



LUNCH

ASIAN STREET FOOD

EDAMAME 7.50

soybeans | smoked fleur de sel

PORK POT STICKERS 11.50

*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 22.50

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

RAW BAR

LOCAL OYSTERS ON THE HALF SHELL 16

half dozen | yuzu | shiso | rice wine mignonette

CONCH CEVICHE 15

pico de gallo | serrano | cilantro | yuzu soy

ORION'S POKE BOWL 18

*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 14

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

CHICKEN YAKITORI 12

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

BEEF BULGOGI 12

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

WOK

THAI PEI MUSSELS 15

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

FRIED RICE 13

*pork bacon | carrots
peas | egg | bean sprouts*

ORION'S CHICKEN PAD THAI 14

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

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*

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*

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*

MAKI MY RADISH (NO RICE ROLL) 15

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

VEGETARIAN ROLL 14

*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 8.50

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

CHEF HISASHI'S MISO SOUP 7.50

miso flavors & garnish change daily

LOBSTER SALAD 23.50

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

TUNA SASHIMI SALAD 15

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

CAESAR SALAD 12

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

ORION'S HOUSE SALAD 10.50

*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*

POWER BOWL SALAD 12

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

*Add to any Salad: Seared Chicken Breast 7.50
Grilled Hanger Steak 9.50 Grilled Shrimp 9.50
Pepper-Crusting Tuna Tataki 9.50*

SANDWICHES

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

MISO CAESAR HANGER STEAK SANDWICH 14.50

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

JUMBO LUMP CRAB CAKE SANDWICH 21

*jumbo lump crab | baby arugula
asian tartar sauce | brioche bun*

PERUVIAN - BRAISED PORK SANDWICH 14.50

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

ORION'S HAWAIIAN LOCO MOCO BURGER 16

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

MAINE LOBSTER ROLL 21

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

WOK-FRIED CHICKEN

CHI YAU KAY SANDWICH 14

*avocado | heirloom tomato | ginger | garlic |
orange oyster sauce | ciabatta bun*

YAKATORI SHRIMP BURGER 15.50

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

FROM THE SEA & LAND

SEARED NEW ENGLAND DRY PACK SCALLOPS 35

forbidden rice | stir fried vegetables | white miso butter

YUZU MISO BLACK COD 33

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

SHORT RIBS 33

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

STEAMED CHILEAN SEABASS 37

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

GRILLED LOCAL ROCKFISH 35

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

CRAB CAKE 18

jumbo lump | baby arugula | asian tartar sauce

DESSERT

ORION'S KAKIGORI 13

tempered shaved ice

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

STRAWBERRY SAKE SABAYON 11

strawberry | sake sabayon | mint

NUTS & BERRIES GELATO "SUSHI ROLL" 13

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

*SIGNATURE CAVALIER MILE HIGH CAKE 15
Tarnished Truth bourbon soaked dark chocolate genoise
espresso buttercream milk chocolate cremeaux*

*CHEF'S SELECTION OF HOMEMADE SORBETS 9
seasonal choices*

DRAGON FRUIT VEGAN "CHEESECAKE" 13

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