



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



EASTER WEEKEND MENU

SOUPS & SALADS

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*

MISO SOUP 8

miso dashi broth | scallion | tofu | chives

ASIAN CHOPPED SALAD 14

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

APPETIZERS

BRAISED PORK BELLY STEAMED BAO BUNS 11

soy braised pork belly | cucumber | micro cilantro

LOBSTER TOAST 24

*french baguette | spicy lobster mix | sliced avocado
quail egg | hollandaise | micro greens*

PORK POT STICKERS 12

pork pot stickers | spicy sesame oil | rice wine vinegar

FRIED RICE ARANCINI 14

*rice | carrots | onions | peapods | panko bread crumb
wisconsin cheese curd | kimchi marinara*

FIRECRACKER CAULIFLOWER 14

flash fried tri-color cauliflower | firecracker aioli

CRAB RANGOON CHOPSTICKS 12

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

YAKITORI 12

grilled chicken skewers | shichimi

COLD STARTERS

SPICED TUNA WONTONS 22

*blood orange citrus sauce | tuna | sliced avocado
jalapeño cucumber puree | crispy wonton*

HAMACHI CARPACCIO 22

yellowtail sashimi | serrano | cilantro | ponzu sauce

3 PIECE NIGIRI COMBO 17

tuna | salmon | yellowtail

WAGYU TARTARE 28

*wagyu | truffle salt | chives
puff rice chips | truffle pearls*

TUNA TARTARE 22

*Blue fin tuna | avocado | black tobiko
chives taro chips | truffle soy*

OMAKAZE 65

7-piece chef's choice nigiri with accoutrement

7 SPICED AHI 16

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

* 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

BRAISED LAMB SHANK 42

korean braised lamb shank | sasamjang polenta | king trumpet mushrooms

PRIME RIB 45

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

SEARED SALMON 29

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

VEGETABLE CHOWFUN 22

*chowfun noodles | carrots | snow peas onions
napa cabbage | bean sprouts fried tofu*

MISO GLAZED BLACK COD 33

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

STEAK AND PRAWNS 55

*skirt steak | thai basil chimichurri | shishito
compound butter peewee potatoes | grilled miso prawns*

GRILLED LOCAL ROCKFISH 32

sauteed zucchini | grated daikon | ponzu sesame cream

SINGAPORE RICE NOODLES 28

*chicken | shrimp | eggs | onions
bell peppers | yellow curry | rice noodles*

LAND AND SEA 80

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

SUSHI ROLLS

PERUVIAN ROLL 21

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

SPICY LOBSTER & SHRIMP ROLL 20

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

VEGETARIAN ROLL 14

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

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*

SURF AND TURF 32

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

SIDES

MISO MASH 5

VEGETABLE FRIED RICE 8

GOMA-AE ASPARAGUS 5

CRISPY BRUSSELS SPROUTS 6

DESSERTS

BUTTER CAKE 14

*strawberry gel | chocolate sauce
whip cream | vanilla ice cream*

CARROT CAKE 16

miso caramel

SIGNATURE CAVALIER MILE HIGH CAKE 17

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