



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



STARTERS

EDAMAME ^{GF} ^{DF}
spicy garlic 10 | yuzu salt 8

KOREAN CORN 14
*corn | edamame | truffle infused goat cheese
kewpie mayo | truffle carpaccio | potato crisps*

PORK POT STICKERS (6) 12 ^{DF}
pork pot stickers | spicy sesame oil | rice wine soy vinegar

SHRIMP TOAST 14
house made shrimp paste | toasted japanese milk bread

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

DUCK CONFIT EGG ROLLS 12 ^{DF}
*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*

SMOKED BLACK COD DIP 15
*cured and smoked black cod
truffle infused | chives | black sesame | crostinis*

*7 SPICED AHI 16
*pressed sushi rice | spicy tuna | serrano | cilantro
black tobiko | spicy mayo | honey wasabi aioli | eel sauce*

RAW BAR

*HAMACHI CARPACCIO 22 ^{DF}
*yellowtail sashimi | daikon oroshi | chives | serrano
yuzu soy | micro cilantro | habanero masago*

*TUNA TARTARE 22
*bluefin tuna | shallots | chives | soy pearls
marinated cucumber | avocado mousse
potato fragments | yuzu vinaigrette*

SOUPS & SALADS

TOM YUM 10
*vegetarian spicy tomato base | thai curry
rice noodles | thai basil | bean sprouts*

MISO SOUP 8 ^{GF} ^{DF}
miso dashi broth | scallions | tofu | wakame

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

ORION'S HOUSE SALAD 14 ^{DF}
*spring mix | heirloom cherry tomatoes | cucumber
tri-color carrots | crispy garlic | 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-crusted tuna tataki 10, crab cake 15, *salmon 15*

FROM THE WOK

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

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

SINGAPORE RICE NOODLES 24 ^{GF} ^{DF}
*chicken | rice noodles | yellow curry | snow peas
onions | scallions | bell peppers | egg | carrots*

^{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

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

SPECIALTY ROLLS

*TRIPLE SPICY TUNA ROLL 20 (DF)
*spicy tuna | jalapeño | black pepper tuna tataki
ooba shiso | chimichurri | shaved onions | serrano salsa
micro green | 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 | aji amarillo citrus sauce*

*FIREWORK SALMON ROLL 20 (DF)
*spicy cilantro salmon | salmon sashimi
yuzu tobiko | chili oil | eel sauce*

*SURF AND TURF 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*

FROM THE LAND

SHORT RIB 42
*sous vide short rib | truffle risotto | confit tomatoes
sautéed broccolini | mushroom demi glaze*

*PRIME RIB 48
*prime rib | goma-ae asparagus
ooba butter peewee potatoes | red wine demi reduction*

KOREAN MARINATED LAMB 42
*sous vide rack of lamb | roasted beets | grilled pineapple
creamed arugula purée | duchess potatoes*

*PEIKING DUCK 38
*chinese marinated duck leg | szechuan green beans
miso brown sugar kabocha purée*

ORGANIC HALF CHICKEN 32
*baked chicken | pad thai wok fried gnocchi
daikon and parsnip purée | kombucha chips | chicken jus*

FROM THE SEA

SEARED LOCAL ROCKFISH 32 (DF)
*braised daikon | brussels sprouts | sauce vierge
fish sauce salted rice chips*

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

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

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

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

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