

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

Sawara Tataki 28

Seared Japanese mackerel - sawara from Miyazaki Pref. shiso, wakame seaweed, coarsely grated daikon radish, alfalfa sprouts, ponzu

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 / 36.0**

Hamachi Yellowtail, Kagawa **6.0 / 28.0**

Shima Aji Striped Jack, Mie **6.0 / 28.0**

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

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

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

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**

 = **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

SEASONAL SPECIALS

Hotaru Ika Kinome-ae 9.5 GF

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

Chi-ayu Nanban 16

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

Fiddlehead Tempura 16

Deep-fried local fiddlehead, matcha salt

Anago Tempura 19

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

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 -

Sablefish Roll 24

Grilled yuzu sablefish, cucumber, BC albacore tuna, green onion, 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

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

Featured Sake **5oz 17.0 10oz 33.0 BTL 186.0**

Kozaemon Sakura Label Junmai Ginjo 1.8L Mie, Japan - Miyamanishiki 55

This sake is only available once a year in the Spring. Roughly filtered leaving some 'ori' lees left which gives it a layer of texture and bright hints of melon and Asian pear. This nama sake has a slight grapefruit pith bitterness on the nose but this is more prevalent on the palate with a gamey wildness. It has good weight and is not overwhelming in richness. As it warms up, the elements are cohesive with bold aromatics and good acidity to support this sake.

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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