



LUNCH

ASIAN STREET FOOD

EDAMAME 6.50

soybeans | smoked fleur de sel

PORK POT STICKERS 10

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

PORK BAO BUN 9.50

cha siu pork | cucumber | scallion | sweet miso

GRILLED BABY CORN ELOTE 8.50

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

YAKITORI 9.50

grilled chicken skewers | shichimi | yuzu kosyo

TEMPURA POKE BOWL 19

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

RAW BAR

LOCAL OYSTERS ON THE HALF SHELL 15

half dozen | yuzu | shiso | rice wine mignonette

CONCH CEVICHE 14

pico de gallo | serrano | cilantro | yuzu soy

ORION'S POKE BOWL 17

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

BENTO BOXES

miso soup included with each bento box lunch

SHRIMP TEMPURA 13.75

*chef's selection half roll | cucumber salad
steamed rice*

CHICKEN YAKITORI 11.50

*chef's selection half roll | cucumber salad
steamed rice*

BEEF BULGOGI 12.50

*chef's selection half roll | cucumber salad
steamed rice*

WOK

THAI PEI MUSSELS 14

*coconut milk | green curry | kaffer lime leaves
lemongrass | Thai chilis | bao buns*

FRIED RICE 11.50

*guanciale smoked pork jowl | carrots
peas | egg | bean sprouts*

CHICKEN PAD THAI 13

*joyce farms free-range chicken | rice noodles | tofu
thai basil | curry | nam pla | virginia peanuts*

FROM THE SUSHI BAR

NIGIRI OR SASHIMI

3 PIECE COMBO 16

Select Three: Ikura Salmon Roe gunkan, Maguro Ahi Tuna,
Hamachi Yellowtail, Shiromi White Fish, Sake Salmon,
Tako Octopus, Hotate Scallop*

**available for nigiri only*

MAKI SUSHI ROLLS

INSIDE OUT ROLLS

SPICY TUNA ROLL 10.50

tuna | spicy mayonnaise | cucumber | sesame seeds

CALIFORNIA ROLL 10.50

fresh snow crab leg | avocado | cucumber | tobiko

TEMPURA SHRIMP ROLL 10.50

tempura shrimp | asparagus | spicy mayonnaise

PASSIONFRUIT HAMACHI ROLL 12.50

yellowtail | avocado | tobiko | passionfruit hot sauce

SPICY LOBSTER & SHRIMP ROLL 12.50

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

SPECIALTY ROLLS

VAB ROLL 19

*panko fried fresh white fish | avocado | cucumber
tuna | tobiko*

TRIPLE SPICY TUNA ROLL 19

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

YELLOWTAIL HAMACHI JALAPEÑO CHILI 19

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

MAKI MY RADISH (NO RICE ROLL) 14

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

VEGETARIAN ROLL 12.50

*mirin marinated tomato | asparagus | takuan
tamarind sauce*

LUNCH COMBINATION

ROLL FOR SELECTION - PICK TWO 16

*california roll | spicy tuna roll
spicy yellowtail hamachi roll | philadelphia roll
tempura shrimp roll*



LUNCH

SOUPS & SALADS

COCONUT CURRY CHICKEN SOUP 7.50

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

CHEF HISASHI'S MISO SOUP 6.50

miso flavors & garnish change daily

LOBSTER SALAD 20

*mesclun greens | yuzu soy emulsion
shaved local seasonal vegetables*

TUNA SASHIMI SALAD 14

*pepper-crusted tuna tataki | mixed greens
onion soy vinaigrette*

CAESAR SALAD 10.50

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

ORION'S HOUSE SALAD 8.50

*iceberg | shaved asparagus
daikon radish | crisp baby tri-color carrots
fried noodle | yuzu citrus ponzu*

THAI GREEN PAPAYA SALAD 10

*bean sprouts | thai basil | fish sauce
chili peppers | virginia peanuts*

POWER BOWL SALAD 11

*charred shaved broccoli and cauliflower | quinoa
creamy sesame miso dressing*

*Add to any Salad: Seared Chicken Breast 6.50
Grilled Hanger Steak 8.50 Grilled Shrimp 8.50
Pepper-Crusted Tuna Tataki 8.50*

SANDWICHES

hand-cut russet fries or small orion's house salad

MISO CAESAR HANGER STEAK SANDWICH 12.75

*parmesan cheese | sesame seeds | avocado
miso caesar dressing | french baguette*

PERUVIAN - BRAISED PORK SANDWICH 12.75

*heirloom tomatoes | fried sweet potato
tamarind sauce | ciabatta bread*

MAINE LOBSTER ROLL 19

*picked maine lobster | celery | onion |
qp mayonnaise | new england split bun*

YAKATORI SHRIMP BURGER 13.75

*chopped shrimp | panko | bean sprout snow pea slaw
sesame oil | hoisin sauce | brioche bun*

JUMBO LUMP CRAB CAKE SANDWICH 18.95

*jumbo lump crab | baby arugula
asian tartar sauce*

ORION'S HAWAIIAN LOCO MOCO BURGER 14.75

*fresh chopped steak burger | egg | sautéed onion
mushroom | tomato | bibb lettuce | demi-glace
crispy grilled rice*

WOK-FRIED CHICKEN

CHI YAU KAY SANDWICH 12.75

*avocado | heirloom tomato | ginger | garlic |
orange oyster sauce | french baguette*

FROM THE SEA & LAND

SEARED NEW ENGLAND DRY PACK SCALLOPS 30.50

forbidden rice | stir fried vegetables | white miso butter

SHORT RIBS 29.50

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

GRILLED LOCAL ROCKFISH 32.50

grated daikon | soy | ponzu | sesame cream | grilled rice ball

YUZU MISO BLACK COD 30.50

*pickled ginger | yuzu miso glaze | fried gobo burdock
steamed rice*

STEAMED CHILEAN SEABASS 34.50

*preserved olive spread | stir fried chinese broccoli
egg fried rice*

CRAB CAKE 18.75

jumbo lump | baby arugula | asian tartar sauce

DESSERT

ORION'S KAKIGORI 11.50

tempered shaved ice

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

NUTS & BERRIES GELATO "SUSHI ROLL" 12.50

*5 spice pecan & walnut | dried cranberries | sesame seeds
vanilla gelato | chocolate maple drizzle*

DRAGON FRUIT VEGAN "CHEESECAKE" 11.50

*cashew | fresh dragon fruit | berries | pure maple syrup
vegan | soy free | gluten free*

YUZU CRÈME BRULÉE 9.50

yuzu citrus juice | caramelized sugar

STRAWBERRY SAKE SABAYON 10.50

strawberry | sake sabayon | mint

SIGNATURE CAVALIER MILE HIGH CAKE 13.75

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

CHEF'S SELECTION OF HOMEMADE SORBETS 7.50

seasonal choices