

since 1985

EPIC HISTORY, FOOD, PARTIES

Sushi Village
JAPANESE CUISINE



SOUPS
SALADS
—
APPIES

- 3.00 MISO SOUP Soya bean paste soup
- 16.00 BEEF TATAKI Thinly sliced seared blue rare beef served with ponzu sauce
- 5.25 EDAMAME Green soya beans served chilled
- SUNOMONO SALAD Ebi - Prawn 6.75
Tako - Octopus 6.50
Yam noodles in a sweet vinegar sauce Kani - Crab 7.50
- 8.00 SEAWEED SALAD Four different kinds of seaweed topped with cucumber and apple slaw - regular or spicy
- 8.00 GREEN SALAD With our sesame house dressing
- 6.25 SPINACH GOMAE Blanched spinach with sesame sauce
- 6.25 KINPIRA GOBO Burdock root and carrot cooked in sesame sauce
- 15.50 MAMA'S KANI SALAD Avocado, red pepper, yellow pepper, cucumber, tomato, mango, spring mix lettuce
Dungeness crab with Mama's Dressing
- 12.00 SALMON SKIN SALAD Leaf lettuce, takuwan (pickled radish), kaiware, jalapeno bits and BBQ salmon skin on top
and served with garlic vinaigrette
- 17.00 HAMACHI SASHIMI SALAD Hamachi sashimi on a bed of greens with jalapenos, cilantro and our special dressing



TERIYAKI DINNERS

Served with vegetables and bean sprouts.

- 25.00 CHICKEN - chicken thigh
- 24.50 SALMON
- 25.00 TOKYO CUT BEEF - thinly sliced
- 7.00 ADD MISO, SALAD & RICE

AGEMONO

Japanese term for delicious, deep fried dishes

- 13.00 CHICKEN KARAAGE Boneless chopped chicken marinated in rice wine, soya sauce and deep fried - regular or spicy
- 15.50 TUNA KARAAGE Deep fried tuna - regular or spicy
- 16.50 SOFT SHELL CRAB KARAAGE Deep fried soft shell crab served with ponzu sauce
- 8.50 TAKO YAKI 6 pieces of octopus tempura balls

TOFU



- 6.75 AGEDASHI TOFU Deep fried tofu served with special sauce and grated radish
- 7.75 SPICY AGEDASHI TOFU Deep fried tofu and fresh shiitake mushroom with our legendary spicy sauce
- 8.25 TANGY AGEDASHI TOFU Deep fried tofu on a bed of bean sprouts with a tangy soya based sauce
- 8.25 MAMA'S TOFU Lightly fried spiced tofu with green onions, jalapenos, spices and cilantro



UDON NOODLE SOUP

- 8.00 PLAIN Noodle soup with tempura bits on the side
- 16.50 NABEYAKI Prawn tempura, diced chicken, egg and vegetables
- 14.75 TEMPURA Prawn and vegetable tempura
- 17.00 BEEF Pan-fried thinly sliced beef
- 14.75 MAMA'S SPICY Jalapenos, bean sprouts, green onions and cilantro

TEMPURAS

- 8.50 HALF ASSORTED 2 Prawns - 3 Vegetables
- 15.50 ASSORTED 4 Prawns - 6 Vegetables
- 17.50 PACIFIC PRAWN 7 Prawns
- 14.00 BEEF 5 thinly sliced beef rolls with green onion inside
- 12.50 VEGETABLE 8 assorted vegetables
- 11.50 YAM / SWEET POTATO (orange) 6 pieces

YAKIMONO

Japanese term for grilled, pan-fried or baked dishes

- 7.25 CHICKEN YAKITORI Grilled chicken on skewers with teriyaki sauce (2 skewers)
- 8.50 OYSTER MOTOYAKI Baked Oyster with spinach and motoyaki sauce
- 20.00 GARLIC BEEF Pan seared beef with rich sesame garlic sauce
- 7.50 TRADITIONAL JAPANESE GYOZA Pan seared and steamed dumplings (pork or vegetable)
- 20.00 BLACK COD SAIKYOYAKI Black cod marinated with our homemade Saikyo Miso
- 18.50 SALMON SHIOYAKI Grilled and salted Wild Pacific Salmon served with grated radish and ginger
- 9.00 SALMON BELLY SHIOYAKI Tender wild salmon belly grilled with rock salt
- MP HAMACHI KAMA Yellowtail cheek (teriyaki or with salt)
- 18.50 SHIITAKE & SCALLOPS Shiitake mushrooms and scallops sauteed in soya sauce and butter



Thank you for joining us during
our 35th Anniversary!

