



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

*Valentine's Weekend Menu*

---

## SOUPS & SALADS

---

### MISO SOUP 8 <sup>DF</sup>

*miso dashi broth | scallions | tofu | wakame*

### ORION'S HOUSE SALAD 14 <sup>DF</sup>

*spring mix | heirloom cherry tomatoes  
cucumber | tri-color carrots  
crispy garlic | onion soy vinaigrette*

### COCONUT CURRY CHICKEN SOUP 8

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

### CAESAR SALAD 14

*romaine | breadcrumbs | parmesan cheese  
sesame miso caesar dressing*

---

## TEASERS

---

### PORK POT STICKERS (6) 12

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

### FIRECRACKER CAULIFLOWER 14

*panko breaded cauliflower | firecracker aioli  
parsley | scallions*

### TAKOYAKI 15

*diced octopus breaded & fried | eel sauce | kew pie mayo  
kazami nori | ito kezuri*

### CHICKEN YAKITORI (2) 12 <sup>DF</sup>

*grilled chicken skewers | shishito | cherry tomato  
yakitori sauce | togarashi*

### WOK FRIED RIBS 16

*pork back ribs | wok fried | korean bbq sauce | slaw*

### CRAB ARANCINE 18

*panko encrusted sushi rice | crab meat | spicy tomato sauce  
mascarpone whipped cheese*

---

## COLD STARTERS & SUSHI

---

### \*OYSTER SHOOTERS (2) 16 <sup>DF</sup>

*raw oyster | quail egg | ponzu | yuzu foam  
habanero tobiko | togarashi*

### \*TRIPLE SPICY TUNA ROLL 20 <sup>DF</sup>

*spicy tuna | jalapeño | black pepper tuna tataki  
ooba shiso chimichurri | shaved onions | serrano salsa  
micro green | ponzu pearls | ponzu | lime*

### \*FIREWORK SALMON 20 <sup>DF</sup>

*spicy cilantro salmon | salmon sashimi  
yuzu tobiko | chili oil | eel sauce*

### \*SURF AND TURF 32 <sup>DF</sup>

*tempura lobster tail | avocado | torched wagyu  
horseradish aioli | truffle carpaccio | truffle pearls*

### \*PERUVIAN ROLL 21 <sup>DF</sup>

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

### SPICY LOBSTER & SHRIMP ROLL 20 <sup>DF</sup>

*shrimp tempura | avocado | shrimp and lobster salad  
wasabi mayo | spicy mayo | eel sauce  
orange tobiko | green onions*

### BUDDHA MAKI 16

*marinated shiitake mushroom | serrano and fresno peppers  
avocado | beets | watermelon radish | onions | cilantro*

### \*7 SPICED AHI 16

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

### \*WAGYU TARTAR 45 <sup>GF</sup> <sup>DF</sup>

*japanese a5 | roasted bone marrow | black garlic sauce  
smoked trout roe | truffle caviar | french baguette*

### \*HAMACHI CARPACCIO 22 <sup>DF</sup>

*hamachi sashimi | serrano peppers | micro cilantro  
negi | himilayan salt | yuzu pearls | truffle ponzu*

<sup>GF</sup> = Gluten Free <sup>DF</sup> = Dairy Free

\* 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

---

## THE MAIN EVENT

---

### MISO GLAZED BLACK COD 35

*shaved and fried parsnip | kinpie lotus root  
house made sweet pickle | steamed rice*

### WHOLE SEARED BRANZINO 40

*spatchcock whole branzino | confit tomatoes | scallions  
nam pla | parsley | steamed rice | lemon*

### GRILLED ROCKFISH 34

*miso potato gratin | confit tomatoes | braised baby kale  
yuzu béchamel | frisée salad with truffle vinaigrette*

### \*SEARED SALMON 32

*coffee rubbed seared salmon | coconut quinoa/couscous risotto  
brioche croutons | cauliflower purée*

### SHORT RIB 42

*sous vide short rib | red curry polenta | sautéed broccolini  
blistered tomatoes | kimchi glaze*

### IBERICO PORK RIBEYE 1/2 RACK 58

*herb encrusted iberico pork ribeye rack  
mango blinis | cherry mustard | rainbow carrots  
red wine braised pearl onions*

### LOBSTER CHAHAN 38

*cold water lobster tail | carrots | pea pods | onions | egg  
bean sprouts | fried thai basil | chahan sauce | spicy butter*

### SALTED RED SNAPPER 110

*served tableside | mushroom risotto | sautéed broccolini*

### CHOP CHAE NOODLES 22

*glass noodles | shiitake mushrooms | carrots  
shredded cabbage | green onions | spinach*

### ORION'S CHICKEN PAD THAI 28

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

### \*SURF AND TURF 52

*6 oz. filet | butter poached lobster tail | pomme purée  
grilled asparagus | demi glace | uni butter*

### BLACKENED CHICKEN RED CURRY ALFREDO 30

*blackened chicken breast | red curry alfredo  
fettuccini noodles | baby arugula | heirloom cherry tomatoes  
shaved parmesan cheese | ito togarashi*

### FAMILY STYLE FRIED RICE 27 GF DF

*pork | carrots | shredded pea pods | onions | bean sprouts | eggs*

---

## SWEET ENDINGS

---

### "CAVALIER MILE HIGH CAKE" 17

*tarnished truth bourbon-soaked dark chocolate genoise | espresso butter cream | milk chocolate cremeux*

### GREEN TEA TIRAMISU 14

*green tea dipped lady fingers | miso caramel | matcha green tea sprinkle*

### KRISPY KREME BREAD PUDDING 16

*bread pudding | vanilla ice cream | miso caramel*

### FUJI APPLE CRUMBLE 14

*miso caramel | oatmeal | fuji apples | vanilla ice cream*

### CHOCOLATE TRUFFLES (4) 12

GF = Gluten Free DF = Dairy Free

\* 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