



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



MOTHER'S DAY
WEEKEND MENU

STARTERS

EDAMAME (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
shishitos | 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 peppers | bean sprouts
thai basil | red curry | coconut milk | white 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 carrots
cucumbers | 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*

YUZU BLUEBERRY DUTCH BABY 19

blueberry compote | vanilla gelato

PANCAKES 14

pancakes | seasonal fruit | maple syrup

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

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

*KOREAN BEEF BOWL 18 (DF)

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

*EGGS BENEDICT 17

*ham | poached eggs | 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 (DF)

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

*HAMACHI CARPACCIO 22 (DF)

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

*WAGYU TARTAR 45 (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 allergens.
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 | sesame seeds

*CALIFORNIA ROLL 12

snow crab | avocado | cucumber | tobiko | japanese mayo

TEMPURA SHRIMP ROLL 12 (DF)

tempura shrimp | cucumber | avocado | eel sauce | sesame seeds

*TRIPLE SPICY TUNA ROLL 20 (DF)

spicy tuna | jalapeño | black pepper tuna tataki
ooba shiso chimichurri | onion serrano salsa | micro greens
ponzu pearls | ponzu | lime

*FIREWORK SALMON ROLL 20 (DF)

spicy salmon | salmon sashimi | japanese mayo
lemon | chili oil | eel sauce | yuzu tobiko

SPICY LOBSTER & SHRIMP ROLL 20 (DF)

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

*PERUVIAN ROLL 21 (DF)

tempura shrimp | avocado | tuna | green onions
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 | ito togarashi | parsley

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 (DF)

fried parsnip | marinated lotus root
pickled vegetables | steamed rice

WHOLE BRANZINO 40 (GF) (DF)

whole branzino | confit tomatoes | nam pla
steamed rice | lemons | parsley

GRILLED ROCKFISH 34

pomme purée | 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 crémeux

GREEN TEA TIRAMISU 15

green tea-soaked lady fingers | caramel drizzle
matcha powder sprinkle | chocolate straw

KRISPY KREME BREAD PUDDING 16

bread pudding | miso caramel | vanilla ice cream

FUJI APPLE CRUMBLE 14

miso caramel sauce | oatmeal | fuji apples
vanilla ice cream

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