It has truly been an honour to serve yourself and all
the visitors to Whistler for so many years!
est. 1985

@SUSHIVILLAGEWHLSTLR

No separate cheques, only one per table. For groups of six or more, 18% Gratuity will be added. Inform your server if you or anyone in your party has food allergies or special dietary restrictions.

DONBURI

Ingredients displayed over rice, in a bowl.

SALMON DON

Sliced sockeye salmon
with local ikura
over rice - 30.00

TEKKA DON

Sliced albacore tuna
with avocado
over rice - 28.00

MISO POKE DON

Diced local tuna sashimi,
house made miso dressing with
spinach, quinoa over rice - 28.00

CHIRACHI

Chef's Selection of
artfully displayed Sashimi
over rice - 36.00



MAKI SUSHI

traditional rolls with simple ingredients

- 7.75 YAM TEMPURA ROLL Yam with daikon, cucumber, mayo, avocado
- 7.00 BC ROLL BBQ'd salmon skin, vegetables, topped with tobiko
- 5.50 CALIFORNIA ROLL Avocado and crab stick
- 9.00 KANI CALIFORNIA ROLL Avocado and fresh crab
- 8.75 UNA-AVO ROLL Unagi and avocado
- 8.50 UNA-KYU ROLL Unagi and cucumber
- 4.00 KAPPA MAKI Sliced cucumber
- 5.50 NEGITORO ROLL Chopped tuna with green onion
- 5.50 SALMON MAKI Wild sockeye salmon
- 5.25 TEKKA MAKI Albacore tuna
- 9.50 DYNAMITE ROLL Prawn tempura, avocado, cucumber, tobiko, daikon
- 9.50 SPICY SCALLOP ROLL Scallop and cucumber
- 8.00 SPICY TUNA ROLL Tuna with spicy mayo, daikon and cucumber
- 6.25 BBQ SALMON ROLL BBQ salmon, avocado

SASHIMI

- 23.00 HALF ASSORTED 7 pc
- 45.00 ASSORTED 14 pc
- 35.00 HAMACHI 9 pc
- 34.00 LOCAL TUNA 9 pc
- 34.00 SOCKEYE SALMON 9 pc
- 36.00 LOCAL TUNA & SALMON 10 pc
- 29.00 SEARED HAWAIIAN TUNA - tataki 7 pc
- 25.00 SEARED LOCAL TUNA - tataki 7 pc
- 40.00 TORO LOCAL TUNA 9 pc
- 36.00 HAWAIIAN TUNA SASHIMI 9 pc
- 17.00 AHI-POKE regular or spicy
- 18.00 ASSORTED-POKE regular or spicy

JAPANESE BEER

ASAHI Tall Can	9.00
ASAHI Party-Sized 2 litres	35.00
KIRIN Reg Bottle	7.00
KIRIN Giant Bottle	12.00
SAPPORO Tall Can	8.00

WE love BC CRAFT BEER

Ask your server about current selections
from our favourite BC breweries

COAST MOUNTAIN
Whistler, BC

STEAMWORKS BREWING
Vancouver, BC

BACKCOUNTRY BREWING
Squamish, BC

PERSEPHONE BREWING
Gibsons, BC

SAKE HOT

SMALL	1	150 mL	6.00
LARGE	2	270 mL	10.00
JUMBO	3	750 mL	28.00
DUMBO	4	1.8 Litre	58.00



