



WEEKEND BRUNCH

Every Saturday & Sunday | 10am-3pm

ORION'S SIGNATURE BRUNCH

HONG KONG FRENCH TOAST & HONEY CHICKEN 19

*peanut butter & banana stuffed french toast
wok tossed crispy honey chicken | szechuan maple syrup*

SHORT RIB AND EGG (2) 14

*soy braised short rib | scrambled egg | jalapeño
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 | bacon & fried onion brunch potatoes*

BRUNCH CLASSICS

COUNTRY FRIED STEAK 18

*breaded sirloin | pork sausage gravy
bacon & fried onion brunch potatoes | biscuit*

SHRIMP AND GRITS 21

pacific shrimp | quinoa grits | green onion | bacon

*EGGS BENEDICT 14

*ham | poached eggs | yuzu hollandaise | grilled asparagus
english muffins | bacon & fried onion brunch potatoes
add crab 8 | add pork belly (2) 6*

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

*ORION'S POKE BOWL

*salmon 18 | tuna 22 | half & half 20
avocado | wakame salad | nori | seaweed
sushi rice | edamame | cucumbers | green onion*

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 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 | 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*

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*

HANDHELDS

choice of fries or small orion's house 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 chicken thigh
pineapple aioli | kimchee slaw | milk bun*

Please See Back for Sushi and Cocktail Menu

** 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.*



FROM THE SUSHI BAR

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
yuzu tobiko | chili oil | eel sauce*

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

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*

"BEER"LINI 12
*ketel one peach & orange blossom botanicals
peach schnapps | peach syrup
topped with sapporo lager | fruit garnish*

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*

CAVALIER FRENCH 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 MOCKTAILS

THE LEMONGRASS IS ALWAYS GREENER 10
lemongrass | agave | lime | grapefruit soda

STRAWBERRY FIELDS FOREVER 10
strawberry | lemongrass | yuzu | ginger beer

VANISHED INTO THIN PEAR 10
asian pear | vanilla | lemon | club soda

HOT BEVERAGES

*coffee 5
americano 5
espresso 5
double espresso 10
cappuccino 6
latte 7
tazo selection hot tea 5*

COLD BEVERAGES

*orange juice 5
pineapple juice 4
cranberry juice 4
grapefruit juice 4*

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