



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



STARTERS

EDAMAME (GF) (DF)

spicy garlic 10 | yuzu salt 8

PORK POT STICKERS (6) 12 (DF)

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

CHICKEN YAKITORI (2) 12 (DF)

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

FIRECRACKER CAULIFLOWER 14

*panko breaded cauliflower | firecracker aioli
parsley | scallions*

WOK FRIED RIBS 16

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

CRAB CROQUETTE 18

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

TAKOYAKI 15

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

SHISHITO PEPPERS 12 (GF) (DF)

wok fried | yuzu juice | yuzu salt

SOUPS & SALADS

COCONUT CURRY CHICKEN SOUP 8 (DF)

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

MISO SOUP 8 (DF)

dashi miso broth | scallions | tofu | wakame

CAESAR SALAD 14

*baby romaine | crispy croutons
parmesan cheese | sesame miso caesar dressing*

ORION'S HOUSE SALAD 14 (DF)

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

add to any salad:

*seared chicken breast 8, *grilled filet 15, grilled shrimp 9,
*pepper-crusted tuna tataki 10, crab cake 15, *salmon 15*

BRUNCH ITEMS

served all weekend from 10am-3pm

add to any brunch item:

egg (1) 4 | brunch potatoes 6 | bacon (2) 4

BREAKFAST STRATA 18

*smoked duck with apple brandy sausage | brioche bread
egg | goat cheese | heirloom tomatoes | spinach
bacon & fried onion brunch potatoes*

HONG KONG FRENCH TOAST & HONEY CHICKEN 21

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

MONKEY BREAD 17

blueberry monkey bread | crème anglaise | vanilla gelato

CARROT CAKE PANCAKE 16

*miso caramel | dried cherries | candied walnuts
maple syrup | whipped cream | powdered sugar*

*KOREAN BEEF BOWL 18 (DF)

*shaved beef | sautéed onions | over easy egg
green onion | bulgogi sauce | served over rice*

*EGGS BENEDICT 17

*ham | poached egg | yuzu hollandaise | grilled asparagus
english muffins | bacon & fried onion brunch potatoes
add crab 8 | add pork belly (2) 6 | add lobster 15*

RAW BAR

*7 SPICED AHI 16

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

*ORION'S POKE BOWL (GF) (DF)

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

*HAMACHI CARPACCIO 22 (DF)

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

*WAGYU TARTAR 45 (GF) (DF)

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

(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 allergies.
20% gratuity will be added to parties of 6 or more. Limit of two split checks

SUSHI ROLLS

*SPICY TUNA ROLL 12 (GF) (DF)

tuna | spicy mayo | cucumber

*CALIFORNIA ROLL 12 (GF) (DF)

snow crab | avocado | cucumber | tobiko

TEMPURA SHRIMP ROLL 12 (DF)

tempura shrimp | cucumber | avocado | eel sauce

*TRIPLE SPICY TUNA ROLL 20 (DF)

*spicy tuna | jalapeño | black pepper tuna tataki | chimichurri
serrano salsa | micro cilantro | ponzu pearls | ponzu | lime*

*FIREWORK SALMON ROLL 20 (DF)

*spicy salmon | salmon sashimi | japanese mayo
lemon | chili oil | eel sauce*

SPICY LOBSTER & SHRIMP ROLL 20 (DF)

*shrimp tempura | avocado | shrimp & lobster salad
wasabi mayo | spicy mayo | eel sauce | orange tobiko | green onion*

*PERUVIAN ROLL 21 (DF)

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

*SURF & TURF ROLL 32 (DF)

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

BUDDHA MAKI ROLL 16 (DF)

*marinated shiitake mushrooms | shiso
avocado | beets | onion | watermelon radish
serrano & fresno peppers | micro cilantro*

FROM THE WOK

make any wok item family sized for +10

ORION'S CHICKEN PAD THAI 28 (DF)

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

CHOP CHAE NOODLES 22 (DF)

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

BLACKENED CHICKEN RED CURRY ALFREDO 30

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

FROM THE LAND

LAMB 1/2 RACK 42

*herb encrusted lamb rack | pomme potatoes
creamed spinach | bread leaves*

*PRIME RIB 52

marble potatoes | grilled asparagus | au jus

FROM THE SEA

MISO GLAZED BLACK COD 35 (GF) (DF)

*fried parsnip | marinated lotus root | pickled vegetables
dengaku sauce | steamed rice*

WHOLE BRANZINO 40 (GF) (DF)

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

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*

CHILI WHOLE LOBSTER 60

*chili crisp butter whole lobster | roasted corn succotash
togarashi | peewee potatoes | bacon*

SALTED RED SNAPPER 110 (GF)

served table side | mushroom risotto | sautéed broccolini

DESSERTS

SIGNATURE CAVALIER MILE HIGH CAKE 17

*tarnished truth bourbon-soaked dark chocolate genoise
espresso buttercream | milk chocolate crèmeux*

MATCHA TIRAMISU 14

KRISPY KREME BREAD PUDDING 16

APPLE CRUMBLE 14

CHOCOLATE TRUFFLES (4) 12

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