



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 crème fraîche | smoked salmon | smoked trout roe

FIRECRACKER CAULIFLOWER 14

flash fried tri-color cauliflower | firecracker aioli | parsley

CRAB RANGOON CHOPSTICKS 12

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

7 SPICED AHI 16

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

RAW BAR

SALMON TARTARE TACOS (3) 15

salmon tartare | yuzu guacamole | thai basil pico | micro cilantro

HAMACHI CARPACCIO 22

*yellowtail sashimi | oroshi | chives | serrano | cilantro
yuzu soy | micro cilantro | habanero masago*

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 | eel 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 | eel 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

*scored and grilled avocado | truffle soy
poached quail egg | toast points | yuzu salad*

CROISSANT SANDWICH 16

*croissant | crispy pork belly | avocado | egg
arugula | pickled shallots | fried potatoes*

BRUNCH CLASSICS

COUNTRY FRIED STEAK 18

breaded 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

BRUNCH BOWLS

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*

PORKSILOG 15

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

ACAI BOWL 12

acai blueberry puree | 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
sautéed onion | peppers | mushroom | french baguette*

ORION'S SIGNATURE KOBE 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 | kimchee 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

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 MICHELADA 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

NON-ALCOHOLIC BEVERAGES

MOCKTAILS

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

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

* 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.