BRUNCH

LIGHT FARE

EDAMAME
spicy garlic 10 | yuzu salted 8

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

CHICKEN WINGS (6) 14
garlic parmesan or sweet chili | celery | carrots

SMOKED SALMON BLINIS (3) 14
blini | dill crime fresh | smoked salmon | smoked trout roe

FIRECRACKER CAULIFLOWER 14
flash fried tri-color cauliflower | firecracker aioli | parsley

CRAB RANGOON CHOPSTICKS 12
lump crab | cream cheese | scallions | water chestnuts

7 SPICED AHI 16
pressed sushi rice | spicy tuna | serrano | cilantro

black tobiko | spicy mayo | honey wasabi aioli | ed sauce

RAW BAR

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

HAMACHI CARPACCIO 22
yellowtail sashimi | aroshi | chives | serrano | cilantro

yuzu soy | micro cilantro | habanero masona

LOCAL OYSTERS ON THE HALF SHELL 16
half dozen | shiso oil | yuzu rice wine mignonette

tabasco | horseradish cream | lemon

ORION’S POKE BOWL
salmon 18 | tuna 22 | half & half 20
avocado | wakame salad | nori | seaweed

sushi rice | edamame | cucumbers | green onion

SOUPS & SALADS

MISO SOUP 8
dashi miso broth | scallion | tofu | wakame

COCONUT CURRY CHICKEN SOUP 8
shredded chicken | red bell pepper | bean sprouts

thai basil | red curry | coconut milk | white rice

ORION’S HOUSE SALAD 14
spring mix | heirloom cherry tomatoes

tri color carrot | cucumber | 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 (5) 9, grilled salmon 12, crab cake 15

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 | ed sauce

SPECIALTY ROLLS

SPICY LOBSTER & SHRIMP ROLL 20
shrimp tempura | avocado | shrimp and lobster salad

wasabi mayo | spicy mayo | wasabi tobiko | green onion

PERUVIAN ROLL 21
tempura shrimp | avocado | tuna

fried japanese sweet potatoes | aji amarillo citrus sauce

FIREWORK SALMON 20
spicy cilantro salmon | salmon sashimi

mayo | lemon | chili oil | ed sauce

ORION’S SIGNATURE BRUNCH

HONG KONG FRENCH TOAST & HONEY CHICKEN 19
peanut butter stuffed french toast | wok tossed crispy honey chicken

szechuan maple syrup

SHORT RIB AND EGG (2) 14
soy braised short rib | scrambled egg | jalapeno | micro cilantro | bao buns

AVOCADO TOAST 12
sourdough avocado toast | onion soy vinaigrette

pomegranate seeds | eggs | toast points | yuzu salad

CROISSANT SANDWICH 16
croissant | crispy pork belly | avocado | egg

arugula | pickled shallots | fried potatoes

COUNTRY FRIED STEAK 18
battered sirloin | gravy | fried potatoes | biscuit

EGGS BENEDICT 14
ham | poached eggs | yuzu hollandaise | grilled asparagus

english muffins | add crab 8 | add pork belly (2) 6

SHRIMP AND Grits 21
pacific shrimp | quinoa grits | green onion

PANCAKES 14
pancakes | seasonal fruits | maple syrup

KOREAN BEEF BOWL 16
shaved beef | sautéed onions | over easy egg

green onion | bulgogi sauce | served over rice

TONKATSU DON 15
panko breaded chicken breast | sautéed onions | egg

green onion | sweet soy sauce | served over rice

PORKSLOG 15
braised pork belly | over easy egg | green onion | served over rice

ACAI BOWL 12
acai blueberry parve | cracked oats | seasonal fruits

HANDHELDs

fries, small orion’s house salad or caesar salad

BULGOGI STEAK SANDWICH 16
black garlic truffle aioli | blanco queso fresco

sauteed onion | peppers | mushroom | french baguette

ORION’S SIGNATURE KOR BEEF BURGER 24
kobe beef | truffle parmesan aioli | onion soy | slaw

tomato | american cheese | caramelized onion | milk bun

KOREAN FRIED CHICKEN SANDWICH 15
marinated breaded free-range chicken breast

pineapple aioli | kimchow slaw | milk bun

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server of any food allergies. 20% gratuity will be added to parties of 6 or more.
**BRUNCH BEVERAGES**

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**COCKTAILS**

**ORION’S BLOODY MARY** 6
- vodka
- house made bloody mary mix
- horseradish
- wasabi
- gluten free soy sauce
- yuzu
- delaware old bay seasoning
- garnished with chinese chives
- olives
- thai basil
- lime
- smoked sea salt rim

**JAPANESE MICHELANADA** 10
- sapporo
- house made bloody mary mix
- smoked sea salt rim

**ORION’S MIMOSA** 5
- Choice of Flavor
  - classic
  - blood orange
  - lychee
  - mango
  - strawberry lemongrass
  - seasonal flavors

**LAVENDER LEMONDROP** 14
- ava vodka
- lavender
- lemon
- lemon sugar rim

**CAVALIER APEROL SPRITZ** 16
- aperol
- strawberry infused lillet blanc
- sparkling wine
- club soda

**JAPANESE 77** 16
- fourth handle gin
- st. germaine
- lemon
- brut

**KEY LIME MOJITO** 14
- white rum
- mint syrup
- key lime juice
- club soda

**ESPRESSO MARTINI** 14
- vodka
- kahlua
- demerara
- espresso

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**NON-ALCOHOLIC BEVERAGES**

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**MIXOLOGIES**

**THE LEMONGRASS IS ALWAYS GREENER** 10
- lemongrass
- agave
- lime
- grapefruit soda

**STRAWBERRY FIELDS FOREVER** 10
- strawberry
- rotating flavor
- yuzu
- ginger beer

**VANISHED INTO THIN PEAR** 10
- asian pear
- cinnamon
- lemon
- club soda

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**HOT & COLD BEVERAGES**

- coffee 5
- americano 5
- espresso 5
- double espresso 10
- cappuccino 6
- latte 7
- tazo selection hot tea 5
- orange juice 5
- pineapple, cranberry, grapefruit juice 4

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