

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*

SALADS

LOBSTER SALAD 24
*mesclun greens | yuzu soy emulsion
shaved local seasonal vegetables*

TUNA SASHIMI SALAD 15
pepper-crusted 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-Crusted Tuna Tataki 10

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 | kaffir lime leaves
lemongrass | Thai chilis | bao buns*

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*

SOUP

MISO SOUP 8
miso flavor & garnish changes daily

COCONUT CURRY CHICKEN SOUP 8
*shiitake | bean sprouts | thai basil
green curry | coconut milk*

WOK SPECIALTIES

Great for a Shareable Side, 3-4 Guests

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*

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

WHOLE LOCAL FISH 38

shaved bok choy | ginger sauce

FROM THE SEA

CRAB CAKES 38

*jumbo lump | baby arugula
asian tartar sauce*

GRILLED LOCAL ROCKFISH 35

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

MISO GLAZED BLACK COD 33

fried burdock root | pickled carrots

FRESH LOCAL CATCH 35

*pan-seared local Atlantic fish | smashed peewee potato
carrot ginger puree | shiso gremolata*

SEARED SALMON 28

*bok choy | forage mushrooms
spicy kabocha squash puree | citrus pico de gallo*

CANTONESE STYLE STEAMED FISH 29

*lemongrass | shiitake mushrooms | ginger
kaffir lime | bok choy*

FROM THE LAND

CHAR SUI LAMB 39

*asian potato salad | hoisin
chinese broccoli | herb salad*

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*

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

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server of any food allergens.

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

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