



ORION'S ROOF
G A R D E N & D I N I N G

Valentine's Menu

SOUPS & SALADS

HOT AND SOUR SOUP 8

kikurage | egg | bamboo | tofu

CAESAR SALAD 14

*baby romaine | crispy croutons
parmesan | sesame caesar dressing*

COCONUT CURRY CHICKEN SOUP 8

*shredded chicken | red bell peppers | bean sprouts
thai basil | red curry coconut milk broth | rice*

ASIAN CHOPPED SALAD 14

*napa and red cabbage | crispy fried sweet potatoes | carrots
red bell pepper | sweet soy vinaigrette | scallions*

APPETIZERS

PORK POTSTICKERS 12

pork potstickers | spicy sesame oil | rice wine vinegar

SALT & PEPPER FRIED CALAMARI 17

sweet and sour nam pla

FIRECRACKER CAULIFLOWER 14

flash fried tri-color cauliflower | firecracker aioli

YAKITORI 12

grilled chicken skewers | shichimi

CRAB RANGOON CHOPSTICKS 12

jumbo lump crab | cream cheese | scallion water chestnuts | orange marmalade dipping sauce

SUSHI

PASSIONFRUIT HAMACHI ROLL 21

*yellowtail | avocado | yellowtail sashimi
chili tobiko negi | passion fruit aoli*

VEGETARIAN ROLL 14

*mirin marinated tomato | asparagus
takuan | cucumber | avocado*

SPICY LOBSTER & SHRIMP ROLL 20

*shrimp tempura | avocado | shrimp and lobster salad
wasabi mayo | spicy mayo | wasabi tobiko | green onion*

PERUVIAN ROLL 21

*tempura shrimp | avocado | tuna
fried japanese sweet potatoes | aji amarillo citrus sauce*

SURF AND TURF 32

*tempura lobster tail | avocado | wagyu
horseradish cream | truffle carpaccio | truffle pearls*

TRIPLE SPICY TUNA ROLL 20

*spicy tuna | jalapeño | black pepper tuna tataki
obba shiso | chimichurri | shaved onions serrano salsa
micro green | ponzu pearls | ponzu | lime*

FIREWORK SALMON 20

*spicy cilantro salmon | salmon sashimi
mayo | lemon | chili oil | eel sauce*

TUNA TARTARE 22

*bluefin tuna | avocado | black tobiko
chives | taro chips | truffle soy*

7 SPICED AHI 16

*pressed sushi rice | spicy tuna | serrano | cilantro
black tobiko | spicy mayo | honey wasabi aioli*

OMAKAZE 65

7-peice chef's choice nigiri with accoutrement

** 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.*

ENTREES

MISO GLAZED BLACK COD 33

*shaved and fried parsnip
house made sweet pickle | sumiso sauce*

SWEET & SOUR WHOLE FISH 38

sautéed red and green peppers | sweet and sour sauce

GRILLED LOCAL ROCKFISH 35

sautéed zucchini | grated daikon | ponzu | sesame cream

BACKFIN CRAB CAKES 38

*jumbo lump | sautéed cauliflower
confit heirloom tomatoes | edamame puree | yuzu shishito*

PRIME RIB 40

*asian spiced prime rib | shiso roasted potatoes
goma-ae asparagus*

SURF & TURF 64

*roasted root vegetables | sweet potato puree
half lobster dynamite*

SEARED SALMON 28

*cauliflower steak | forbidden rice
pickled cucumbers | pickled beet | sweet chili glaze*

LOCAL FARM FRESH VEGETABLE UDON 28

*vegetable yaki udon-garlic shoyu
smoked tofu shiitakeb | snow peas | bok choy
cabbage | broccolini onion | micro shiso*

ORION'S CHICKEN PAD THAI 26

*free-range chicken | rice noodles
tofu | scallions bean sprouts
thai basil red pepper nam pla | virginia peanut*

CHAR SUI LAMB 35

asian potato salad | hoisin chinese broccoli | herb salad

DYNAMITE WHOLE LOBSTER 59

*grilled lobster | baked scallop and lobster claw dynamite
wok-tossed bokchoy*

SIDES

MISO MASH 5

VEGETABLE FRIED RICE 8

SOY GLAZED SWEET POTATOES 5

GOMA-AE ASPARAGUS 5

CRISPY BRUSSELS SPROUTS 6

DESSERTS

SIGNATURE CAVALIER MILE HIGH CAKE 17

*tarnished truth bourbon-soaked dark chocolate
genoise espresso buttercream milk chocolate cremeax*

MATCHA TIRAMISU 14

CINNAMON SUGAR DONUTS 14

FUJI APPLE CRUMBLE 14

red miso caramel sauce

MOCHI 12

chef's choice

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