



# DINNER

## ASIAN STREET FOOD

### EDAMAME 6

*soybeans | smoked fleur de sel*

### PORK POT STICKERS 9

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

### PORK BAO BUN 9

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

### GRILLED BABY CORN ELOTE 8

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

### YAKITORI 9

*grilled chicken skewers | shichimi | yuzu kosyo*

## COLD STARTERS

### LOCAL OYSTERS ON THE HALF SHELL 14

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

### HAMACHI CARPACCIO 16

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

### AHI POKE 15

*maui onion | ogo seaweed | macadamia nuts  
sesame oil | gochujang korean chili sauce*

### SCALLOP CRUDO 15

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

### CONCH CEVICHE 14

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

### CRUSTACEANS IN SWEET VINEGAR 15

*crab | shrimp | surf clams | octopus  
cucumbers | seaweed salad*

## HOT STARTERS

### GRILLED CAROLINA PRAWNS 16

*thai red curry cocktail sauce*

### MISO YUZU BLACK COD 16

*phyllo pastry | boston bibb lettuce*

### CRAB CROQUETTE 14

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

### UNI CARBONARA 16

*noodles | smoked pork | sweet peas | parmesan*

### WAGYU BEEF TATAKI 21

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

## FROM THE SUSHI BAR

### NIGIRI OR SASHIMI

#### 3 PIECE COMBO 15

*Select Three: Ikura Salmon Roe Gunkan\*, Maguro Ahi  
Tuna, Hamachi Yellowtail, Shiromi White Fish, Sake  
Salmon, Tako Octopus, Hotate Scallop, Ika Squid,  
Unagi Eel\*, Tamago Egg Cake\* \*available for nigiri only*

#### DELUXE NIGIRI 13 PER PIECE

*Foie Gras, Wagyu Beef, Uni Sea Urchin Gunkan*

## MAKI SUSHI ROLLS \$10

### INSIDE OUT ROLLS

#### CALIFORNIA ROLL

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

#### SPICY TUNA ROLL

*tuna | spicy mayonnaise | cucumber | sesame seeds*

#### SPICY YELLOWTAIL HAMACHI ROLL

*hamachi | jalapeño | cilantro*

#### EEL CUCUMBER ROLL

#### TEMPURA SHRIMP ROLL

*tempura shrimp | asparagus | spicy mayonnaise*

#### PHILADELPHIA ROLL

*salmon | asparagus | cream cheese | sesame seeds*

## SPECIALTY ROLLS

#### TNT ROLL 18

*spicy tuna roll | sliced tuna*

#### RAINBOW ROLL 17

*california roll | tuna | yellowtail | salmon | avocado*

#### DRAGON ROLL 17

*california roll | unagi eel | tsume sauce*

#### HUNGRY CATERPILLAR ROLL 16

*eel roll, avocado*

#### SPIDER ROLL 15

*local soft-shell crab | tobiko | asparagus  
yamagobo | daikon*

#### VEGETABLE ROLL 7

*asparagus | takuwan | kampyo | shiitake | avocado*

#### MAINE LOBSTER ROLL 20

*maine lobster | tobiko | avocado | asparagus  
spicy mayonnaise*

#### TRIPLE SPICY TUNA ROLL 18

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

#### YELLOWTAIL HAMACHI JALAPEÑO CHILI 18

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

#### UME SHISO 9

*bainiku pickled plum | shiso leaf*

## SUSHI PARTY PLATTERS

### SUSHI COMBINATION 29

*six-piece nigiri | tekka tuna roll*

### SASHIMI COMBINATION 32

*three slices - three kinds - sashimi*

### SUSHI & SASHIMI COMBINATION 65

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



# DINNER

## SOUPS & SALADS

CHEF HISASHI'S MISO SOUP 6  
*miso flavor & garnish changes daily*

COCONUT CURRY CHICKEN SOUP 7  
*shiitake | bean sprouts | thai basil  
green curry | coconut milk*

LOBSTER SALAD 19  
*mesclun greens | yuzu soy emulsion  
shaved local seasonal vegetables*

TUNA SASHIMI SALAD 12  
*pepper-crusting tuna tataki | onion soy vinaigrette*

CAESAR SALAD 10  
*baby romaine | togarashi seven spice croutons  
parmesan | miso caesar dressing*

ORION'S HOUSE SALAD 8  
*iceberg | shaved asparagus | hearts of palm  
daikon radish | crisp baby tri-color carrots  
fried noodle | yuzu citrus ponzu*

THAI GREEN PAPAYA SALAD 9  
*bean sprouts | thai basil | fish sauce  
chili peppers | virginia peanuts*

*Add to any Salad: Seared Chicken Breast 6, Grilled Hanger Steak 8, Grilled Shrimp 8, Pepper-Crusting Tuna Tataki 8*

## WOK SPECIALTIES

SHRIMP UDON 24  
*garlic shoyu | udon noodles | shiitake | cilantro  
xo jang sauce*

CHICKEN PAD THAI 20  
*joyce farms free range chicken | rice noodles  
tofu | thai basil | curry | nam pla | virginia peanuts*

WHOLE LOCAL FISH 31  
*shaved bok choy | ginger sauce*

LOCAL FARM FRESH VEGETABLE LO MEIN\* 18  
*egg noodles | shiitake | snow peas  
asparagus | bok choy | tamari soy*

FRIED RICE\* 17  
*smoked pork | carrots | peas  
egg | bean sprouts*

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

## FROM THE SEA

CRAB CAKES 33  
*jumbo lump | baby arugula | asian tartar sauce*

SEARED NEW ENGLAND DRY PACK SCALLOPS 31  
*forbidden rice | stir fried vegetables | white miso butter*

STEAMED CHILEAN SEABASS 33  
*preserved olive spread | stir fried chinese broccoli  
egg fried rice*

GRILLED LOCAL ROCKFISH 31  
*grated daikon | soy | ponzu | sesame cream | grilled rice ball*

YUZU MISO BLACK COD 29  
*pickled ginger | yuzu miso glaze | fried gobo burdock  
steamed rice*

FRESH LOCAL CATCH 32  
*pan-seared local Atlantic fish | saffron "Risotto"  
curried caponata | lemongrass beurre blanc*

## FROM THE LAND

LOCAL ROASTED RACK OF LAMB 31  
*black walnut sesame shiso crust | bulgogi sauce  
sweet potato | haricot verts*

GRILLED CORNISH GAME HEN 26  
*cilantro rice | jalapeño ponzu sauce*

DUCK BREAST 27  
*orange miso graze | orange segments  
jagatama potato | broccolini*

SHORT RIBS 29  
*braised in soy broth | pine nuts | jujube | daikon  
carrot wasabi mashed potatoes | bok choy*

GRILLED FILET OF BEEF 31  
*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 42  
*Anticucho sauce | chef's regional accoutrements*

## DESSERT

ORION'S KAKIGORI 11  
*tempered shaved ice*

*choice of flavor:*  
SEASONAL FRUIT *or*  
"UJIKINTOKI"  
*matcha green tea | sweet red bean*

MATCHA GREEN TEA CREME BRULEE 9  
*green tea | caramelized sugar*

THAI FRIED BANANA 7  
*sesame seeds | dulce de leche*

STRAWBERRY SAKE SABAYON 10  
*strawberry | sake sabayon | mint*

SIGNATURE CAVALIER MILE HIGH CAKE 13  
*Tarnished Truth bourbon soaked dark chocolate genoise  
espresso buttercream milk chocolate cremeaux*

CHEF'S SELECTION OF HOMEMADE SORBETS 7  
*seasonal choices*