ORION'S ROOF

GARDEN & DINING

DINNER MENU

HOT 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

GRILLED CORN ELOTE 12
edamame | togarashi | honey wasabi aioli | cotija cheese
fresh lime | togarashi | micro cilantro | wonton chips

CHICKEN YAKITORI (2) 12 (DF)
grilled chicken skewers | shishitos | cherry tomatoes
togarashi | yakitori sauce

DUCK CONFIT EGGROLLS 12 (DF)
shredded confit duck thigh | carrots | cabbage | scallions
cilantro | thai basil | wood ear mushrooms
orange marmalade sauce

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

CRAB RANGOON CHOPSTICKS (5) 12
lump crab | cream cheese | water chestnuts
scallions | orange marmalade sauce

*7 SPICED AHI 16 (DF)
pressed sushi rice | spicy tuna | serrano | cilantro
black tobiko | spicy mayo | honey wasabi aioli | eel sauce

SALT & PEPPER FRIED CALAMARI 17
parsley | sesame seeds | sweet and sour nam pla

*WAGYU TARTAR 45 (DF)
japanese a5 | roasted bone marrow | black garlic sauce
smoked trout roe | truffle pearls | french baguette

THAI PEI MUSSELS 18 (DF)
coconut milk | green curry | kaffir lime leaves | lemongrass
chinese chilis | lime | green onions | bao buns (2)

COLD STARTERS

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

*LOCAL OYSTERS ON THE HALF SHELL 16 (GF) (DF)
half dozen | shiso oil | yuzu rice wine mignonette | lemon

*HAMACHI CARPACCIO 22 (DF)
hamachi sashimi | serrano peppers | negi | himalayan salt
yuzu pearls | truffle ponzu | micro cilantro

*TUNA TARTARE 22 (DF)
tuna | avocado | black tobiko | micro greens
shallots | chives | wonton chips | truffle soy

*SALMON CRUDO 20 (GF) (DF)
salmon sashimi | tiger de leche | fresno
watermelon radish | micro cilantro | shallots
smoked salt | heirloom cherry tomatoes

*WAGYU TATAKI 26 (GF) (DF)
seared a5 wagyu | nashi pear | pine nuts
quail egg gochujang | korean chili sauce

SALADS

CRISPY OCTOPUS SALAD 16 (DF)
sakura micro greens frisée mix | pickled fresno | balsamic reduction
onion soy | crispy croutons | roasted red pepper coulis

CAESAR SALAD 14
baby romaine | crispy croutons
sesame miso caesar dressing | parmesan cheese

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

ASIAN CHOPPED SALAD 14 (DF)
napa and red cabbage | crispy fried sweet potatoes
carrots | red bell peppers | sweet soy vinaigrette | scallions

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

SOUPS

MISO SOUP 8 (DF)
miso dashi broth | scallions | tofu | wakame

COCONUT CURRY CHICKEN SOUP 8 (DF)
shredded chicken | red bell peppers | bean sprouts
thai basil | red curry | coconut milk | white rice

(GF) = Gluten Free (DF) = Dairy Free

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

WOK SPECIALTIES

INDIVIDUAL PORTION

PORK FRIED RICE 21 (DF)
pork | carrots | shredded pea pods
onions | bean sprouts | egg | green onions

ORION'S CHICKEN PAD THAI 28 (DF)
chicken | rice noodles | tofu | scallions
bell peppers | bean sprouts | thai basil
red pepper pad thai sauce | virginia peanuts | egg

SINGAPORE RICE NOODLES 24 (DF)
chicken | rice noodles | yellow curry
snow peas | onions | scallions
bell peppers | egg | carrots

Enjoy any Wok Specialty as Family Style (3-4 people): Pork Fried Rice 27, Orion's Chicken Pad Thai 38, Singapore Rice Noodles 31

FROM THE SEA

BACKFIN CRAB CAKES 38 (DF)
lump crab | sautéed cauliflower | confit heirloom tomatoes
roasted edamame | shishito | edamame puree
yuzu wasabi remoulade

