**STARTERS**

**EDAMAME**  
spicy garlic 10 | yuzu salt 8

**PORK POT STICKERS (6) 12**  
pork pot stickers | spicy sesame oil | rice wine soy vinegar

**BRAISED PORK BELLY STEAMED BAO BUNS (2) 11**  
soy braised pork belly | cucumber | micro cilantro

**CHICKEN YAKITORI (2) 12**  
grilled chicken skewers | shishito | cherry tomato  
togorashi | yakitori sauce

**DUCK CONFIT EGGROLLS 12**  
shredded confit duck thigh | carrots | cabbage  
scallions | cilantro | thai basil | wood ear mushrooms  
orange marmalade sauce

**FIRECRACKER CAULIFLOWER 14**  
panko breaded tri-color cauliflower | scallions  
firacker aioli | parsley

**CRAB RANGOON CHOPSTICKS (5) 12**  
lump crab | cream cheese | water chestnuts | scallion  
orange marmalade dipping sauce

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**FROM THE WOK**

**BLACKENED CHICKEN RED CURRY ALFREDO 30**  
blackened chicken breast | red curry alfredo  
 baby arugula | fettuccini noodles | heirloom cherry tomato  
shaved parmesan cheese | ito togorashi

**ORION’S CHICKEN PAD THAI 21**  
free-range organic chicken | rice noodles | tofu | scallions  
bell peppers | bean sprouts | thai basil | red pepper nam pla  
virginia peanuts | egg

**LOCAL FARM FRESH LO MEIN 18**  
vegetable yaki udon-garlic shoyu | tofu | shiitake  
snow peas | bok choy | cabbage | broccolini  
onions | scallions

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**SOUPS & SALADS**

**MISO SOUP 8**  
miso dashi broth | scallions | tofu | wakame

**LEMON GRASS CLAM CHOWDER SOUP 8**  
middle neck clams | bacon | coconut milk | chili flake

**CRISPY OCTOPUS SALAD 16**  
sakura micro greens frisée mix | balsamic reduction  
pickled fresno | crispy croutons | roasted red pepper coulis

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

**ORION’S HOUSE SALAD 14**  
spring mix | heirloom cherry tomatoes | cucumber  
tri-color carrot | crispy garlic | onion soy vinaigrette

**ASIAN CHOPPED SALAD 14**  
napa and red cabbage | crispy fried sweet potatoes  
carrots | red bell pepper | sweet soy vinaigrette | scallions

**ADD TO ANY SALAD:**  
seared chicken breast 8 | grilled filet 15  
 crab cake 15 | grilled shrimp 9  
 pepper-crusted tuna tataki 10 | salmon 12

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**RAW BAR**

**SALMON TARTARE TACOS (3) 15**  
salmon tartare | yuzu guacamole  
thai basil pico | micro cilantro

**7 SPICED AHI 16**  
pressed sushi rice | spicy tuna | serrano | cilantro  
black tobiko | spicy mayo | honey wasabi aioli | eel sauce

**HAMACHI CARPACCIO 22**  
yellowtail sashimi | daikon oroshi | chives | serrano  
yuzu soy | micro cilantro | habanero masago

**TUNA TARTARE 22**  
tuna | avocado | black tobiko | micro greens  
shallots | chives | wonton chips | truffle soy

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20% gratuity will be added to parties of 6 or more. Limit of two split checks
**CLASSIC ROLLS**

<table>
<thead>
<tr>
<th>Roll Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPICY TUNA ROLL 12</td>
<td>Tuna, spicy mayonnaise, cucumber</td>
</tr>
<tr>
<td>CALIFORNIA ROLL 12</td>
<td>Snow crab, avocado, cucumber, tobiko</td>
</tr>
<tr>
<td>TEMPURA SHRIMP ROLL 12</td>
<td>Tempura shrimp, cucumber, avocado, eel sauce</td>
</tr>
</tbody>
</table>

