



LUNCH

ASIAN STREET FOOD

EDAMAME 5

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

OSAKA-STYLE SAVORY PANCAKE 7

*cabbage | bean sprouts | maui onion | scallion
aosa seaweed flakes | okonomi sauce*

RAW BAR

LOCAL OYSTERS ON THE HALF SHELL 14

half dozen | yuzu | shiso | rice wine mignonette

CONCH CEVICHE 13

pico de gallo | serrano | cilantro | yuzu soy

AHI POKE 15

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

BENTO BOXES

miso soup included with each bento box lunch

SHRIMP TEMPURA 13

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

CHICKEN YAKITORI 11

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

BEEF BULGOGI 12

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

WOK

SHRIMP SANDWICH 13

*shrimp kung pao | napa slaw | cilantro aioli
focaccia bread*

FRIED RICE 11

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

WOK-FRIED CHICKEN SANDWICH 12

*general tso style | purple cabbage coleslaw
vietnamese baguette*

VEGETABLE BOLOGNESE 11

*shiitake mushroom | scallion | fermented black beans
aka miso | spicy chili sauce | noodles*

CHICKEN PAD THAI 12

*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 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*

MAKI SUSHI ROLLS \$10

INSIDE OUT ROLLS

CALIFORNIA ROLL

fresh snow crab leg | avocado | cucumber | tobiko

SPICY YELLOWTAIL HAMACHI ROLL

hamachi | jalapeño | cilantro

EEL CUCUMBER ROLL

TEMPURA SHRIMP ROLL

tempura shrimp | asparagus | spicy mayonnaise

SPICY TUNA ROLL

tuna | spicy mayonnaise | cucumber | sesame seeds

PHILADELPHIA ROLL

salmon | asparagus | cream cheese | sesame seeds

SPECIALTY ROLLS

TNT ROLL 18

spicy tuna roll | sliced tuna

SPIDER ROLL 15

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

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*

VEGETABLE ROLL 7

asparagus | takuwan | kampyo | shiitake | avocado

LUNCH COMBINATION

SUSHI COMBINATION 25

*six piece - nigiri
tekka tuna roll*

ROLL FOR SELECTION

PICK TWO 15 | PICK THREE 22

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

SASHIMI COMBINATION 27

three slices | three kinds of sashimi



LUNCH

SOUPS & SALADS

COCONUT CURRY CHICKEN SOUP 7

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

CHEF HISASHI'S MISO SOUP 5

miso flavors & garnish change daily

LOBSTER SALAD 19

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

TUNA SASHIMI SALAD 12

*pepper-crusting tuna tataki | mixed greens
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*

POWER BOWL SALAD 8

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

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

SANDWICHES

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

HANGER STEAK SALAD SANDWICH 12

*thai basil | julienne celery | cilantro | jalapeños
greens | vietnamese baguette*

ROAST PORK 12

*bánh mì pork | pickled radish carrot salad
mustard aioli | cilantro | chili | vietnamese baguette*

MAINE LOBSTER ROLL 19

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

SHRIMP SANDWICH 13

*shrimp kung pao | napa slaw | cilantro aioli
focaccia bread*

JUMBO LUMP CRAB CAKE SANDWICH 18

*jumbo lump crab | baby arugula
asian tartar sauce*

ORION'S HAWAIIAN LOCO MOCO BURGER 14

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

WOK-FRIED CHICKEN SANDWICH 12

*general tso style | purple cabbage coleslaw
vietnamese baguette*

FROM THE SEA & LAND

SEARED NEW ENGLAND DRY PACK SCALLOPS 29

forbidden rice | stir fried vegetables | white miso butter

BRAISED SHORT RIBS CREPINETTE 28

ginkgo nuts | jujube | steamed 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*

STEAMED CHILEAN SEABASS 33

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

CRAB CAKE 18

jumbo lump | baby arugula | asian tartar sauce

DESSERT

ORION'S KAKIGORI 11

tempered shaved ice

*choice of flavor:
SEASONAL FRUIT or
"UJIKINTOKI"*

matcha green tea | sweet red bean

THAI FRIED BANANA 7

sesame seeds | dulce de leche

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