

SASHIMI

7 Kinds of Sashimi Selection 68

Chef's choice sashimi platter

Hirame Usuzukuri 32

thinly sliced flounder from Nagasaki, Japan, ponzu, spicy grated daikon, green onion

Wild Albacore Tuna Sashimi (7pcs) 21

Wild Sockeye Salmon Sashimi (7pcs) 25

Tuna & Salmon Sashimi Combination 25

4pcs each of wild BC albacore tuna & sockeye salmon

TODAY'S FRESH CATCH NIGIRI / SASHIMI

Bluefin Tuna Chutoro	Med.Fatty Bluefin	12.0 / 57.0
Bluefin Tuna	Red Tuna	7.0 / 35.0
Japanese Uni	Sea Urchin, Hokkaido	16.0 / 80.0
Local Uni	Sea Urchin, B.C.	10.0 / 50.0
Kinki	Rockfish, Hokkaido	16.0 / 65.0
Kinmedai	Golden Eye Snapper, Kochi	12.0 / 44.0
Aji	Spanish Mackerel, Oita	7.0 / 41.0
Sayori	Halfbeak, Hyogo	7.0 / 30.0
Itoyori	Golden Threadfin Bream, Yamaguchi	6.0 / 28.0
Mejina	Rudderfish, Mie	6.0 / 28.0
Renkodai	Snapper, Shizuoka	6.0 / 28.0
Shima Aji	Striped Jack, Mie	6.0 / 28.0

NIGIRI – Sushi

Hirame	flounder	6.0
Kanpachi	amberjack	6.0
Unagi	freshwater eel	5.0
Saba	mackerel	4.0
Hokkaido Hotate	scallop	6.0
Chopped Scallop	scallop, tobiko, mayo	5.0
Sockeye Salmon		5.0
Albacore Tuna		5.0
Ikura	salmon roe	6.0
Tobiko	flying fish roe	4.0 (add Quail Egg + 1)
Inari	deep-fried tofu curd pocket	4.0
Tamago	BC free-range egg + ground prawn	4.0

Featured Wine

**Domaine de la Pepiere 'Clisson' Muscadet**  
- Loire Valley, France 2020 5oz 18.5 BTL 79.0

The cru CLISSON is produced on the most southern part of the armorican massif. The granitic subsoil is covered with gravels and sand or clays associated with river shingles. The deep-rooting is provided by the high draining qualities of these soils, which gives all the essential minerals to this exceptional cru. This wine is rich in the mouth, charming, and of exceptional finesse. On the nose, it exhales aromas of cooked fruits, ripe citrus fruits, honey and quince. A natural companion to scallops, smoked salmon and other fish in sauce

SEASONAL SPECIALS

**Pea Shoot Ohitashi 8**  
Blanched nappa cabbage, pea shoot, enoki mushroom marinated in dashi stock, sesame oil

**Mongo Ika Okizuke 11**  
soy dashi marinated cuttlefish, yuzu zest, quail egg

**Hotaru Ika Wasabi-zu 12**  
Firefly squid, baby gailan, wasabi vinaigrette

**Kiriboshi Daikon Radish 8**  
Sweet soy glazed kiriboshi daikon radish, asari clams, shiitake, carrot, deep fried tofu curd, spinach

**Kegani Kimizu 26**  
Hokkaido hairy crab, rapini, wakame, egg yolk vinaigrette, alfalfa sprouts


**Grilled Miso Scallop 14 / 2pc**  
Whole grilled hokkaido scallop, spicy green onion miso

**Soy Braised Beef Tongue 21**  
Sweet soy braised beef tongue steak, local brussel sprouts, finger potato, cauliflower puree

**Fresh Bamboo Shoot Tempura 16**  
Deep fried bamboo shoot, shrimp salt, matcha salt

**Surume-Ika Geso Calamari 17**  
Ginger soy marinated deep fried Surume squid leg from Aomori, JP

MAKI – Sushi Rolls

**Narcissus Roll 18**   
Carrot, simmered shiitake mushroom, avocado, mango inside. deep fried tofu curd, tofu miso sauce torched, alfalfa sprouts - vegan -

**Aburi Miso Salmon Roll 20 GF**  
albacore tuna, cucumber, miso jalapeno pickles, lightly seared sockeye salmon, miso mayo sauce

**Tuna Amigos Roll 19**  
wild BC albacore tuna, green onions, tempura bits, spicy miso

**Tiger Prawn Dynamite Roll 18**  
prawn tempura, radish sprout, tobiko

**BC Dungeness Crab California Roll 24**  
hand-peeled BC Dungeness crab, avocado, cucumber, tobiko

**Dragon Roll 22**  
seared unagi, organic greens, cucumber, avocado, tobiko, sweet-soy glaze

**Double Spicy Roll 25**  
spicy tuna, cucumber, lightly seared spicy bluefin tuna negitoro, sakura-ebi baby shrimp chilli oil

 = **Vegan's Choice**      **GF** = **Gluten Free**

\*For large groups, 18% gratuity may be added to the final bill.

