

## ASIAN STREET FOOD

### EDAMAME

*spicy garlic 10 | yuzu salt 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 GRENADES 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 | pine nuts | quail egg  
gochujang korean chili sauce | soy sauce*

### THAI PEI MUSSELS 18

*coconut milk | green curry | kaffir 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

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

### KAMIKAZE BOATS 10

*spicy tuna | endive | black tobiko | spicy mayo*

## SALADS

### CRISPY OCTOPUS SALAD 16

*frisée | 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 tuile | 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*

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## WOK SPECIALTIES

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*Great for a Shareable Side*

### SHRIMP LO MEIN 28

*savory chiu chow 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 shoyu | 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*

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## FROM THE SEA

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### BACKFIN CRAB CAKES 38

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

### GRILLED LOCAL ROCKFISH 32

*sauteed zucchini | grated daikon | ponzu | sesame cream*

### MISO GLAZED BLACK COD 33

*shaved and fried parsnip | housemade sweet pickle  
sumiso sauce*

### WHOLE LOCAL FISH 38

*ginger and garlic sauted bok choy | ginger sauce*

### FRESH LOCAL CATCH 35

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

### 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*

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## FROM THE LAND

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### CHAR SUI LAMB 39

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

### 8 OZ GRILLED FILET OF BEEF 45

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

### DUCK BREAST 30

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

### BRASSTOWN GRASS-FED 14 OZ GRILLED RIBEYE 48

*roasted peewee potatoes | oba butter  
grilled asparagus | sesame cream | anticucho sauce*

\* 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.

# FROM THE SUSHI BAR

## NIGIRI OR SASHIMI

### INDIVIDUAL PIECES

*ikura - salmon roe \$6*

*maguro - tuna \$7*

*hamachi - yellowtail \$7*

*shiromi - white fish \$5*

*sake - salmon \$6*

*tako - octopus \$6*

*hotate - scallop \$6*

*ika - squid \$5*

*unagi - eel \$6*

*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*

*shiromi - whitefish with yuzu pearls \$15*

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

*tempura unagi - tempura eel with sweet soy & scallion \$15*

## 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

### 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  
oba 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 | 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 | kanpyō | carrot  
avocado | cucumber | soy paper*