzu | sesame cream | grilled rice ball*

YUZU MISO BLACK COD 33  
*pickled ginger | yuzu miso glaze | fried gobo burdock  
steamed rice*

FRESH LOCAL CATCH 35  
*pan-seared local Atlantic fish | smashed peewee potato  
carrot ginger puree | shiso gremolata*

## FROM THE LAND

LOCAL ROASTED RACK OF LAMB 35  
*black walnut sesame shiso crust | bulgogi sauce  
sweet potato | haricot verts*

GRILLED CORNISH GAME HEN 30  
*cilantro rice | jalapeño ponzu sauce*

DUCK BREAST 30  
*orange miso glaze | orange segments  
jagatama potato | roasted brussels sprouts, beets, lime,  
pomegranate seeds*

SHORT RIBS 33  
*braised in soy broth | pine nuts | jujube | daikon  
carrot wasabi mashed potatoes | snap peas*

GRILLED FILET OF BEEF 37  
*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 48  
*Anticucho sauce | chef's regional accoutrements*

## DESSERT

ORION'S KAKIGORI 13  
*tempered shaved ice  
choice of flavor: SEASONAL FRUIT or "UJIKINTOKI"  
matcha green tea | sweet red bean*

NUTS & BERRIES GELATO "SUSHI ROLL" 13  
*5 spice pecan & walnut | dried cranberries | sesame seeds  
vanilla gelato | chocolate maple drizzle*

DRAGON FRUIT VEGAN "CHEESECAKE" 13  
*cashew | fresh dragon fruit | berries | pure maple syrup  
vegan | soy free | gluten free*

STRAWBERRY SAKE SABAYON 11  
*strawberry | sake sabayon | mint*

SIGNATURE CAVALIER MILE HIGH CAKE 15  
*Tarnished Truth bourbon soaked dark chocolate genoise  
espresso buttercream milk chocolate cremeaux*

CHEF'S SELECTION OF HOMEMADE SORBETS 9  
*seasonal choices*