



MOTHER'S DAY MENU

KOREAN CHICKEN AND WAFFLE 24

*warm belgium waffle | 12-hour marinated gouchjang chicken
strawberry compote | yuzu-lime whipped cream
maple syrup and butter*

LOBSTER EGGS BENEDICT 45

*1/2 split lobster | poached eggs | shiro miso hollandaise
2 pieces of crispy bacon*

SMOKED SALMON & CRISPY POTATO HASH 25

*yuzu creme fraiche | fresh herbs
toast points*

CHAR SUI RACK OF LAMB 39

chinese charsui sauce | tangy asian potato salad

SOUPS & SALADS

MISO SOUP 8

miso flavor & garnish changes daily

COCONUT CURRY CHICKEN SOUP 8

*shiitake | bean sprouts | thai basil
green curry | coconut milk*

LOBSTER SALAD 24

*mesclun greens | yuzu soy emulsion
shaved local seasonal vegetables*

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*

WOK SPECIALTIES

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*

THAI PEI MUSSELS 14

*coconut milk | green curry | kaffer lime leaves
lemongrass | Thai chilis | bao buns*

COLD STARTERS & SUSHI

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

TEMPURA SHRIMP ROLL 12

tempura shrimp | asparagus | spicy mayonnaise

SPICY LOBSTER & SHRIMP ROLL 14

*lobster | shrimp | avocado | spicy mayonnaise
tobiko | rocoto 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*

FROM THE LAND & SEA

GRILLED CORNISH GAME HEN 30

cilantro rice | jalapeño ponzu sauce

GRILLED FILET OF BEEF 37

*wasabi mashed potato spring roll Harumaki
5 spice honey glazed baby carrot | grilled asparagus
black bean Veal Jus*

SEARED SALMON 28

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

FRESH LOCAL CATCH 35

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

CRAB CAKES 38

*jumbo lump | baby arugula
asian tartar sauce*

YUZU MISO BLACK COD 33

spinach goma | pickled heirloom carrot

