



DINNER

ASIAN STREET FOOD

EDAMAME 7

soybeans | smoked fleur de sel

PORK POT STICKERS 12

*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

*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*

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

MISO SOUP 8

miso flavor & garnish changes daily

COCONUT CURRY CHICKEN SOUP 8

*shiitake | bean sprouts | thai basil
green curry | coconut milk*

LOBSTER SALAD 24

*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

*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 8, Grilled Hanger Steak 9, Grilled Shrimp 9, Pepper-Crusting Tuna Tataki 10

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

STEAMED CHILEAN SEABASS 36

*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

spinach goma | pickled heirloom carrot

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