

---Main Dishes---

ADD \$5, ALL MAIN DISHES CAN BE "BENTO BOX"

(INCLUDES, Steamed Koshihikari Rice, Dashi Egg Omelette, Potato Salad, Fried Prawn, Gomaae, Daikon beer pickles, Nanban-zuke)

*Creamy **Kabocha & Wagyu** Croquette w/black sesame sauce 14

*Farm Crest **Free Run Chicken** Karaage Mizore 14

*Grilled Shoyu Koji **Saba** Mackerel 15

***BC LingCod Karaage** w/Kinoko daikon Oroshi Ponzu 16

*Charcoal Grilled Maui Style AAA **Beef Short Rib** 20

*Miso marinated **BC Halibut Cheek** Tempura 19

*Miso Marinated Haida Gwaii **Sablefish Collar** 20

***Meat lovers** (1pc Wagyu Minced katsu, 2pc chicken karaage, 2pc pork tenderloin katsu, black sesame katsu sauce) 22

-----Premium Wagyu Bento-----

With **Uni** - 45 or **No Uni**-36

Brant Lake Wagyu by Two Rivers Meats, all include below

*Wagyu + Maitake mushroom Takikomi Gohan

*Shoyu koji Wagyu Zabuton Steak

*Wagyu + Shiitake minced cutlet *Wagyu nigiri sushi

*Daikon beer pickles *Dashi Egg omelette *Gomaae and more

-----Staub Gohan-----

Seasonal ingredients cooked in Staub cocotte with

Dashi & Koshihikari rice from Niigata.

***Five Kinds Mushroom, Soy braised Minced Wagyu, Sweet Potato Tempura, Mitsuba** 32

-----DIY Hand Roll Sushi-----

*BC Uni + BC Ikura 16

*Japanese Bluefin Tuna Negitoro 16

*BC Dungeness Crab w/Avocado 14

*NZ King Salmon & Ikura 14

*Fried Chicken + Truffle Aioli 12

-----Premium Nigiri Sushi Plate-----

Chef's pick 12 kinds selection Nigiri sushi & Roll

"KUKI" / 12 pc & 1 Roll - 64

"HANA" / 24 Pc & 2 Roll - 125

----DONBURI w/ "Akazu" Sushi Rice----

"TOKUJO" PREMIUM KAISEN CHIRASHI 54

8KINDS PREMIUM SASHIMI INCLUDE UNI, TORO, IKURA AND MORE

*Japanese BLUEFIN TUNA "TORO TEKKA" Don 51

ONLY CHU-TORO & O-TORO

*HOKKAI CHIRASHI 42

Hokkaido Scallop, Nova Scotia Snow Crab, NZ King Salmon, BC Ikura

*Chef's KAISEN CHIRASHI 35

Chef's pick 8 Kinds assorted fresh fishes

Tatsuya's Famous Beef Curry w/Rice 12

*Add **Pork Tenderloin Katsu(2pc)** for Curry 6

*Add **Wagyu Minced Katsu(1pc)** for Curry 6

-----STEM's Favorite & Seasonal-----

***Dashimaki** Tamago w/Braised Assorted Mushrooms 11

*Organic Kale & Fig, Hazelnuts **Gomae** 6

*Miso Cheese Eggplant 10

*Brant Lake **Wagyu Tataki** w/sweet onion Ponzu 21

***Daikon** Beer Pickles 6

***Sweet Potato** Tempura w/Truffle aioli 9

***Prawn** Tempura w/Smoked sea salt 13

***Vegetable** Tempura w/Matcha salt 14

***Sashimi Salad** w/Dashi soy dressing 24

*From Japan. "**KINKA-Saba**" Mackerel Aburi Oshi sushi 24

*Japanese WHOLE "**Anago**" sea-eel Nigiri sushi 16

Dessert

***Green Tea Tiramisu 7**

***White Sesame Pannacotta w/BC Pear compote 7**