**SPECIALTY ROLLS**

<table>
<thead>
<tr>
<th>Roll Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>TRIPLE SPICY TUNA ROLL 20</td>
<td>Spicy tuna, jalapeno, black pepper tuna tataki, ooba shiso, chimichurri, shaved onions, serrano salsa, micro green, ponzu pearls, ponzu, lime</td>
</tr>
<tr>
<td>SPICY LOBSTER &amp; SHRIMP ROLL 20</td>
<td>Shrimp tempura, avocado, shrimp and lobster salad, wasabi mayo, spicy mayo, wasabi tobiko, green onion</td>
</tr>
<tr>
<td>YELLOWTAIL HAMACHI JALAPENO ROLL 20</td>
<td>Yellowtail negihama roll, yellowtail sashimi, shaved onions, serrano salsa, micro cilantro, yuzu pearls, ponzu, lime</td>
</tr>
<tr>
<td>PERUVIAN ROLL 21</td>
<td>Tempura shrimp, avocado, tuna, fried japanese sweet potatoes, aji amarillo citrus sauce</td>
</tr>
<tr>
<td>FIREWORK SALMON ROLL 20</td>
<td>Spicy cilantro salmon, salmon sashimi, yuzu tobiko, chili oil, eel sauce</td>
</tr>
<tr>
<td>SURF AND TURF 32</td>
<td>Tempura lobster tail, avocado, torched wagyu, horseradish aioli, truffle carpaccio, truffle pearls</td>
</tr>
<tr>
<td>HARVEST ROLL 14</td>
<td>Tempura asparagus, daikon, kampyo, carrot, avocado, cucumber, soy paper</td>
</tr>
</tbody>
</table>

**FROM THE LAND**

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>TURKEY LEG 34</td>
<td>Szechuan glazed turkey leg, sauteed long beans, miso mashed potatoes, cranberry gastrique</td>
</tr>
<tr>
<td>SOUS VIDE SHORT RIB 42</td>
<td>Sous vide short rib, purple sweet potato puree, corn &amp; edamame succotash, pan au jus</td>
</tr>
<tr>
<td>GRILLED PRIME RIBEYE 52</td>
<td>Ooba butter peewee potatoes, grilled asparagus, sauteed cauliflower, onion petals, red wine demi reduction, ginger sauce</td>
</tr>
<tr>
<td>CHAR SIU LAMB 42</td>
<td>Asian potato salad, hoisin, chinese broccoli, herb salad</td>
</tr>
<tr>
<td>SEARED DUCK BREAST 30</td>
<td>Duck breast, miso parsnip puree, yuzu yazinato kale, pickled shallots, pickled raddish, toasted pine nuts, toki cherry gastrique</td>
</tr>
<tr>
<td>STEAK FRITES 32</td>
<td>Marinated skirt steak, hand cut fries, ooba shiso chimichurri</td>
</tr>
</tbody>
</table>

**FROM THE SEA**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRILLED LOCAL ROCKFISH 32</td>
<td>Braised daikon, brussel sprouts, sauce vierege, fish sauce salted rice chip</td>
</tr>
<tr>
<td>SEARED SALMON 29</td>
<td>Cauliflower steak, forbidden rice, pickled cucumbers, sauteed beets, pickled red onion, sweet chili glaze, scallions</td>
</tr>
<tr>
<td>BACKFIN CRAB CAKES 38</td>
<td>Lump crab, yuzu wasabi remoulade, confit heirloom tomatoes, sauteed cauliflower, roasted edamame, shishito, edamame puree</td>
</tr>
<tr>
<td>LEMONGRASS ENCRUSTED SWORDFISH 35</td>
<td>Lemongrass panko breading, blistered kale, peewee potatoes, yuzu caper cream</td>
</tr>
<tr>
<td>CHILI WHOLE LOBSTER 55</td>
<td>Chili crisp butter whole lobster, roasted corn succotash, togarashi, peewee potatoes</td>
</tr>
<tr>
<td>WHOLE BRANZINO 34</td>
<td>Spatchcock whole branzino, confit tomatoes, scallions, parsley, crispy garlic, crispy ginger, lemon</td>
</tr>
</tbody>
</table>

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