



# 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 <sup>DF</sup>

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

### \*AVOCADO TOAST 15 <sup>DF</sup>

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

### CROISSANT SANDWICH 16

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

## 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 onions  
bacon | micro greens

### \*EGGS BENEDICT 17

ham | poached eggs | yuzu hollandaise | grilled asparagus  
english muffins | bacon & fried onion brunch potatoes  
add pork belly (2) 6

### PANCAKES 14

pancakes | seasonal fruits | maple syrup

## BRUNCH BOWLS

### \*KOREAN BEEF BOWL 18 <sup>DF</sup>

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

### \*TONKATSU DON 17 <sup>DF</sup>

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

### \*PORKSILOG 17

braised pork belly | sunny side up egg | green onions  
confit tomatoes | fresh cucumbers | served over rice

### \*ORION'S POKE BOWL <sup>GF</sup> <sup>DF</sup>

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

## LIGHT FARE

### EDAMAME <sup>DF</sup>

spicy garlic 10 | yuzu salted 8

### PORK POT STICKERS (6) 12 <sup>DF</sup>

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 | micro cilantro

### FIRECRACKER CAULIFLOWER 14

panko breaded cauliflower | scallions | firecracker aioli | parsley

### \*7 SPICED AHI 16 <sup>DF</sup>

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

## RAW BAR

### \*SALMON TARTARE TACOS (3) 15 <sup>DF</sup>

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

### \*HAMACHI CARPACCIO 22 <sup>DF</sup>

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

### \*LOCAL OYSTERS ON THE HALF SHELL 16 <sup>GF</sup> <sup>DF</sup>

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

## SOUPS & SALADS

### MISO SOUP 8 <sup>DF</sup>

dashi miso broth | scallions | tofu | wakame

### COCONUT CURRY CHICKEN SOUP 8 <sup>DF</sup>

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

### ORION'S HOUSE SALAD 14 <sup>DF</sup>

spring mix | heirloom cherry tomatoes | tri-color carrots  
cucumbers | crispy garlic | onion soy vinaigrette

### ASIAN CHOPPED SALAD 14 <sup>DF</sup>

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-crusting tuna tataki 10, \*salmon 15

## HANDHELDS

choice of fries or small orion's house salad

### BULGOGI STEAK SANDWICH 16

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

marinated battered chicken thigh  
pineapple aioli | kimchi slaw | milk bun

+ \$1 Surcharge Added to Menu Items Containing Eggs

Please See Back for Sushi and Cocktail Menu

<sup>GF</sup> = Gluten Free <sup>DF</sup> = 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. For parties of 6 or more, a standard 20% tip is applied to your bill for your convenience. You may add an additional tip or adjust as you wish. Limit of two split checks.



## FROM THE SUSHI BAR

### SPECIALTY ROLLS

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

**\*PERUVIAN ROLL 21** <sup>DF</sup>  
*tempura shrimp | avocado | tuna | fried japanese sweet potatoes  
green onions | peruvian citrus sauce*

**\*FIREWORK SALMON ROLL 20** <sup>DF</sup>  
*spicy salmon | salmon sashimi  
lemon | japanese mayo | yuzu tobiko | chili oil | eel sauce*

### CLASSIC ROLLS

**\*SPICY TUNA ROLL 12** <sup>GF</sup> <sup>DF</sup>  
*tuna | spicy mayo | cucumber | sesame seeds*

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

**TEMPURA SHRIMP ROLL 12** <sup>DF</sup>  
*tempura shrimp | cucumber | avocado | eel sauce | sesame seeds*

## BRUNCH BEVERAGES

### COCKTAILS

**ORION'S BLOODY MARY 6**  
*wasabi black pepper vodka | bloody mix  
olives | cucumber | smoked salt*  
*add ons: bacon, pot stickers, sushi, oyster (\$2 each)*

**FIVE SPICE DAIQUIRI 17**  
*five spice sugar | rum | lime*

**CHAMPAGNE COCKTAIL 18**  
*ginseng honey shrub | sage | ginger | pear | lychee | bubbles*

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

**TURN & BURN 18**  
*mezcal | white peach | lime | plum nectar | smoked salt*

**KEY LIME MOJITO 15**  
*white rum | mint | key lime | demerara sugar*

**SON OF A GUN 19**  
*gunpowder gin | ginger liqueur | cherry  
montenegro | pineapple | lime*

**PASSION STAR CRUSH 16**  
*ava vodka | vanilla | lime | passion fruit | sparkling sake*

### MIMOSAS

**ORION'S MIMOSAS 5**  
*classic  
blood orange  
lychee  
sweet white peach & plum  
tart morello cherry*

**MIMOSA FLIGHT 15**

### SHAREABLE COCKTAILS

*shared between 2-3 guests*

**COLOSSAL CAVALIER ESPRESSO MARTINI 65**  
*ava vodka | vanilla | coffee liqueur | espresso | crème de cacao*

**BIG TIME CRUSH 48**  
*ava vodka | vanilla | passion fruit  
sparkling sake | lime | crushed ice*

### MOCKTAILS

**STINGER 10**  
*lindera farms honey vinegar | szechuan sugar | pineapple  
lime | szechuan peppercorn & lime sugar rim*

**BEACHY KEEN 10**  
*white peach | coconut water | plum nectar | lime*

**SOBER SPRITZ 10**  
*wild orange tea syrup | lemon | elderflower tonic | orange twist*

### HOT BEVERAGES

*coffee 5  
americano 5  
espresso 5  
double espresso 10  
cappuccino 6  
latte 7*

### COLD BEVERAGES

*orange juice 5  
pineapple juice 5  
cranberry juice 5  
grapefruit juice 5  
blood orange juice 5*

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