

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

Kinmedai Golden Eye Snapper, Chiba 13.0 / 52.0

Local Uni Sea Urchin, B.C. 9.5 / 47.0

Sayori Halfbeak, Hyogo 6.0 / 28.0

Shima Aji Striped Jack, Mie 6.0 / 28.0

Isaki Grunt Fish, Nagasaki 6.0 / 28.0

Kamasu Barracuda, Shizuoka 6.0 / 28.0

NIGIRI – Sushi

Hirame flounder 6.0

Engawa flounder fin 7.0

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

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

Burdock Gomazu 6  
Burdock root marinated with sesame vinaigrette

Pea Shoot Ohitashi 9  
Pea shoot, shimeji mushroom, asari clam marinated in dashi stock

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

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

Shima Aji Namero 19  
Thin striped jack from Mie, spicy shiso miso sauce.  
Traditional dish from Chiba Prefecture

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 -

Double Spicy Roll 25  
spicy tuna, cucumber, lightly seared bluefin tuna negitoro,  
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 GF  
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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