ORION'S ROOF

GARDEN & DINING



STARTERS

EDAMAME (DF)
spicy garlic 10 | yuzu salt 10

PORK POT STICKERS (6) 14 (DF)
pork pot stickers | spicy sesame oil | rice wine soy vinegar

CHICKEN YAKITORI (2) 14 (DF)
grilled chicken skewers | shishitos | cherry tomatoes
togarashi | yakitori sauce

WOK FRIED CHICKEN 16 (DF)
chicken thighs | chili glaze | kimchi slaw | white rice

THAI CHILI CAULIFLOWER 15
panko breaded cauliflower | thai chili shiro miso glaze
toasted sesame | miso aioli

POKE NACHOS 19 (DF)
tuna | togarashi | pineapple aioli | pico | guacamole
jalapeños | green onions | edamame beans | wonton chips

*7 SPICED AHI 19 (DF)
pressed sushi rice | spicy tuna | serrano | cilantro
black tobiko | spicy mayo | honey wasabi aioli | eel sauce

SOUPS & SALADS

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

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

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

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

add to any salad:
*seared chicken breast 11, *grilled filet 22, grilled shrimp 15,*
**pepper-crusted tuna tataki 18, *salmon 16, 4oz lobster tail 30*

RAW BAR

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

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

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

FROM THE WOK

ORION'S CHICKEN PAD THAI 29 (DF)
chicken | rice noodles | tofu | scallions bell peppers | bean sprouts
thai basil tamarind pad thai sauce | virginia peanuts | egg

FAMILY STYLE PAD THAI 45 (DF)
(3-4 people)

SEAFOOD MI GORENG 34
mussels | shrimp | scallop | stir fried noodles | sweet soy

SMOKE KISSED DUCK & UDON 42
five spice duck breast | shitake mushrooms | uni butter

PORK FRIED RICE 19 (DF)
pork | carrots | shredded pea pods
onions | bean sprouts | egg | green onions

SUSHI PARTY PLATTERS

*SUSHI COMBINATION 33 (GF) (DF)
six-piece chef selected nigiri | tekka tuna roll

*SASHIMI COMBINATION 35 (GF) (DF)
six-piece chef selected sashimi

(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

SPECIALTY ROLLS

*TRIPLE SPICY TUNA ROLL 22 (DF)
spicy tuna | jalapeño | black pepper tuna tataki
ooba shiso chimichurri | onion serrano salsa
micro greens | ponzu pearls | ponzu | lime

*FIREWORK SALMON ROLL 22 (DF)
salmon sashimi | yuzu tobiko | chili oil | eel sauce
spicy salmon | lemon | japanese mayo

SPICY LOBSTER & SHRIMP ROLL 22 (DF)
shrimp tempura | avocado | shrimp and lobster salad | green onion
wasabi mayo | spicy mayo | eel sauce | orange tobiko

*PERUVIAN ROLL 22 (DF)
tempura shrimp | avocado | tuna | fried japanese sweet potatoes
green onions | peruvian citrus sauce

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

SEOUL & SMOKE ROLL 22 (DF)
prime bulgogi | pickled daikon | cucumber | tomago
gochujang aioli | cripsy shallot

*YELLOWTAIL HAMACHI JALAPEÑO ROLL 22 (DF)
yellowtail negihama roll | yellowtail sashimi | shaved onions
serrano salsa | micro cilantro | yuzu pearls | ponzu | lime

FROM THE LAND

SHORT RIB 44
sous vide short rib | kimchi glaze | red curry polenta
sautéed broccolini | blistered tomatoes

THAI GRILLED HALF CHICKEN 38
green papaya salad | sweet potato hash | thai chili lime sauce

TURKEY PHỞ 35
aromatic turkey bone broth | tom turkey breast | confit turkey thigh
silken noodles | baby bok choy | brussels sprout leaves
cranberry yuzu relish

*GRILLED RIBEYE 72
ooba butter peewee potatoes | grilled asparagus
sautéed cauliflower | pearl onions | demi reduction | ginger sauce

FROM THE SEA

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

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

JUMBO SCALLOPS 44
scallops | roasted red pepper chimichurri | miso corn foam
oyster mushrooms | quinoa | pea purée

*SEARED SALMON 32
cauliflower steak | forbidden rice | pickled cucumbers
sautéed beets | pickled red onion | sweet chili glaze | scallions

WHOLE SEARED BRANZINO 55 (DF)
spatchcock whole branzino | confit tomatoes
parsley | nam pla | steamed rice | lemons

SALTED RED SNAPPER 140
served tableside | mushroom risotto | sautéed broccolini

DESSERTS

"CAVALIER MILE HIGH CAKE" 17
tarnished truth bourbon-soaked chocolate genoise
espresso buttercream | milk chocolate crémeaux

BLACK SESAME CRÈME BRÛLÉE 16
miso caramel | asian pear

GREEN TEA TIRAMISU 15
green tea-soaked lady fingers | caramel drizzle
matcha powder sprinkle | chocolate straw

KRISPY KREME BREAD PUDDING 16
bread pudding | vanilla ice cream | miso caramel

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