

WEEKEND BRUNCH

Every Saturday & Sunday | 10am-3pm

ORION'S SIGNATURE BRUNCH

HONG KONG FRENCH TOAST & HONEY CHICKEN 21

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

SHORT RIB AND EGG (2) 17

soy braised short rib | scrambled egg | jalapeño
micro cilantro | bao buns

*AVOCADO TOAST 15

scored and grilled avocado | truffle soy
poached quail egg | toast points | yuzu salad

CROISSANT SANDWICH 16

croissant | crispy pork belly | avocado | egg | arugula
pickled shallots | bacon & fried onion brunch potatoes

BRUNCH CLASSICS

COUNTRY FRIED STEAK 18

breaded sirloin | pork sausage gravy
bacon & fried onion brunch potatoes | biscuit

SHRIMP AND GRITS 21

pacific shrimp | quinoa grits | green onion | bacon

*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

PANCAKES 14

pancakes | seasonal fruits | maple syrup

BRUNCH BOWLS

*KOREAN BEEF BOWL 18 (DF)

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

*TONKATSU DON 17 (DF)

panko breaded chicken breast | sautéed onions | egg
green onion | sweet soy sauce | served over rice

*PORKSILOG 17

braised pork belly | over easy egg | green onion
confit tomatoes | fresh cucumbers | served over rice

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

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

LIGHT FARE

EDAMAME (GF) (DF)

spicy garlic 10 | yuzu salted 8

PORK POT STICKERS (6) 12 (DF)

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

KOREAN WINGS (6) 15

garlic parmesan or sweet chili | celery and carrot sticks | ranch

*SMOKED SALMON BLINIS (3) 14

blini | dill crème fresh | smoked salmon | smoked trout roe

FIRECRACKER CAULIFLOWER 14

flash fried tri-color cauliflower | firecracker aioli | parsley

CRAB RANGOON CHOPSTICKS 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

RAW BAR

*SALMON TARTARE TACOS (3) 15 (GF) (DF)

salmon tartare | yuzu guacamole | thai basil pico | micro cilantro

*HAMACHI CARPACCIO 22 (DF)

yellowtail sashimi | oroshi | chives | serrano | cilantro
yuzu soy | micro cilantro | habanero masago

*LOCAL OYSTERS ON THE HALF SHELL 16 (GF) (DF)

half dozen | shiso oil | yuzu rice wine mignonette | lemon

SOUPS & SALADS

MISO SOUP 8 (GF) (DF)

dashi miso broth | scallions | tofu | wakame

COCONUT CURRY CHICKEN SOUP 8 (GF) (DF)

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

ORION'S HOUSE SALAD 14 (DF)

spring mix | heirloom cherry tomatoes
tri color carrot | cucumber | onion soy vinaigrette

ASIAN CHOPPED SALAD 14 (DF)

napa and red cabbage | crispy fried sweet potatoes
carrots | red bell pepper | sweet soy vinaigrette | scallions

add to any salad:

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

HANDHELDS

choice of fries or small orion's house salad

BULGOGI STEAK SANDWICH 16 (DF)

black garlic truffle aioli | blanco queso fresco
sautéed onion | peppers | mushrooms | french baguette

*ORION'S SIGNATURE KOBE BEEF BURGER 24

kobe beef | truffle parmesan aioli | onion soy slaw | tomato
american cheese | caramelized onion | milk bun

KOREAN FRIED CHICKEN SANDWICH 15 (DF)

marinated breaded chicken thigh
pineapple aioli | kimchee slaw | milk bun

+ \$1 Surcharge Added to Menu Items Containing Eggs

Please See Back for Sushi and Cocktail Menu

(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.

FROM THE SUSHI BAR

SPECIALTY ROLLS

SPICY LOBSTER & SHRIMP ROLL 20 ^{DF}
*shrimp tempura | avocado | shrimp and lobster salad
wasabi mayo | spicy mayo | eel sauce
orange tobiko | green onion*

***PERUVIAN ROLL 21** ^{DF}
*tempura shrimp | avocado | tuna
fried japanese sweet potatoes | aji amarillo citrus sauce*

***FIREWORK SALMON ROLL 20** ^{DF}
*spicy cilantro salmon | salmon sashimi
yuzu tobiko | chili oil | eel sauce*

CLASSIC 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

BRUNCH BEVERAGES

COCKTAILS

ORION'S BLOODY MARY 6
*vodka | house made bloody mary mix
horseradish | wasabi | gluten free soy sauce | yuzu
delaware old bay seasoning | garnished with chinese chives
olives | thai basil | lime | smoked sea salt rim*

"BEER"LINI 12
*ketel one peach & orange blossom botanicals
peach schnapps | peach syrup
topped with sapporo lager | fruit garnish*

ORION'S MIMOSA 5
*Choice of Flavor
classic | blood orange | lychee | mango
strawberry lemongrass | seasonal flavors*

LAVENDER LEMONDROP 14
ava vodka | lavender | lemon | lemon sugar rim

CAVALIER APEROL SPRITZ 16
*aperol | strawberry infused lillet blanc
sparkling wine | club soda*

CAVALIER FRENCH 77 16
fourth handle gin | st. germaine | lemon | brut

KEY LIME MOJITO 14
white rum | mint syrup | key lime juice | club soda

ESPRESSO MARTINI 14
vodka | kahlua | demerara | espresso

NON-ALCOHOLIC MOCKTAILS

THE LEMONGRASS IS ALWAYS GREENER 10
lemongrass | agave | lime | grapefruit soda

STRAWBERRY FIELDS FOREVER 10
strawberry | lemongrass | yuzu | ginger beer

VANISHED INTO THIN PEAR 10
asian pear | vanilla | lemon | club soda

HOT BEVERAGES

*coffee 5
americano 5
espresso 5
double espresso 10
cappuccino 6
latte 7
tazo selection hot tea 5*

COLD BEVERAGES

*orange juice 5
pineapple juice 4
cranberry juice 4
grapefruit juice 4*

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