MISO GLAZED BLACK COD 35 (DF)
fried parsnip | marinated lotus root
pickled vegetables | steamed rice

GRILLED SWORDFISH 36 (GF)
grilled swordfish | pommes purée foam | miso mash
shaved fennel salad | peach gel | sautéed broccolini

CHILI WHOLE LOBSTER 60
chili crisp butter whole lobster | roasted corn succotash
togarashi | peewee potatoes | bacon

SEARED LOCAL ROCKFISH 32 (DF)
brasied daikon | brussel sprouts | sauce vierge
fish sauce salted rice chip

WHOLE SNAPPER 38 (DF)
ginger and garlic sautéed bok choy
soy ginger reduction sauce | grilled lemon | steamed rice

*SEARED SALMON 29
cauliflower steak | forbidden rice | pickled cucumbers
sautéed beets | pickled red onion | sweet chili glaze | scallions

WHOLE SEARED BRANZINO 40 (GF) (DF)
spatchcock whole branzino | confit tomatoes
parsley | nam pla | steamed rice | lemons

JUMBO SCALLOPS 38
u-10 scallops | roasted red pepper chimichurri | miso corn foam
oyster mushrooms | quinoa | pea purée

FROM THE LAND

*DUCK CONFIT 38
confit duck legs | miso white bean purée | braised kale
cassoulet reduction | focaccia crostini

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

*GRILLED FILET 49
miso roasted carrots | pommes purée | blistered pearl onions
braised shitaki | lemongrass yuzu beet purée
gochujang bordelaise

*GRILLED PRIME RIBEYE 52
ooba butter peewee potatoes | grilled asparagus
sautéed cauliflower | pearl onions
demi reduction | ginger sauce

SHORT RIB 42
sous vide short rib | kimchi glaze | red curry polenta | sautéed broccolini | blistered tomatoes

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FROM THE SUSHI BAR

NIGIRI OR SASHIMI

INDIVIDUAL PIECES

**ikura - salmon roe $6* GF DF

**maguro - tuna $7* GF DF

**hamachi - yellowtail $7* GF DF

**sake - salmon $6* GF DF

**tako - octopus $6* GF DF

**hotate - scallop $6* GF DF

**ika - squid $5* GF DF

**ebi - shrimp $6* GF DF

**chu-toro - medium fatty tuna $8* GF DF

**o-toro - fatty tuna $10* GF DF

**hamachi suna-zuri - yellowtail belly $10* GF DF

**sake no hara - salmon belly $9* GF DF

DELUXE INDIVIDUAL PIECES

**hamachi - yellowtail with serrano & ponzu pearls $15*

**japanese waygu beef $15*

**uni - sea urchin $15*

**surf & turf - waygu beef, toro fatty tuna, truffle $20*

SUSHI PARTY PLATTERS

***SUSHI COMBINATION 33** GF DF
six-piece nigiri | tekka tuna roll

***SASHIMI COMBINATION 35** GF DF
three slices - three kinds - sashimi

***SUSHI & SASHIMI COMBINATION 74** DF
twelve pieces - nigiri | california roll
tempura shrimp roll | three kinds of sashimi

MAKI SUSHI ROLLS

INSIDE OUT 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

SPECIALTY ROLLS

***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

SPICY LOBSTER & SHRIMP ROLL 20 DF
shrimp tempura | avocado | shrimp and lobster salad
wasabi mayo | spicy mayo | eel sauce | orange tobiko | green onions

***YELLOWTAIL HAMACHI JALAPEÑO ROLL 20** DF
yellowtail negihama roll | yellowtail sashimi | shaved onions
serrano salsa | micro cilantro | yuzu pearls | ponzu | lime

***PERUVIAN ROLL 21** DF
tempura shrimp | avocado | tuna | fried japanese sweet potatoes
green onions | peruvian citrus sauce

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

***SURF AND TURF ROLL 32** DF
tempura lobster tail | avocado | torched wagyu
horseradish aioli | truffle carpaccio | truffle pearls

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

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