

## SASHIMI

### 7 Kinds of Sashimi Selection 68

Chef's choice sashimi platter

### First of The Season:

**Fresh BC Spot Prawn Sashimi 37.5 / 4pcs**

**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, BC 9.5 / 47.0

**Kinmedai** Golden Eye Snapper, Chiba 10.0 / 44.0

**Sumi Ika** Ink Squid, Hyogo 8.0 / 37.0

**Aji** Spanish Mackerel, Shizuoka 6.0 / 31.0

**Houbou** Sea Robin, Miyagi 6.0 / 28.0

**Isaki** Grunt Fish, Nagasaki 6.0 / 28.0

**Itoyori** Golden Threadfin Bream, Yamaguchi 6.0 / 28.0

**Renkodai** Snapper, Shizuoka 6.0 / 28.0

**Sawara** Japanese Mackerel, Miyazaki 6.0 / -

## NIGIRI – Sushi

**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 Sake**  5oz 28.0 10oz 55.0 BTL 120.0

### Zaku Miyabi no Tomo Junmai Daiginjo Nagadori

720ml Mie, Japan -

3rd place at the 2018 SAKE COMPETITION, Gold medal at the 2014, 2015, 2016, and 2018 U.S. National Sake Appraisal, Gold medal at the 2017 KURA MASTER, The Best' award at the 2017 Hong Kong Wine & Spirits Writers Association for "My Favorite Choice"  
Green apples on the aroma with stone fruits on the palate. Good tension, good precision with a polished grainy texture.

## SEASONAL SPECIALS

### Rapini Ohitashi 9

Rapini, maitake mushroom, tofu puff marinated in chilled dashi stock

### Hotaru Ika Kinome-ae 9.5 GF

Firefly squid, fiddlehead, lotus root, Japanese yam, sweet carrot marinated with sweetened Japanese sansho pepper leaves miso

### Wild Rockfish Chilled Agebitashi 12

Rockfish cake with sakura ebi, lotus root stuffed in mini sweet pepper, okra, ginger

### Chi-ayu Nanban Sunomono 18

Deep-fried chi-ayu - baby sweetfish from Biwa Lake, Shiga pref. watercress, onion, carrot, grapefruit, chilled amazu sweet vinegar

### Sawara Tataki 28

Seared Japanese mackerel - sawara from Miyazaki Pref. shiso, wakame seaweed, coarsely grated daikon radish, green onion, soy vinaigrette

### Fiddlehead Kogomi Tempura 16

Deep-fried local fiddlehead, matcha salt

### Anago Tempura 19

Deep fried anago - sea water eel, grated daikon radish, ikura

### Geso Calamari 17

Ginger soy marinated deep-fried squid leg

### Bamboo Shoot Teriyaki 16

Fresh seasonal bamboo shoot grilled with hand-made teriyaki sauce

### Gyu-suji Stew 19

Alberta beef flank and daikon radish stewed in soy dashi, green onion

## 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 22 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 Wine

### Suavia Massifitti Trebbiano

-Soave Veneto, Italy 2019 5oz 19 BTL 79.0

100% Trebbiano. Bone Dry. A fresh, medium-bodied white, with well-cut acidity and a lightly chalky texture framing ripe pear, lightly grilled macadamia nut, grapefruit pith and a touch of chive blossoms. Salty finish

## 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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