

SASHIMI

7 Kinds of Sashimi Selection 65

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.	9.5 / 48.0
Aji	Spanish Mackerel, Shizuoka	6.0 / 34.0
Houbou	Sea Robin, Hyogo	6.0 / 28.0
Kinki	Rockfish, Hokkaido	17.0 / 71.0
Mejina	Rudderfish, Nagasaki	6.0 / 28.0
Hira Kinmedai	Golden Eye Snapper, Shizuoka	6.0 / 28.0
Sumi Ika	Ink Squid, Hyogo	6.0 / -
Isaki	Grunt Fish, Nagasaki	6.0 / -
Kamasu	Barracuda, Shizuoka	6.0 / -

NIGIRI – Sushi

Kanpachi	amberjack	7
Hirame Kobujime	kelp-cured flounder	6.0
Engawa	flounder Fin	7
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

New Year 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

SEASONAL SPECIALS

Local Fresh Oysters 27/6pc

Corte Gold Petite oysters from Cortes Island, BC served with daikon ponzu

Mongo Ika Okizuke 11

soy dashi marinated cuttlefish, yuzu zest, quail egg

Hirame Sake-jelee Ohitashi 16

Kelp-cured flounder from Nagasaki, Japan, pea shoot, shimeji, sake + pickled plum jelee, shredded kelp

Gomoku Hijiki Kinpira 12

Sweet soy glazed black hijiki seaweed, lotus root, carrot, chickpea, minced chicken, yam konjac

Bluefin Tuna Isobe-age 19

Lightly deep-fried bluefin tuna, seaweed, alfalfa, wasabi spicy grated daikon radish, ponzu

Crab Potato Croquette 18

Snow crab and Russet potato croquette, kani miso sauce

Grilled Miso Scallop 14/2pc

Whole grilled hokkaido scallop, spicy green onion miso

Tori Tsukune Hot Pot 21

Minced chicken meatball, napa cabbage, shimeji, enoki mushroom, Tokyo leek, watercress, tofu puff, bonito stock

Buri Daikon 28

Slow-braised fatty yellowtail from Kagoshima, Japan, daikon radish, shiitake, carrot, sweet soy dashi

MAKI – Sushi Rolls

Narcissus Roll 17

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

Aburi Miso Salmon Roll 19 GF

albacore tuna, cucumber, miso jalapeno pickles, lightly seared sockeye salmon, miso mayo sauce

Tuna Amigos Roll 18

wild BC albacore tuna, green onions, tempura bits, spicy miso

Tiger Prawn Dynamite Roll 17

prawn tempura, radish sprout, tobiko

BC Dungeness Crab California Roll 23

hand-peeled BC Dungeness crab, avocado, cucumber, tobiko

Dragon Roll 21

seared unagi, organic greens, cucumber, avocado, tobiko, sweet-soy glaze

Double Spicy Roll 24

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 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

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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