

SEASONAL

BC MATSUTAKE CHAWAN-MUSHI □

SAVOY STEAMED FREE RUN EGG CUSTARD W/ BC PINE MUSHROOM, PRAWN, HOKKAIDO HAIRY CRAB, DASHI 19

BC SHUNGIKU+BC PINE MUSHROOM OHITASHI □

BLANCHED, SOAKED IN CHILLED DASHI BROTH, CHRYSANTHEMUM PETAL, BC SAKE-KASU IKURA 9

SHIRAKO PONZU □

COD MILT FROM HOKKAIDO, PONZU, MOMIJI OROSHI 18

BC MATSUTAKE TEMPURA □

BC PINE MUSHROOM FROM TERRACE, BC. SEA SALT, SUDACHI CITRUS FROM JAPAN 17

PERSIMMON TEMPURA □

PROSCIUTTO, BLACK SESAME BALSAMIC 8

LOCAL KABOCHA “GOMA TOFU”

AGEDASHI □

MADE BY ARROWROOTS POWDER, SESAME PASTE, BC KABOCHA SQUASH PUREE, BC CHANTERELLE, SOBA SEEDS, DASHI ANKAKE 11

HAY SMOKED KATSUO TATAKI □

BLACK SKIP JACK FROM KOCHI, HOT SESAME OIL, YUZU KOSHO PONZU, MYOGA SALAD 24

BRANT LAKE WAGYU TATAKI □

SEARED / HAY SMOKED, SHOOTS MIX, QUINOA, POMEGRANATE, SHAVED CHESTNUTS, KABOCHA CHIPS, SWEET ONION PONZU 19

STEM'S FAVORITE

OBANZAI PLATE □

DAILY CHEF'S SELECTION THREE KINDS OF APPETIZERS 16

BC UNI SHOOTER □

BC UNI, GRATED MOUNTAIN POTATO, NORI SOY, BC IKURA, QUAIL EGG, 14

SOBA CRAB ROLL □

GREEN TEA SOBA, BC DUNGENESS CRAB, DASHI SOY 13

MISO CHEESE EGGPLANT □

SWEET MISO, MOZZARELLA, TRUFFLE OIL 10

CRAB DASHI MAKI TAMAGO □

MADE TO ORDER, LOCAL FREE RANGE EGG, SNOW CRAB, ICHIBAN DASHI, MITSUBA 10

CHAWAN-MUSHI □

STEAMED FREE RANGE EGG CUSTARD, FREE RANGE CHICKEN, EBI, SHIITAKE, GINKO NUTS, ICHIBAN DASHI 8.5

ONSEN TAMAGO □

64°C FREE RUN EGG, DASHI ESPUMA, KOSHIHIKARI RICE, KALE STEM & DRIED SHRIMP FURIKAKE TRUFFLE OIL 8 GF

POTATO SALAD □

CURRY RADISH PICKLES, FREE RUN EGG, PROSCIUTTO BITS 6

DAIKON BEER PICKLES □

DAIKON RADISH, KIRIN BEER, JAPANESE HOT MUSTARD 6 V

AGEDASHI TOFU □

DEEP FRIED SOFT TOFU, DASHI SOY, SWEET SOY BRAISED MUSHROOM, GREEN ONION 7

ORGANIC MUSHROOM SALAD □

YUZU SOY SAUTÉED ORGANIC MIXED MUSHROOMS, VEG CHIPS, ORGANIC GREENS W/SESAME DRESSING 16 V

ASSORTED SASHIMI SALAD □

ORGANIC GREENS, ASSORTED SASHIMI CUBES, IKURA, TAMAGO KAIWARE, GRAPEFRUITS, SEAWEED, DASHI SOY DRESSING. 21

CREAMY KABOCHA & WAGYU CROQUETTE □

LOCAL KABOCHA SQUASH, GROUND WAGYU

MUSHROOMS DAIKON PONZU 10

FREE RUN MIZORE CHICKEN KARAAGE □

FARM CREST FREE RUN, GRATED DAIKON DASHI VINAIGRETTE. 14

CHILLIWACK NATURAL PORK JOWL

