



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 15

*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 | lobster sauce
peewee potato | steamed bok choy*

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*

BRAISED SHORT RIBS CREPINETTE 29
ginkgo nuts | jujube | steamed rice

BRASSTOWN GRASS-FED 5 OZ BEEF FILET 31
*black bean infused fond de veau
roasted cauliflower | beets*

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 11
*Tarnished Truth bourbon soaked dark chocolate genoise
espresso buttercream milk chocolate cremeaux*

CHEF'S SELECTION OF HOMEMADE SORBETS 7
seasonal choices