

# LUNCH

## LIGHT FARE

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*

\*SALMON TARTARE TACOS (3) 15  
*yuzu guacamole | thai basil pico | micro cilantro*

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

GRILLED CORN ELOTE 12 <sup>GF</sup> <sup>DF</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 <sup>DF</sup>  
*pressed sushi rice | spicy tuna | serrano | cilantro  
black tobiko | spicy mayo | honey wasabi aioli | eel sauce*

\*FISH TACOS (3) 16 <sup>DF</sup>  
*japanese peppered local fish | flour tortilla | thai basil pico  
gochujang aoli | yuzu guacamole | micro cilantro*

## SOUPS & SALADS

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*

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

CRISPY OCTOPUS SALAD 16 <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-crusted tuna tataki 10, crab cake 15, \*salmon 15*

## HANDHELDS

*choice of fries, small orion's house salad or caesar salad*

BULGOGI STEAK SANDWICH 16 <sup>DF</sup>  
*black garlic truffle aioli | blanco queso fresco  
sautéed onions | peppers | mushrooms | french baguette*

\*KOBE BEEF BURGER 24  
*kobe beef | truffle parmesan aioli | onion soy slaw | tomato  
american cheese | caramelized onions | milk bun*

KOREAN FRIED CHICKEN SANDWICH 15 <sup>DF</sup>  
*marinated breaded free-range chicken breast  
pineapple aioli | kimchi slaw | milk bun*

MAINE LOBSTER BANH MI 26 <sup>DF</sup>  
*maine lobster | carrot daikon slaw  
mint mayo | new england split bun*

CRAB CAKE SANDWICH 21 <sup>DF</sup>  
*lump crab | thai basil aioli | baby arugula  
matchstick carrots | milk bun*

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

# LUNCH

## RAW BAR

### \*HAMACHI CARPACCIO 22 (GF) (DF)

*yellowtail sashimi | daikon oroshi | chives | serrano | cilantro  
yuzu soy | micro cilantro | habanero masago*

### \*LOCAL OYSTERS ON THE HALF SHELL 16 (GF) (DF)

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

### \*ORION'S POKE BOWL (GF) (DF)

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

## FROM THE WOK

### \*KOREAN BEEF BOWL 16 (DF)

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

### \*TONKATSU DON 15 (DF)

*panko breaded chicken breast | sautéed onions  
egg | green onion | sweet soy sauce | served over rice*

### CHEF'S SPECIAL RAMEN 14 (DF)

*seasonal and daily selections*

### THAI PEI MUSSELS 18 (DF)

*coconut milk | green curry | kaffir lime leaves  
lemongrass | chinese chilis | bao buns (2)*

### PORK FRIED RICE 18 (GF) (DF)

*pork | carrots | shredded pea pods  
onions | bean sprouts | egg*

### ORION'S CHICKEN PAD THAI 21 (GF) (DF)

*free-range chicken | rice noodles | tofu | scallions  
bean sprouts | thai basil | bell peppers  
red pepper nam pla | virginia peanuts | egg*

## FROM THE SEA

### GRILLED LOCAL ROCKFISH 32

*braised daikon | brussel sprouts | sauce vierge  
fish sauce salted rice chip*

### \*SEARED SALMON 29 (DF)

*cauliflower steak | forbidden rice | pickled cucumbers  
sautéed beets | sweet chili glaze*

### BACKFIN CRAB CAKE 22 (DF)

*lump crab | sautéed cauliflower  
confit heirloom tomatoes | roasted edamame | shishito  
edamame puree | yuzu wasabi remoulade*

### SAPPORO FISH AND CHIPS 19 (DF)

*sapporo battered cod | honey wasabi tartar  
fries | soy slaw*

## FROM THE SUSHI BAR

## 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 | 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 | yuzu soy | 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 | wagyu  
horseradish aioli | truffle carpaccio | truffle pearls*

### VEGETARIAN ROLL 18 (DF)

*soy marinated tomato | avocado | oshinko  
asparagus | tofu cream | balsamic pearls | scallions*

## LUNCH COMBINATION

### \*PICK TWO MAKI COMBO 20 (DF)

*california | spicy tuna | spicy yellowtail  
philadelphia | tempura shrimp*

### \*3 PIECE NIGIRI COMBO 17 (GF) (DF)

*tuna | salmon | yellowtail*

(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.