FROM THE SUSHI BAR

NIGIRI OR SASHIMI

INDIVIDUAL PIECES

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
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

SUSHI PARTY PLATTERS

***SUSHI COMBINATION 37** GF DF
six-piece nigiri | tekka tuna roll

***SASHIMI COMBINATION 39** GF DF
three slices - three kinds - sashimi

***SUSHI & SASHIMI COMBINATION 79** DF
twelve pieces - nigiri | california roll
tempura shrimp roll | three kinds of sashimi

MAKI SUSHI ROLLS

INSIDE OUT ROLLS

***SPICY TUNA ROLL 14** GF DF
tuna | spicy mayo | cucumber | sesame seeds

***CALIFORNIA ROLL 16**
snow crab | avocado | cucumber | tobiko | japanese mayo

TEMPURA SHRIMP ROLL 14 DF
tempura shrimp | cucumber | avocado | eel sauce | sesame seeds

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

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

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

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

***FIREWORK SALMON ROLL 22** 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 20 DF
soy marinated tomato | avocado | oshinko | asparagus
tofu cream | balsamic pearls | scallions

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.*
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. 26.3

ORION'S ROOF
GARDEN & DINING

DINNER MENU

HOT 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

ORION'S STREET CORN 13
edamame | togarashi | honey wasabi aioli | cotija cheese
fresh lime | micro cilantro | wonton chips

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

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

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

*WAGYU TARTAR 55 (DF)
japanese a5 | roasted bone marrow | black garlic sauce
smoked trout roe | truffle pearls | french baguette

THAI PEI MUSSELS 22 (DF)
coconut milk | green curry | kaffir lime leaves | lemongrass
chinese chilis | lime | green onions | bao buns (2)

SOUPS

MISO SOUP 10 (DF)
miso dashi broth | scallions | tofu | wakame

COCONUT CURRY CHICKEN SOUP 12 (DF)
shredded chicken | red bell peppers | bean sprouts
thai basil | red curry | coconut milk | white rice

COLD STARTERS

*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

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

SALADS

CAESAR SALAD 16
baby romaine | crispy croutons
sesame miso caesar dressing | parmesan cheese

ORION'S HOUSE SALAD 16 (DF)
spring mix | heirloom cherry tomatoes | tri-color carrots
cucumbers | crispy garlic | onion soy vinaigrette

GOLDEN BEET SALAD 17
pickled golden beets | radicchio | spinach | crispy shallots
goat cheese | ginger vinaigrette

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*

(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.*
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. 26.3

WOK SPECIALTIES

INDIVIDUAL PORTION

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

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

Enjoy any Wok Specialty as Family Style (3-4 people): Pork Fried Rice 27, Orion's Chicken Pad Thai 45

FROM THE SEA

MISO GLAZED BLACK COD 36 (DF)
fried parsnip | marinated lotus root
pickled vegetables | steamed rice

GRILLED SWORDFISH 38 (GF)
grilled swordfish | pommes purée foam | miso mash
shaved fennel salad | peach gel | sautéed broccolini

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

JUMBO SCALLOPS 38
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 (GF) (DF)
spatchcock whole branzino | confit tomatoes
parsley | nam pla | steamed rice | lemons

FROM THE LAND

*GRILLED FILET 58
7oz filet | miso roasted carrots | pommes purée
blistered pearl onions | braised shitaki
lemongrass yuzu beet purée | gochujang bordelaise

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

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

(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.*
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. 26.3