



ORION'S ROOF
GARDEN & DINING



MOTHER'S DAY
WEEKEND MENU

STARTERS

EDAMAME

spicy garlic 10 | yuzu salt 8

CHICKEN LETTUCE WRAPS 18

*ground chicken and shrimp | carrots | shiitake mushrooms
celery | black bean sauce | bib lettuce | chili crisp*

PORK POT STICKERS (6) 12

pork pot stickers | spicy sesame oil | rice wine soy vinegar

CRAB RANGOON CHOPSTICKS (5) 12

*lump crab | cream cheese | water chestnuts | scallions
orange marmalade dipping 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 | firecracker aioli
parsley | scallions*

FROM THE WOK

LOBSTER RED CURRY ALFREDO 38

*butter poached lobster | red curry alfredo
baby arugula | fettuccini noodles | heirloom tomatoes
parmesan cheese | chopped parsley*

ORION'S CHICKEN PAD THAI 28

*chicken | rice noodles | tofu | bell peppers
scallions | bean sprouts | thai basil
red pepper sauce | virginia peanuts | egg*

SINGAPORE RICE NOODLES 24

*chicken | rice noodles | yellow curry | snow peas
onions | scallions | bell peppers | egg*

SOUPS & SALADS

COCONUT CURRY CHICKEN SOUP 8

*shredded chicken | red bell pepper | bean sprouts
thai basil | red curry | coconut milk | rice*

MISO SOUP 8

dashi miso broth | scallions | tofu | wakame

CAESAR SALAD 14

baby romaine | crispy croutons | sesame miso caesar dressing

ORION'S HOUSE SALAD 14

*spring mix | heirloom cherry tomatoes | tri-color carrot
cucumber | 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, grilled shrimp 9,
*pepper-crusted tuna tataki 10, crab cake 15, *salmon 12*

RAW BAR

*SALMON TARTARE TACOS (3) 15

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*

KIDS BENTO BOXES

(Children under the age of 12)

HONEY GLAZED CHICKEN 17

fries | salad | white rice

SHRIMP TEMPURA 17

fries | salad | white rice

PANCAKES 15

fresh fruits | salad | brunch potatoes

BURGER 15

fresh fruits | salad | fries

** 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

INSIDE OUT 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

SPIDER ROLL 20
softshell crab | cucumber | oshinko | avocado | eel sauce tobiko

***TRIPLE SPICY TUNA ROLL 20**
*spicy tuna | jalapeño | black pepper tuna tataki
ooba shiso | chimichurri | shaved onions | serrano salsa
micro greens | 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 JALAPEÑO 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 ROLL 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

SHORT RIB 42
*black garlic polenta | sous vide short rib | kimchi cream
roasted broccolini | blistered cherry tomato | gochujang demi*

***PRIME RIB 48**
*goma-ae asparagus | obba butter peewee potatoes
sauteed cauliflower | onion petals
red wine demi reduction | ginger sauce*

***PAIN DE VIANDE 32**
*bulgogi wagyu beef terrine | gochu jang glaze
pammes puree | braised kale | kimchi cream
pea puree | fried shallots*

***DUCK CONFIT 38**
*five spiced duck leg | miso bean puree
soy braised kale | cassoulet reduction*

FROM THE SEA

SEARED 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 | sautéed cauliflower | confit heirloom tomatoes
roasted edamame | shishito | edamame puree
yuzu wasabi remoulade*

GRILLED SWORDFISH 35
pamms puree foam | peach salsa | shaved fennel salad

SIDES

BROCCOLINI 5
sauteed with garlic

PEEWEE POTATOES 5
garlic butter roasted

CRISPY BRUSSEL SPROUTS 5
wok tossed with asian vinaigrette

SUCCOTASH 5
braised corn | bacon | edamame

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