72 HRS SAKE KASU & SAIKYO MISO MARINATED AND GRILLED,

SAUTEED KALE, WINE COMPOTE BC PEAR PUREE 18 GF

GRILLED MISO BC SABLEFISH COLLAR

SAIKYO MISO MARINATED, SAUTEED KALE, KIRIBOSHI RADISH 18

GRILLED SHOYU KOJI LOCAL DUCK BREAST

MARINATED W/HOUSE MADE SHOYU KOJI,

BC BUTTERNUT SQUASH, BC KING OYSTER MUSHROOM 19

HACCHO MISO & SYRAH BRAISED

BC ORGANIC NATURAL BEEF BELLY

FREE RUN EGG, BC DAIKON, TRUFFLE OIL 19

TEMPURA

SWEET POTATO W/ SPICY TRUFFLE AIOLI 9

PRAWN 4PC W/ SMOKED LOCAL SEA SALT 11

ASSORTED SEASONAL VEGETABLES

FIVE KINDS, W/ GREEN TEA SEA SALT 14

HAND ROLL SUSHI

BLUEFIN TUNA NEGITORO 16

BC UNI + BC IKURA 16

BC DUNGENESS CRAB & AVOCADO 14

NZ ORA KING SALMON & MANGO 12

FRIED CHICKEN & TRUFFLE AIOLI 10

STAUB GOHAN

SEASONAL INGREDIENTS COOKED IN STAUB COCOTTE

WITH DASHI & KOSHIHIKARI RICE FROM NIIGATA.

*BC PINE MUSHROOM, YARROW MEADOWS GROUND

DUCK, MITSUBA GREEN, FRIED BEAN CURD 39

*BC SUNSEEKER AND BEACH OYSTER,

NEW SEASON'S GOBO, CHILLIWACK PORK BACON,

BC OYSTER MUSHROOM, GINGER 36

LOCAL DUCK "TSUKE-MEN"

COLD THICK RAMEN, WARM LOCAL DUCK DASHI SOY

BROTH DIP WITH MATSUTAKE, SLICED DUCK,

DUCK "CHAR-SIU", GREEN ONION, YUZU ZEST 18

BC MATSUTAKE INANIWA UDON

BC PINE MUSHROOM, MIXED MUSHROOM, YUZU

FRIED SOYBEAN CARD, GREEN ONION 16

AGE ONIGIRI CHA-ZUKE

DEEP FRIED ONIGIRI -RICE BALL-, ICHIBAN DASHI

BROTH, SHOOTS MIX, SOUR PLUM, KIZAMI WASABI 7

MISO SOUP / OSUIMONO

HOUSE BLEND UMAMI MISO, ICHIBAN DASHI, TOFU, PEA SHOOTS

OR ICHIBAN DASHI CLEAR SOUP W/MAITAKE 4 GF

NIGIRI SUSHI

8PC CHEF'S OMAKASE NIGIRI 54

BC UNI 8.5

JAPANESE BLUEFIN TUNA "O-TORO" 15

JAPANESE BLUEFIN TUNA "CHU-TORO" 12

JAPANESE BLUEFIN TUNA "AKAMI 8

BRANT LAKE WAGYU W/ BC UNI 7.5

FRESH BC SPOT PRAWN KANI MISO ABURI 7.5

JAPANESE UWAJIMA MADAI SNAPPER 5.5

BC SPOT PRAWN 4.8

NZ ORA KING SALMON ABURI 4.2

HOKKAIDO SCALLOP 4.8

BC SHOYU IKURA 4.8

WHOLE "ANAGO" SEA EEL 14

FRESH CATCH SASHIMI

FRESH CATCH **5KINDS SPECIAL SASHIMI 72**

FRESH CATCH **3KINDS SPECIAL SASHIMI 54**

JAPANESE BLUEFIN TUNA "O-TORO" 54

JAPANESE BLUEFIN TUNA "CHU-TORO" 42

JAPANESE UWAJIMA MADAI SNAPPER 32

NZ ORA KING SALMON 24

JAPANESE CURED KINKA SABA ABURI 19

MORE FRESH FISH ON OUR WEEKLY SPECIAL BLACK BOARD

RESERVATION NAME: _____

EMAIL: _____