

Seasonal & Favorite

Obanzai plate

Daily chef's selection three kinds of appetizers 17

FRESH BC Oyster on Shell

Sun Seeker Oyster from Desolation Sound, BC

With Dikon Ponzu, green onion. **3pc-11, 6pc-19**

ADD BC UNI \$3.5/pc , ADD Sturgeon Caviar \$15/pc

Vegetable Gomaee

Cauliflower & Brussel Sprout 5 GF V

Yuzu Daikon w/Yuba Ankake

Dashi braised Daikon w/yuzu zest, Dashi ankake w/
yuba-tofu skin 7

Hannah Brook Farm sunchoke age-dashi

deep fried dashi simmered BC sunchoke
in soy dashi broth 7

Hokkaido Shirako Agedashi

Cod Milt, deep fry, Braised mushrooms,
Green Onion, Dashi soy Broth 18

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 kaware,
grapefruits, seaweed, Dashi soy dressing. 21

Cauliflower "Goma Tofu" Agedashi

Made by arrowroots powder, sesame paste, Cauliflower puree,
BC Smoked Sockeye,
Local Purple Daikon, Dashi soy 10

BC Octopus & Mochi

Kakiage Tempura

Kakiage style tempura w/ BC Octopus, Mochi, Kale, Local Shiitake, "AOSA
Seaweed" Dashi Ankake, Wasabi 16

Brant Lake Wagyu tataki

Seared / Hay smoked, shoots mix, quinoa,
Watercress, Cherry Blossom, sweet onion ponzu 19

Bluefin Tuna & Avocado

Bluefin Tuna Akami Sashimi W/ Nori Soy sauce 24

Hay smoked SAWARA Mackerel

sashimi grade wild sawara mackerel from japan
sesame ponzu, Shungiku, kinzanji miso, pine nuts 29

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 GF

Onsen tamago

64 free run egg, Dashi espuma, Koshihikari rice, Kale stem &
dried shrimp furikake truffle oil 8 GF

Crab Dashi Maki Tamago

Made to order, local free range egg,
Snow crab, Ichiban dashi, Shungiku 10

Chawan-Mushi

Steamed free range egg custard, free range chicken, ebi, shiitake,
ginko nuts, ichiban dashi 8.5

Add BC Uni \$4 Add Burgundy Truffle \$8

Creamy Kabocha & Wagyu Croquette

Local Kabocha Squash, Ground Wagyu
Mushrooms daikon ponzu 12

free run Mizore chicken Karaage

farm crest free run,grated daikon dashi vinaigrette. 14

Grilled miso BC Sablefish collar □

saikyo miso marinated, sautee kale, kiriboshi radish 18 GF

Chilliwack Natural Pork Jowl □

72 hrs Sake kasu & saikyo miso marinated and Grilled,

Sautee Kale, Wine Compote BC Pear puree 18 GF

Grilled Shoyu Koji Local Duck Breast □

marinated w/house made shoyu koji,

BC butternut squash, BC Leek Puree,

BC king oyster mushroom 19

Daikon beer pickles □

Daikon radish, Four winds Pilsner, Karashi mustard 6 V

Agedashi Tofu □

Deep fried soft tofu, dashi soy,

Sweet soy braised mushroom, green onion 7

BC KAKI SOBA □

Soba noodles w/ warm soy Dashi broth, Assorted mushrooms, BC Fanny bay Oyster Karaage, Watercress,

Yuzu zest 18

Local Duck "TSUKE-MEN" □

Cold Thick Ramen, warm local duck dashi soy broth dip

with assorted mushrooms,

sliced duck, Duck "cha-siu", Yuzu Zest 18

Age Onigiri Cha-zuke □

Deep Fried rice ball, Ichiban dashi broth, sour plum, kizami

wasabi 8

Tempura

Sweet potato w/ spicy truffle aioli 9 □

Prawn 4pc w/ Smoked local sea salt 13 □

Assorted Seasonal Vegetables

Five Kinds, w/ green tea sea salt 15 □

Staub Gohan

Seasonal ingredients cooked in staub cocotte with Dashi &

Koshihikari rice from Niigata.

*BC Uni, Snow Crab, Organic Maitake,

Ginger Yuzu Butter, Pea Shoots 45 □

*Fannybay & BC Sun seeker Oyster,

Hannah Brook Farm Sunchoke

Chilliwack pork bacon,

BC King Oyster mushroom, Watercress 36 □

Hand Cone Sushi

Hokkaido Hairy Crab + BC Uni 27 □

Bluefin tuna Negitoro 16 □

BC Dungeness Crab & Avocado 14 □

NZ King Salmon & Mango 14 □

Fried Chicken & Truffle Aioli 11 □

Miso Soup 4□/ Osuimono 4□

Nigiri sushi

8pc Chef's omakase nigiri 57 ___

BC Uni 9 ___

Japanese Bluefin tuna "O-Toro" 15 ___

Japanese Bluefin tuna "Chu-toro" 12 ___

Brant lake Wagyu w/ BC uni 9 ___

Fresh BC Spot Prawn Kani Miso Aburi 8 ___

Japanese Uwajima Madai Snapper 6.5 ___

Hokkaido Scallop 6 ___

BC Spot Prawn 5 ___

NZ King Salmon Aburi 5 ___

BC Shoyu Ikura 5 ___

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 36 □

NZ King Salmon 27 □

Japanese cured Kinka saba Aburi 24 □

More fresh fish on our weekly special black board