

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 Albacore Tuna Toro Sashimi (5pcs) 29

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	23.0 / 98.0
Kinmedai	Golden Eye Snapper, Kochi	11.0 / 48.0
Renkodai	Snapper, Shizuoka	11.0 / 46.0
Mirugai	geoduck, BC	10.0 / 60.0
Aji	Spanish Mackerel, Shizuoka	6.0 / 32.0
Sayori	Halfbeak, Hyogo	6.0 / 28.0
Mongo Ika	Cuttlefish, Wakayama	6.0 / 28.0
Shima Aji	Striped Jack, Mie	6.0 / 28.0
Itoyori	Golden Threadfin Bream, Yamaguchi	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

Local Fresh Oysters 27/6pc

Okeover oysters from Powell River, BC served with daikon ponzu

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 -

Sablefish Roll 24
Grilled yuzu sablefish, cucumber, BC albacore tuna, green onions, sakura-ebi baby shrimp chilli oil

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

Bluefin Tuna Negitoro Roll 17
chopped bluefin tuna belly with green onion

 = 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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