

## SEASONAL & FAVORITE

### OBANZAI PLATE

DAILY CHEF'S SELECTION THREE KINDS OF APPETIZERS 19

### FRESH BC OYSTER ON SHELL

SUN SEEKER OYSTER FROM DESOLATION SOUND, BC

WITH DIKON PONZU, GREEN ONION. \$3/PC

HOW MANY WOULD YOU LIKE?? \_\_\_\_

ADD BC UNI \$3/PC , ADD STURGEON CAVIAR \$15/PC

### BC STINGING NETTLE GOMAAE

DASHI BRAISED FRIED BEAN CURD 5 V

### BC BABY EGGPLANT AGE-BITASHI

FLASH FRIED, SOAKED IN DASHI SOY 5

### DAIKON BEER PICKLES

DAIKON RADISH, FOUR WINDS PILSNER, KARASHI MUSTARD 6 V

### BC OCTOPUS KARAAGE

BLACK GARLIC MAYO 9

### BC FIDDLEHEAD TEMPURA

GREEN TEA SEA SALT 8

### BC UNI SHOOTER

BC UNI, GRATED MOUNTAIN POTATO, NORI SOY,

BC IKURA, QUAIL EGG, 14

### MISO CHEESE EGGPLANT

SWEET MISO, MOZZARELLA, TRUFFLE OIL 10 GF

### ASPARAGUS "GOMA TOFU" AGEDASHI

MADE BY ARROWROOTS POWDER, SESAME PASTE, ASPARAGUS PUREE,

SNOW CRAB, RED CABBAGE PICKLES, DASHI SOY 11

### CRAB DASHI MAKI TAMAGO

MADE TO ORDER, LOCAL FREE RANGE EGG,

NOVA SCOTIA SNOW CRAB, ICHIBAN DASHI, 12

### ONSEN TAMAGO

64°C FREE RUN EGG, DASHI ESPUMA, KOSHIHIKARI RICE,

KALE STEM & DRIED SHRIMP FURIKAKE TRUFFLE OIL 8 GF

### CHAWAN-MUSHI

STEAMED FREE RANGE EGG CUSTARD, FREE RANGE

CHICKEN, EBI, SHIITAKE, GINKO NUTS, ICHIBAN DASHI 9

ADD BC UNI \$4

### LOCAL DUCK TSUKUNE

GRILLED DUCK MEAT BALL, 64°C ONSEN EGG 14

### GRILLED WHOLE AYU -SWEET FISH-

SEASONAL RIVER FISH FROM WAKAYAMA, JAPAN 21

### 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. 24

### BC OCTOPUS & BC SEA ASPARAGUS

#### KAKIAGE TEMPURA

KAKIAGE STYLE TEMPURA W/ BC OCTOPUS, BC SEA

ASPARAGUS, MOCHI "AOSA SEAWEED" DASHI ANKAKE, 18

### BRANT LAKE WAGYU TATAKI

SEARED / HAY SMOKED, SHOOTS MIX, QUINOA,

WATERCRESS, SWEET ONION PONZU 21

### BLUEFIN TUNA & AVOCADO

BLUEFIN TUNA SASHIMI W/ NORI SOY SAUCE 27

### FREE RUN MIZORE CHICKEN KARAAGE

FARM CREST FREE RUN, GRATED DAIKON DASHI VINAIGRETTE. 14

### PULLED WILD BOAR CROQUETTE

SLOW BRAISED AND PULLED, CARAMELIZED ONION,

ROASTED RHUBARB AND STRAWBERRY PUREE 14

## CHILLIWACK NATURAL PORK JOWL

72 HRS SAKE KASU & SAIKYO MISO MARINATED AND GRILLED,

SAUTEED KALE, WINE COMPOTE BC PEAR PUREE 19 GF

## GRILLED MISO BC SABLEFISH COLLAR

SAUTEED KALE, KIRIBOSHI RADISH 20 GF

## GRILLED JP MADAI SNAPPER HEAD

### "YAKI-BITASHI"

GRILLED HEAD WITH COLLAR, SOAKED IN DASHI BROTH,

PREMIUM UMEBOSHI PLUM 18

## GRILLED SHOYU KOJI LOCAL DUCK BREAST

MARINATED W/HOUSE MADE SHOYU KOJI,

BC SAVOY CABBAGE PUREE, BC KING OYSTER MUSHROOM 21

## SHIME

## PREMIUM GREEN TEA SOBA

### "BUKKAKE" STYLE

2PC PRAWN TEMPURA, SNOW CRAB, CUCUMBER, EGG CRAPE,

CHILLED SOY DASHI, WASABI 18 ADD ONTAMA \$2

## LOCAL DUCK "TSUKE-MEN"

COLD THICK RAMEN, WARM LOCAL DUCK DASHI SOY

BROTH DIP, DUCK "CHA-SIU", YUZU ZEST 18

## MISO SOUP 4 / OSUIMONO 4

## STAUB GOHAN

SEASONAL INGREDIENTS COOKED IN STAUB COCOTTE WITH

DASHI & KOSHIHIKARI RICE FROM NIIGATA.

### \*GRILLED YUZU SOY MARINATED WILD SOCKEYE

#### SALMON, BC CHUM SHOYU IKURA,

ORGANIC MAITAKE 32

### \*HOTARUIKA -FIREFLY SQUID- FROM JAPAN

#### ASPARAGUS, BC OYSTER MUSHROOM,

#### HOTARUIKA + WATERCRESS KAKIAGE,

FRESH AOSA SEAWEED, FUKINOTO-MISO 36

## TEMPURA

SWEET POTATO W/ SPICY TRUFFLE AIOLI 9

PRAWN 4PC W/ SMOKED LOCAL SEA SALT 13

### ASSORTED SEASONAL VEGETABLES

FOUR KINDS, W/ GREEN TEA SEA SALT 14

## HAND CONE SUSHI

ROASTED WAGYU + BC UNI 16

BLUEFIN TUNA NEGITORO 16

NOVA SCOTIA SNOW CRAB W/AVOCADO 14

NZ KING SALMON & MANGO 12

FRIED CHICKEN & TRUFFLE AIOLI 11

## 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

BC SPOT PRAWN KANI MISO ABURI 8

JAPANESE UWAJIMA MADAI SNAPPER 6

HOKKAIDO SCALLOP 6

NZ ORA KING SALMON ABURI 5

BC SHOYU IKURA 5

WHOLE "ANAGO" SEA EEL 14

## FRESH CATCH SASHIMI

FRESH CATCH **5**KINDS SPECIAL SASHIMI 72

FRESH CATCH **3**KINDS SPECIAL SASHIMI 54

JAPANESE BLUEFIN TUNA "O-TORO" 54

JAPANESE BLUEFIN TUNA "CHU-TORO" 42

JAPANESE UWAJIMA MADAI SNAPPER 36

NZ ORA KING SALMON 27

MORE FRESH FISH ON OUR WEEKLY SPECIAL BLACK BOARD

RESERVATION NAME: \_\_\_\_\_

PHONE: \_\_\_\_\_

I WISH TO RECEIVE PROMOTION EMAILS FROM STEM

EMAIL: \_\_\_\_\_