\*Please advise your server if you have any allergies or require information on ingredients used in our dishes

Featured Sake

**Ryusei Nagomi Kimoto Tokubetsu Junmai**  
- Hiroshima Hattan Nishiki 5oz 17.0 10oz 32.0

Ryusei Nagomi Junmai is a limited release from Fujii Shuzo, founded in 1863 in the Hiroshima area and renowned for its high quality water. Brewed according to a long inherited traditional method, this sake is a "pure rice" composed of three ingredients; rice, koji and water. The term Nagomi, which evokes calm and serenity in Japanese, aptly represents the balanced character of this cuvee. The sweetness of the rice, the fruity notes and a beautiful acidity form a beautiful harmony during the tasting. Ryusei Nagomi Junmai Sake can be enjoyed in a wide range of temperatures

**JAPANESE TAPAS** – Small Dishes

**Edamame 8**  **GF**  
boiled green soybeans, rock salt

**3 kinds of Tsukemono Pickles 7**  
In-house pickled seasonal vegetable

**Goma-ae 7**  **GF**  
kombu dashi blanched green kale, sesame miso sauce, 3 kinds of nuts (walnuts, almond, pine nuts)

**Aburi Saba 13**  
lightly seared vinegar-cured mackerel, nori soy sauce, shimeji + oyster mushrooms with grated daikon radish and ponzu sauce

**Bluefin Tuna Yuzu Kosho 19 GF**  
cubic cut bluefin tuna, avocado, kaiware sprouts, rice cracker bits, nori seaweed, marinated in yuzu pepper tamari soy

**Today's Carpaccio 28 GF**  
thinly sliced today's fish, jalapeno, soy-mustard vinaigrette

**Sockeye Salmon Sanshozuke 18**  
sockeye salmon tartar in sanshozuke dressing (jalapeno, koji rice-malt, tamari shoyu), pine nuts, lightly deep fried onions, home-made taro root chips

**Albacore Tuna & Avocado Nori-Shoyu 18**  
BC albacore tuna, avocado, beets sauce, nori soy sauce, rice cracker bits

**AGEMONO** – Deep-fried Dishes

**Shiitake Nikuzume 14**  
tempura-style BC shiitake mushrooms stuffed with minced chicken, chilli-soy vinaigrette

**Agedashi Tofu 13**  
lightly deep fried organic tofu in sweet soy dashi stock, spicy grated daikon, grated ginger, green onions, bonito flakes

**Seasonal Assorted Tempura 16**  
3pcs of tiger prawn tempura + 4pcs of seasonal vegetable tempura, sweet soy dashi stock, matcha salt

**Chicken Kara-age 14 GF**  
fried local free-range BC chicken thigh marinated in ginger + garlic tamari shoyu, yuzu pepper paste

**Ebi Shinjo Bits 15**  
lightly fried prawn fish cakes, shrimp salt

**GOHAN** – Noodles & Rice Bowl Dishes

**Duck Udon 19**  
thick white flour noodles in soy dashi broth, sliced roasted duck, wakame seaweed, green onions, yuzu citrus zest, tempura bits  
**add 2pcs of Prawn Tempura 7**

**Kaki-age Ten Don (Prawn or Vegetable) 13**  
tempura fritter with diced prawn + assorted vegetables OR assorted vegetables on a bowl of rice, mitsuba greens, sweet soy sauce

**SOUPS & GREENS**

**Miso Soup 5 GF**  
miso, ichiban-dashi (bonito + kelp broth), wakame seaweed, tofu, spinach, green onion

**Osuimono Soup 7**  
clear ichiban-dashi (bonito +kelp broth), wakame seaweed, tofu, spinach, shiitake mushrooms

**Duck Salad 21**  
roasted wild duck breast, Pecorino Romano cheese, sugared pecans, tomatoes, organic mixed greens, shiso, yuzu citrus dressing

**Tofu Avocado Salad 18**  **GF**  
tofu, sliced avocado, tomatoes, quinoa, shredded kelp, seaweed, organic mixed greens, tamari soy sesame dressing

**Green Salad 15**  **GF**  
tomatoes, organic mixed greens, tamari soy sesame dressing

**YAKIMONO & NIMONO** – Grilled & Stewed

**Sablefish Yuan-yaki 27**  
grilled BC sablefish, 24-hour marinated in yuzu citrus soy sauce, sweet soy simmered kabocha squash, ginger soy marinated cucumber pickles

**Wagyu Striploin Steak Toban-yaki 65**  
Wagyu striploin steak served on a sizzling skillet, sake-kasu (lees) steak sauce

**Chicken Kokuto Shoyu-yaki 25**  
grilled BC free-range chicken thigh, nugget potatoes, green beans, burdock root chips, Okinawa kokuto-brown cane sugar teriyaki sauce

**BBQ Pork Back Rib Teriyaki 26**  
4 pcs fall-off-the-bone tender pork back ribs in Chef's special teriyaki sauce

**Red Wine Miso Stew 25**  
Wagyu rib finger stewed in red wine miso dashi stock, BC nugget potato, oyster mushroom, carrot, Tokyo leek, garlic bread baguette

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