



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



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

CHICKEN YAKITORI (2) 12 (DF)

*grilled chicken skewers | shishitos | cherry tomatoes
togarashi | yakitori sauce*

WOK FRIED RIBS 16 (DF)

pork back ribs | wok fried | korean bbq sauce | slaw

FIRECRACKER CAULIFLOWER 14

*panko breaded cauliflower | thai chili shiro miso glaze
toasted sesame | yuzu aioli*

POKE NACHOS 19 (DF)

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

*7 SPICED AHI 16 (DF)

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

*WAGYU SLIDERS (2) 20

australian wagyu | truffle aioli | caramelized onion jam

SOUPS & SALADS

MISO SOUP 8 (DF)

miso dashi broth | scallions | tofu | wakame

COCONUT CURRY SOUP 8 (DF)

*shredded chicken | red bell peppers | bean sprouts
thai basil | red curry | coconut milk | white rice*

ORION'S HOUSE SALAD 14 (DF)

*spring mix | heirloom cherry tomatoes | tri-color carrots
cucumbers | crispy garlic | onion soy vinaigrette*

CAESAR SALAD 14

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

ROASTED BEET & RADICCHIO SALAD 14 (GF)

*roasted beets | radicchio | spinach
onions | goat cheese | ginger vinaigrette*

add to any salad:

*seared chicken breast 8, *grilled filet 15, grilled shrimp 9,
*pepper-crusted tuna tataki 10, *salmon 15*

RAW BAR

*WAGYU TARTARE 45 (DF)

*japanese a5 | roasted bone marrow | black garlic sauce
smoked trout roe | truffle pearls | french baguette*

*TUNA TARTARE 22 (DF)

*serrano salsa | soy mango reduction | masago arare
micro cilantro | yuzu & ponzu pearls
avocado mousse | wonton chips*

*HAMACHI CARPACCIO 22 (DF)

*hamachi sashimi | serrano peppers | negi | himalayan salt
yuzu pearls | truffle ponzu | micro cilantro*

FROM THE WOK

ORION'S CHICKEN PAD THAI (DF)

*individual portion 28 | family style (3-4 people) 38
chicken | rice noodles | tofu | scallions | bell peppers
bean sprouts | thai basil | red pepper pad thai sauce
virginia peanuts | egg*

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*

LOBSTER CHAHAN 40

*cold water lobster tail | carrots | pea pods | onions | bean sprouts
egg | fried thai basil | chahan sauce | spicy butter*

CHOP CHAE NOODLES 22 (DF)

*glass noodles | shiitake mushrooms | carrots
shredded cabbage | green onions | spinach*

SUSHI PARTY PLATTERS

*SUSHI COMBINATION 33 (GF) (DF)

six-piece chef selected nigiri | tekka tuna roll

*SASHIMI COMBINATION 35 (GF) (DF)

six-piece chef selected sashimi

*DELUXE NIGIRI FLIGHT 60 (DF)

*hamachi with serrano & ponzu pearls
seared salmon with dengaku & togarashi
tuna toro | japanese wagyu | uni*

(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

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*

*FIREWORK SALMON ROLL 20 (DF)

*salmon sashimi | yuzu tobiko | chili oil | eel sauce
spicy salmon | lemon | japanese mayo*

SPICY LOBSTER & SHRIMP ROLL 20 (DF)

*shrimp tempura | avocado | shrimp and lobster salad
wasabi mayo | spicy mayo | eel sauce
orange tobiko | green onions*

*PERUVIAN ROLL 21 (DF)

*tempura shrimp | avocado | tuna | fried japanese sweet potatoes
green onions | peruvian citrus sauce*

*SURF AND TURF 32 (DF)

*tempura lobster tail | avocado | torched wagyu
horseradish aioli | truffle carpaccio | truffle pearls*

BUDDHA MAKI 16 (DF)

*marinated shiitake mushrooms | shiso and avocado
beets | watermelon radish | shaved onions
serrano and fresno peppers | micro cilantro*

*YELLOWTAIL HAMACHI JALAPEÑO ROLL 20 (DF)

*yellowtail negihama roll | yellowtail sashimi | shaved onions
serrano salsa | micro cilantro | yuzu pearls | ponzu | lime*

*SPIDER ROLL 23 (DF)

*avocado | cucumber | negi | takuan | shrimp and lobster salad
eel sauce | wasabi aioli | wasabi tobiko*

FROM THE LAND

SHORT RIB 42

*sous vide short rib | pomme purée | confit tomatoes
sautéed broccolini | mushroom demi*

JOYCE FARMS HALF CHICKEN 36

*beer brined half chicken | pad thai gnocchi
parsnip purée | demi | fried sweet potato chips*

TURKEY ROULADE 35

*turkey breast roulade | five spice brioche croutons | japanese mustard
thai basil brown butter | yuzu cranberry sauce | miso pomme purée
coriander roasted carrots | turkey gravy*

*GRILLED RIBEYE 52

*ooba butter peewee potatoes | grilled asparagus | sautéed cauliflower
pearl onions | demi reduction | ginger sauce | cauliflower purée*

FROM THE SEA

MISO GLAZED BLACK COD 35 (DF)

*fried parsnip | marinated lotus root
pickled vegetables | dengaku sauce | steamed rice*

WHOLE CHILI LOBSTER 60

*chili crisp butter whole lobster | roasted corn and bacon succotash
togarashi | peewee potatoes*

JUMBO SCALLOPS 44

*jumbo scallops | lobster consommé
kale ravioli | pancetta | parmesan cheese*

GRILLED ROCKFISH 34

*mushroom duxelles | potato purée
tarnished truth apple compote | balsamic glaze*

*SEARED SALMON 32

*pepitas encrusted salmon | coconut quinoa & couscous risotto
japanese eggplant | roasted red pepper purée | arugula oil*

WHOLE SNAPPER 38 (DF)

*dusted and fried red snapper
ginger and garlic sautéed bok choy | soy ginger reduction sauce
grilled lemon | steamed rice*

SALTED RED SNAPPER 140

served tableside | mushroom risotto | sautéed broccolini

DESSERTS

"CAVALIER MILE HIGH CAKE" 17

*tarnished truth bourbon-soaked chocolate genoise
espresso buttercream | milk chocolate crémeaux*

GREEN TEA TIRAMISU 15

*green tea-soaked lady fingers | caramel drizzle
matcha powder sprinkle | chocolate straw*

KRISPY KREME BREAD PUDDING 16

bread pudding | vanilla ice cream | miso caramel

FUJI APPLE CRUMBLE 14

*miso caramel sauce | oatmeal | fuji apples
vanilla ice cream*

(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