HOUSE SPECIAL ROLLS

creative, unique rolls with special ingredients and preparations

- 12.25 MANGO CATERPILLAR ROLL Mango, prawn tempura, mayo, unagi sauce, wrapped with thinly sliced avocado
- 11.25 KFC ROLL Marinated and deep fried chicken wrapped in thinly sliced avocado
- 11.75 TUNA KFC ROLL Inspired by the above, marinated and fully cooked tuna, wrapped in thinly sliced avocado
- 14.25 DOUBLE HAWAIIAN ROLL Hawaiian tuna, crunchy tempura bits, cucumber, spicy mayo, wrapped with thinly sliced Hawaiian tuna
- 12.25 SUPER HIRO ROLL Spicy tuna roll wrapped with thinly sliced avocado on a bed of tempura bits
- 14.00 BEAUTIFUL ROLL A scallop centre, beautifully wrapped with salmon and avocado
- 13.50 BEAUTIFUL TEMPURA ROLL Prawn tempura centre, beautifully wrapped with salmon and avocado
- 20.00 RAINBOW ROLL Prawn tempura rolled with soya bean sheet, wrapped with our chefs choice of 7 different thinly sliced fish
- 8.00 VEGGIE DELIGHT Asparagus tempura, carrot, avocado, cucumber, radish, spicy mayo with soya bean sheet
- 12.25 SASS ROLL Prawn tempura, avocado, scallop and salmon rolled with soya bean sheet
- 11.00 SPIDER ROLL Deep fried soft shell crab, avocado, daikon and cucumber
- 9.50 CRUNCHY PS ROLL Prawn, salmon and cucumber coated with tempura bits
- 18.25 HOT VOLCANO ROLL Seared Hawaiian tuna, mango, jalapenos, topped with tobiko - a taste eruption!
- 9.75 SPICY SALMON ROLL Spicy oil heats this roll up! Salmon, tempura asparagus, avocado rolled in black sesame seeds
- 15.50 BOX SUSHI Salmon, prawn, avocado, and scallop, thinly sliced lemon. box shaped
- 21.50 SEARED SALMON BOX Box shaped sushi topped with flame-licked salmon, lemon, jalapenos and rare black tobiko
- 9.50 PETE'S BEET ROLL Beets, mango, cilantro, sushi ginger, avocado wrapped in soy sheet, topped with housemade chili oil

World Famous SAKE MARGARITAS

Strawberry Sake	7.00 Glass	21.00 Jug
Lime Sake	7.00 Glass	21.00 Jug
Strawberry Melon	8.00 Glass	24.00 Jug
Strawberry Banana	8.00 Glass	24.00 Jug

100% Canadian Wine Selection

Ask your server about current selections
from our favourite BC wineries

MIKITO "MIKI" HOMMA 1947 - 2017

The word "legend" gets overused these days, especially in Whistler, but in the case of Miki, the title is fitting, in every sense of the word.

He opened Sushi Village Restaurant in 1985. Whistler was a developing ski resort in those days (there were only 5 other restaurants here, at that time!) but Miki instantly fell in love with the vibe, the people and beautiful mountains.

Miki had a flare for hospitality that was infectious. He was proud of his Japanese culture and food, always eager to share it with his friends, guests and he LOVED to party!

Miki will be remembered for his wild laugh, his unique style, his crazy sense of humour, his generosity to this community and for providing all of us with this iconic restaurant which has been loved for over 30 years.

He is survived by his loving wife, Naoko, his adoring staff, his friends and thousands of sushi lovers who return year after year.

During your visit, please raise a glass and shout "kanpai"! Nothing would please him more.



NIGIRI SUSHI

prices listed are per single piece

CHEF'S SELECTION OF ASSORTED NIGIRI

10 PIECES: 38.00 with miso soup

5.00 AMAEBI - fresh BC shrimp	3.25 INARI	4.00 WILD SOCKEYE SALMON
3.75 BEEF NIGIRI	3.50 IKA - squid	3.25 TAKO - boiled octopus
3.75 EBI - boiled shrimp	4.25 KANI - snow crab	3.25 TOBIKO - flying fish roe
4.00 HAMACHI - yellow tail	4.00 LOCAL TUNA - albacore	4.25 TOBIKO & QUAIL EGG
4.25 HAWAIIAN TUNA	3.50 SABA - mackerel	4.75 TORO - albacore tuna belly
3.25 HOKKI - surf clam	4.25 SEARED HAWAIIAN TUNA	2.75 TAMAGO - egg omelet
4.00 HOTATE - scallop	4.00 SEARED LOCAL TUNA	4.25 UNAGI - bbq fresh water eel
4.50 IKURA - salmon roe	4.25 SCALLOP NORI	1.00 UDAMA - raw quail egg
	4.50 SALMON TORO	

+ Ask Your Server about seasonal selections : UNI - sea urchin / WAGYU - beef / BLUE FIN - tuna / WHITE FISH - seasonal +

Sushi Village

JAPANESE CUISINE

WWW.SUSHIVILLAGE.COM

f @SUSHIVILLAGEWHISTLER