

## JAPANESE TAPAS – Small Dishes

### **Edamame with Sea Salt 6 🌱 GF**

boiled green soybeans topped with Japanese sea salt

### **Goma-ae 7 🌱**

blanched green kale tossed in sesame miso sauce & topped with 3 kinds of nuts (walnuts, almond, pine nuts)

### **Hamachi Carpaccio 23**

thinly sliced yellowtail, jalapeno, soy-mustard vinaigrette

### **Aburi Saba 12**

seared vinegar-cured mackerel, nori soy sauce, shimeji & oyster mushrooms tossed with grated daikon radish and ponzu sauce

### **Albacore Tuna & Avocado Nori-shoyu 14**

BC Albacore tuna & avocado served with beets sauce & nori soy sauce topped with rice cracker bits, micro-leaves

## AGEMONO – Deep-fried Dishes

### **Chicken Stuffed Shiitake (Nikuzume) 10**

tempura-style BC shiitake mushrooms stuffed with minced chicken served with chili vinegar soy sauce

### **Agedashi Tofu 9**

lightly deep fried tofu in sweet soy dashi stock garnished with chili grated daikon radish, grated ginger, green onions & bonito flakes

### **Seasonal Assorted Tempura 15**

3pcs of tiger prawn tempura & 4pcs of seasonal vegetable tempura served with sweet soy dashi stock

### **Chicken Kara-age 12 GF**

fried local free-range BC chicken thigh marinated in ginger & garlic tamari shoyu served with yuzu pepper paste

### **Ebi Shinjo Bits 14**

fried prawn fish cakes with shrimp salt

## SASHIMI

### **Assorted Sashimi Selection \$28**

Hamachi x 2, Salmon x 3, Hotate x 2, Botan Ebi x 2

### **Bluefin Tuna Sashimi 5pcs 32.5**

### **Bluefin Tuna Chutoro Sashimi 5pcs 39**

### **Hamachi Sashimi Amberjack 5pcs 24**

### **Albacore Toro Sashimi 5pcs 24**

### **Albacore Tuna Sashimi 7pcs 16**

### **Sockeye Salmon Sashimi 7pcs 17**

### **Tuna & Salmon Sashimi Combination 19**

4pcs of BC albacore tuna & 4pcs of wild sockeye salmon

## NIGIRI – Nigiri / Sashimi

### **Bluefin Tuna Chutoro – Bluefin Tuna belly 8.0**

### **Bluefin Tuna – Bluefin Tuna 6.5**

### **Hamachi – Yellowtail, Kyushu JP 5.0**

### **Uni BC sea urchin 8 Saba mackerel 4.5**

### **Botan-ebi spot prawn 7.5 Salmon 4**

### **Unagi BBQ freshwater eel 5 Tuna albacore tuna 4**

### **Hokkaido Hotate scallops 5 Toro albacore belly 5**

### **Snow Crab Kani Special 6 Hotate Special 4**

### **Ikura salmon roe 6 Ebi cooked tiger prawn 4**

### **Tako octopus 3.5 Ika Squid 6**

### **Tobiko flying fish roe 3 (add Quail Egg + 1)**

### **Tamago BC free-range egg + ground prawn 4**

## SOUPS, GREENS & PICKLES

### **Miso Soup 5 GF**

miso - fermented soy bean paste and ichiban-dashi: bonito & kelp broth, wakame seaweed, tofu, spinach & green onion

### **Osuimono Soup 7 GF**

clear ichiban-dashi: bonito and kelp broth with wakame seaweed, tofu, spinach & shiitake mushrooms

### **Duck Salad 18**

roasted wild duck breast, fresh greens, tomatoes, Pecorino Romano cheese, sugared pecans & shiso leaf, yuzu citrus dressing

### **Green Salad 9 🌱 GF**

fresh greens, tomatoes, tamari soy sesame dressing

### **Tsukemono Pickles 7**

- Sweet vinegar marinated Kohlrabi  
- ginger soy marinated Japanese cucumber  
- ponzu vinaigrette marinated dried daikon

## YAKIMONO – Grilled Dishes

### **Sablefish Yuan-yaki 26**

grilled BC sablefish, 24-hour marinated in yuzu citrus soy sauce served with spinach sesame dressing & ginger soy marinated cucumber pickles

### **Chicken Kokuto Shoyu-yaki 20**

grilled BC free-range chicken thigh, nugget potatoes, green beans, burdock root chips, Okinawa kokuto, brown cane sugar teriyaki sauce

## NOODLE & GOHAN - RICE BOWL

### **Duck Udon 16**

**(with 2pcs of Prawn Tempura: add 6)**

Thick white flour noodles in soy dashi broth, sliced roasted duck, wakame seaweed, green onions, yuzu citrus zest & tempura bits

### **Kaki-age Ten Don (Prawn or Vegetable) 12**

tempura fritter with diced prawn & assorted vegetables OR assorted vegetables on a bowl of rice, drizzled with sweet soy sauce

## MAKI – Sushi Rolls

### **El Toro Roll 14**

flash-fried albacore tuna, BC gala apple, avocado, seared albacore tuna toro & tomato salsa

### **Sablefish Roll 26**

yuzu-soy marinated grilled sablefish, kohlrabi pickles, eggplant tempura, yuzu miso, blueberry sauce

### **Signature Tuna Amigos Roll 13**

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

### **Tiger Prawn Dynamite Roll 11**

prawn tempura, tobiko, radish sprout

### **Snow Crab California Roll 18**

Snow crab with mayonnaise, avocado, cucumber, tobiko

### **Yellow Magic Roll 15 \*GF**

BC wild sockeye salmon, avocado, topped with sliced mango

### **Dragon Roll 19**

seared unagi, organic green, cucumber, avocado, tobiko, house-made unagi sauce

### **Veg Lover Roll 13 🌱 \*GF**

deep fried tofu, green beans, carrots, cucumber, avocado wrapped with soy paper, sweet & spicy cranberry sauce

### **Crunchy S.S. Crab Roll 23**

fried soft-shell crab, radish sprouts, mixed greens, topped with torched avocado, fried leek, black sesame & coconut milk sauce

### **Bluefin Tuna Negitoro Roll 15 \*GF**

chopped bluefin tuna belly with green onion

### **Bluefin Torotaku Roll 15**

chopped bluefin tuna belly with chopped sweet daikon pickles