



ORION'S ROOF

G A R D E N & D I N I N G



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
firecracker aioli | parsley*

CRAB RANGOON CHOPSTICKS (5) 12

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

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*

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*

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*

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

CLASSIC ROLLS

SPICY TUNA ROLL 12

tuna | spicy mayonnaise | cucumber

CALIFORNIA ROLL 12

snow crab | avocado | cucumber | tobiko

TEMPURA SHRIMP ROLL 12

tempura shrimp | cucumber | avocado | eel sauce

SPECIALTY ROLLS

TRIPLE SPICY TUNA ROLL 20

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

SPICY LOBSTER & SHRIMP ROLL 20

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

YELLOWTAIL HAMACHI JALAPENO ROLL 20

*yellowtail negihama roll | yellowtail sashimi | shaved onions
serrano salsa | micro cilantro | yuzu pearls | ponzu | lime*

PERUVIAN ROLL 21

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

FIREWORK SALMON ROLL 20

*spicy cilantro salmon | salmon sashimi
yuzu tobiko | chili oil | eel sauce*

SURF AND TURF 32

*tempura lobster tail | avocado | torched wagyu
horseradish aioli | truffle carpaccio | truffle pearls*

HARVEST ROLL 14

*tempura asparagus | daikon | kampyo | carrot
avocado | cucumber | soy paper*

FROM THE LAND

TURKEY LEG 34

*szechuan glazed turkey leg | sauteed long beans | miso
mashed potatoes | cranberry gastrique*

SOUS VIDE SHORT RIB 42

*sous vide short rib | purple sweet potato puree
corn & edamame succotash | pan au jus*

GRILLED PRIME RIBEYE 52

*ooba butter peewee potatoes | grilled asparagus
sauteed cauliflower | onion petals
red wine demi reduction | ginger sauce*

CHAR SIU LAMB 42

asian potato salad | hoisin | chinese broccoli | herb salad

SEARED DUCK BREAST 30

*duck breast | miso parsnip puree | yuzu yazinato kale
pickled shallots | pickled raddish | toasted pine nuts
toki cherry gastrique*

STEAK FRITES 32

marinated skirt steak | hand cut fries | ooba shiso chimichuri

FROM THE SEA

GRILLED LOCAL ROCKFISH 32

*braised daikon | brussel sprouts | sauce vierge
fish sauce salted rice chip*

SEARED SALMON 29

*cauliflower steak | forbidden rice | pickled cucumbers
sauteed beets | pickled red onion | sweet chili glaze | scallions*

BACKFIN CRAB CAKES 38

*lump crab | yuzu wasabi remoulade
confit heirloom tomatoes | sauteed cauliflower
roasted edamame | shishito | edamame puree*

LEMONGRASS ENCRUSTED SWORDFISH 35

*lemongrass panko breading | blistered kale
peewee potatoes | yuzu caper cream*

CHILI WHOLE LOBSTER 55

*chili crisp butter whole lobster | roasted corn succotash
togarashi | peewee potatoes*

WHOLE BRANZINO 34

*spatchcock whole branzino | confit tomatoes | scallions
parsley | crispy garlic | crispy ginger | lemon*

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