



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

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 | micro cilantro | wonton chips*

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

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

*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)*

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*

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*

POKE NACHOS 19
*tuna | togarashi | pineapple aioli | pico | guacamole
jalapeños | green onions | edamame beans*

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-crusting tuna tataki 10, *salmon 15*

^{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 allergies.
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. 25.8

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

MISO GLAZED BLACK COD 35 ^{DF}
*fried parsnip | marinated lotus root
pickled vegetables | steamed rice*

SEARED LOCAL ROCKFISH 35 ^{DF}
*braised daikon | brussels sprouts | sauce vierge
fish sauce salted rice chip*

GRILLED SWORDFISH 36 ^{GF}
*grilled swordfish | pommes purée foam | miso mash
shaved fennel salad | peach gel | sautéed broccolini*

WHOLE SNAPPER 55 ^{DF}
*ginger and garlic sautéed bok choy
soy ginger reduction sauce | grilled lemon | steamed rice*

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

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

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

WHOLE SEARED BRANZINO 55 ^{GF} ^{DF}
*spatchcock whole branzino | confit tomatoes
parsley | nam pla | steamed rice | lemons*

FROM THE LAND

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

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

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 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)

*o-toro - fatty tuna \$20 (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 \$22

*uni - sea urchin \$15

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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