



ORION'S ROOF  
G A R D E N & D I N I N G

## DINNER MENU

## HOT STARTERS

EDAMAME <sup>GF</sup> <sup>DF</sup>  
*spicy garlic 10 | yuzu salt 8*

PORK POT STICKERS (6) 12 <sup>DF</sup>  
*pork pot stickers | spicy sesame oil | rice wine soy vinegar*

GRILLED CORN ELOTE 12 <sup>GF</sup>  
*edamame | togarashi | honey wasabi aioli  
cotija cheese | fresh lime | puffed rice chips*

CHICKEN YAKITORI (2) 12 <sup>DF</sup>  
*grilled chicken skewers | shishito | cherry tomato  
togarashi | yakitori sauce*

DUCK CONFIT EGGROLLS 12 <sup>DF</sup>  
*shredded confit duck thigh | carrots | cabbage | scallions  
cilantro | thai basil | wood ear mushrooms  
orange marmalade sauce*

FIRECRACKER CAULIFLOWER 14  
*panko breaded tri-color cauliflower  
firecracker aioli | parsley*

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

\*7 SPICED AHI 16  
*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*

\*500° HOT ROCK WAGYU 65 <sup>GF</sup> <sup>DF</sup>  
*sliced a5 wagyu beef | egg yolk truffle motoyaki*

\*WAGYU TARTAR 45 <sup>GF</sup> <sup>DF</sup>  
*japanese a5 | roasted bone marrow | black garlic sauce  
smoked trout | roe | truffle caviar | french baguette*

THAI PEI MUSSELS 18 <sup>GF</sup> <sup>DF</sup>  
*coconut milk | green curry | kaffir lime leaves  
lemongrass | chinese chilis | bao buns (2)*

## COLD STARTERS

\*SALMON TARTARE TACOS (3) 15 <sup>GF</sup> <sup>DF</sup>  
*salmon tartare | yuzu guacamole | thai basil pico | micro cilantro*

\*LOCAL OYSTERS ON THE HALF SHELL 16 <sup>GF</sup> <sup>DF</sup>  
*half dozen | shiso oil | yuzu rice wine mignonette | lemon*

\*HAMACHI CARPACCIO 22 <sup>DF</sup>  
*yellowtail sashimi | daikon oroshi | chives | serrano  
yuzu soy | micro cilantro | habanero masago*

\*TUNA TARTARE 22 <sup>DF</sup>  
*tuna | avocado | black tobiko | micro greens  
shallots | chives | puffed rice chips | truffle soy*

\*SALMON CRUDO 20 <sup>GF</sup> <sup>DF</sup>  
*salmon sashimi | tiger de leche | fresno  
watermelon radish | micro cilantro | shallots  
smoked salt | heirloom cherry tomatoes*

\*WAGYU TATAKI 26 <sup>GF</sup> <sup>DF</sup>  
*seared a5 wagyu | nashi pear | pine nuts  
quail egg gochujang | korean chili sauce*

## SALADS

CRISPY OCTOPUS SALAD 16 <sup>GF</sup> <sup>DF</sup>  
*sakura micro greens frisée mix | pickled fresno | balsamic reduction  
crispy croutons | roasted red pepper coulis*

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

ORION'S HOUSE SALAD 14 <sup>DF</sup>  
*spring mix | heirloom cherry tomatoes | tri-color carrot  
cucumber | crispy garlic | onion soy vinaigrette*

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

## SOUPS

MISO SOUP 8 <sup>GF</sup> <sup>DF</sup>  
*miso dashi broth | scallions | tofu | wakame*

COCONUT CURRY CHICKEN SOUP 8 <sup>GF</sup> <sup>DF</sup>  
*shredded chicken | red bell pepper | bean sprouts  
thai basil | red curry | coconut milk | rice*

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

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## WOK SPECIALTIES

### INDIVIDUAL PORTION

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

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

**SINGAPORE RICE NOODLES 24** (GF) (DF)  
*chicken | rice noodles | yellow curry  
snow peas | onion | 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*

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## FROM THE SEA

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

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

**MISO GLAZED BLACK COD 35** (GF) (DF)  
*shaved and fried parsnip | housemade sweet pickle  
kinpie lotus root | steamed rice*

**WHOLE SNAPPER 38** (DF)  
*ginger and garlic sautéed bok choy | soy ginger reduction sauce*

**GRILLED SWORDFISH 36** (GF)  
*grilled swordfish | pommes puree foam  
shaved fennel salad | peach gel | sautéed broccolini*

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

**CHILI WHOLE LOBSTER 60** (GF) (DF)  
*chili crisp butter whole lobster | roasted corn succotash  
togarashi | pee wee potatoes*

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

**JUMBO SCALLOPS 38**  
*u-10 scallops | roasted red pepper chimichurri miso corn foam | chive oil  
crispy oyster mushroom | fried dried corn | pea puree | puffed japanese rice*

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## FROM THE LAND

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**\*DUCK CONFIT 38**  
*confit duck leg | miso white bean puree | braised kale  
cassoulet reduction | focaccia crostini*

**\*GRILLED FILET 49**  
*miso roasted carrots | pommes puree | blistered pear  
onions | braised shitaki | lemongrass yuzu beet puree  
gochujang bordelaise*

**BLACKENED CHICKEN RED CURRY ALFREDO 30**  
*blackened chicken breast | red curry alfredo  
fettuccini noodles | baby arugula | heirloom cherry tomato  
shaved parmesan cheese | ito togarashi*

**\*GRILLED PRIME RIBEYE 52**  
*oba butter pee wee potatoes | grilled asparagus  
sautéed cauliflower | onion petals  
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

\*CALIFORNIA ROLL 12 (GF) (DF)

snow crab | avocado | cucumber | tobiko

TEMPURA SHRIMP ROLL 12 (DF)

tempura shrimp | cucumber | avocado | eel sauce

## SPECIALTY ROLLS

\*TRIPLE SPICY TUNA ROLL 20 (DF)

spicy tuna | jalapeño | black pepper tuna tataki  
ooba shiso chimichurri | onions 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 onion

\*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 | aji amarillo citrus sauce

\*FIREWORK SALMON ROLL 20 (DF)

spicy cilantro salmon | salmon sashimi  
yuzu tobiko | chili oil | eel sauce

\*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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