O BAR MENU

HOT

EDAMAME (DF)
spicy garlic 10 | yuzu salt 8

PORK POT STICKERS (6) 12
pork pot stickers | spicy sesame oil | rice wine soy vinegar

FIRECRACKER CAULIFLOWER 14
panko breaded cauliflower | scallions | firecracker aioli | parsley

*KOBE BEEF BURGER 24
kobe beef | truffle parmesan aioli | onion soy slaw | tomato
american cheese | caramelized onions | milk bun | fries

KOREAN WINGS (6) 15
garlic parmesan or sweet chili
celery & carrot sticks | ranch dressing

COLD

ORION'S HOUSE SALAD 14 (DF)
spring mix | heirloom cherry tomatoes | tri-color carrots
cucumbers | crispy garlic | onion soy vinaigrette

*SALMON TARTARE TACOS (3) 15 (DF)
salmon tartare | yuzu guacamole | thai basil pico | micro cilantro

*CALIFORNIA ROLL 12
snow crab | avocado | cucumber | tobiko | japanese mayo

TEMPURA SHRIMP ROLL 12 (DF)
tempura shrimp | cucumber | avocado | eel sauce | sesame seeds

*SPICY TUNA ROLL 12 (GF) (DF)
tuna | spicy mayo | cucumber | sesame seeds

*FIREWORK SALMON ROLL 20 (DF)
salmon sashimi | yuzu tobiko | chili oil | eel sauce
spicy salmon | lemon | japanese mayo

VEGETARIAN ROLL 18 (DF)
soy marinated tomato | avocado | oshinko | asparagus
tofu cream | balsamic pearls | scallions

(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.*

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25.3

O BAR MENU

COCKTAILS

JAPANESE OLD FASHIONED 22
suntory toki | ginger | demerara | angostura | chili lime bitters

HOUSE OF THE RISING SUN 17
ava vodka | lychee | lemon | blood orange

TEQUILA OLD FASHIONED 19
reposado tequila | agave | lime | serrano tincture | mole bitters

UP IN SMOKE 22
ilegal mezcal | ketel one peach & orange blossom | aperol
prickly pear | lime | guava | chamoy & tajin rim

MÛRE-DER SHE WROTE 20
belle isle honey habanero moonshine | drambuie | blackberry
lemon | togarashi salt rim

KIWI HERMAN 20
china green tea | kiwi infused orange & lime gin | falernum
orgeat | lemon juice | midori*

WATERMELON SUGAR HIGH 22
casamigos jalapeño tequila | anchos reyes | watermelon | lime
watermelon sugar rim

BAMBOO #2 20
ava vodka | maboroshi sake | lillet blanc | sherry | lemongrass

CHAMPAGNE COCKTAIL 18
sparkling wine | honey | ginseng | sage | ginger | pear | lychee

DRAFT BEERS

yuengling 7
rising bun japanese rice lager 9
seasonal beer 10
sapporo 9
kirin ichiban 9
kung fu kittens hazy ipa 12

BOTTLED BEVERAGES

asahi super "dry" 9
asahi 0.0 (non-alcoholic) 9
bold rock apple cider 9
heineken 9
heineken 0.0 (non-alcoholic) 9
modelo especial 9
miller light 8
michelob ultra 8
stella artois 9

BY THE GLASS

bisol "jeio" prosecco, italy 12
bodegas breca, garnacha, calatayud, spain 13
orchard lane sauvignon blanc, marlborough, new zealand 14
torre de luna pinot grigio, veneto, italy 15
'commuter' pinot noir, willamette, oregon 18
juggernaut cabernet, alexander valley, california 18
san polo 'rubio' sangiovese blend, tuscany, italy 15

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