



ORION'S ROOF
GARDEN & DINING



SOUPS & SALADS

ORION'S MISO SOUP 8
shinshu white miso | carrot | shitake

DUCK CHAWANMUSHUI 10
savory steamed custard | duck confit | shiimi | micro pea

COCONUT CURRY CHICKEN SOUP 8
*shredded chicken | red bell peppers | bean sprouts
thai basil | red curry coconut milk broth | rice*

CAESAR SALAD 14
*baby romaine | crispy croutons
parmesan | sesame caesar dressing*

ORION'S WEDGE SALAD 10
*baby iceberg | heirloom tomato | shredded carrots
sesame garlic sprinkles | ginger dressing*

TUNA SASHIMI SALAD 8
*pepper-crusted tuna | mixed greens | heirloom tomato
daikon | garlic chips | onion soy vinaigrette*

APPETIZERS

PERUVIAN ROLL 21
*tempura shrimp | tuna | avocado fried japanese sweet
potatoes | aji amarillo citrus sauce*

YELLOWTAIL HAMACHI JALAPEÑO ROLL 20
*yellowtail negi hama roll | yellowtail sashimi | shaved onions
serrano | micro cilantro | yuzu pearls | yuzu soy*

TRIPLE SPICY TUNA ROLL 20
*peppered spicy tuna | jalapeño | black pepper tuna tataki
obba shiso chimichurri | micro shiso
ponzu pearls ponzu lime*

TUNA TARTAR 28
diced tuna | truffle salt | chives | caviar | toro chips

PORKBELLY BAO 11
soy braised pork belly | cucumber | micro cilantro

GRILLED CORN ELOTE 10
*togarashi seven-spiced chili | honey wasabi aioli
cotija cheese | fresh lime*

PASSIONFRUIT HAMACHI ROLL 18
*yellowtail | avocado | yellowtail sashimi
tobiko | passionfruit aioli*

VEGETARIAN ROLL 14
*mirin marinated tomato | asparagus
takuan | tamarind sauce*

SPICY LOBSTER & SHRIMP ROLL 20
*tempura shrimp | avocado | shrimp and lobster
wasabi mayo | spicy mayo | wasabi tobiko*

OMAKAZE 65
7-piece chef's choice of nigiri with accoutrement

YAKITORI 12
grilled chicken skewers | shichimi

PORK POTSTICKERS 12
pork potstickers | spicy sesame oil | rice wine vinegar

EDAMAME
moroccan 10 | yuzu 8

ENTREES

MISO GLAZED BLACK COD 33

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

KUNG PAO WHOLE FISH 38

sautéed red and green peppers | kung pao sauce

GRILLED LOCAL ROCKFISH 35

grated daikon | grilled onigiri | ponzu sesame cream ponzu

BACKFIN CRAB CAKES 38

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

8 OZ GRILLED FILET OF BEEF 45

*roasted rainbow beets
5 spice honey glazed baby carrot miso mash | wafu sauce*

PRIME RIB 40

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

SEARED SALMON 28

*kabocha puree | sautéed bok choy
sweet soy glaze | negi*

THAI BASIL SHRIMP 28

*crispy breaded shrimp | red onions | fresno peppers
cilantro | thai basil sauce citrus sauce | rice*

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

CONFIT PEKING DUCK 45

*confit duck leg | chinese long bean
soy glazed sweet potatoes*

SIDES

MISO MASH 5

CRANBERRY VINAIGRETTE BRUSSELS SPROUTS 5

SOY GLAZED SWEET POTATOES 5

GOMA-AE ASPARAGUS 5

DESSERTS

SIGNATURE CAVALIER MILE HIGH CAKE 17

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

MATCHA TIRAMISU 14

PUMPKIN NUT CAKE 14

CINNAMON SUGAR DONUTS 14

FUJI APPLE CRUMBLE 14

red miso caramel sauce